

Sandwiches: Made In America, Made Great With Turkey

(NAPSA)—Americans' taste buds are as different as all 50 states. And when it comes to navigating kitchen creativity and regional tastes, sandwiches are a perfect roadmap.

"Sandwiches are little masterpieces between two slices of bread," said Chef Nancy Silverton, owner of Campanile Restaurant in Los Angeles. "They are incredibly satisfying to the taste buds—a great way to be creative and savor flavors," she added.

Silverton has created a knock-out sandwich recipe featuring new Butterball Thanksgiving Roasted, a premium line of deli turkey breast.

Butterball Thanksgiving Roasted turkey breast looks and tastes like Thanksgiving Day turkey, but can be enjoyed throughout the year. Sliced to order in the deli, it comes in four flavors—American Tradition, Northwoods Maple and Mustard, Southwest Sweet and Savory, and Harvest Herb—inspired by people's tastes from coast to coast.

HARVEST HERB SALTIMBOCCA SANDWICH

Created by Chef Nancy Silverton

**8 slices white or whole
wheat sourdough bread
Softened butter**

**¼ pound thinly sliced
provolone cheese,
preferably aged**

**1 cup lightly packed arugula
(or baby spinach leaves)**



**¼ pound thinly sliced
prosciutto or black forest
ham**

**¾ pound thinly sliced
Butterball Thanksgiving
Roasted Harvest Herb
Turkey Breast**

Spread one side of each slice of bread with butter. Place 4 slices buttered side down and cover with half of the cheese. Scatter arugula evenly over the cheese. Place prosciutto over arugula. Then evenly distribute turkey over prosciutto. Place remaining cheese over turkey and complete with remaining bread, buttered side up. Heat a large heavy skillet over medium heat. Add 1 to 2 sandwiches at a time, cover with lid and heat until bottom side turns golden brown. Turn sandwich over and continue heating until browned. Makes 4 sandwiches

Check out www.Butterball.com for more recipes featuring Butterball Thanksgiving Roasted.