

## Wisconsin Turkey Gobbler

Servings: 8

### Ingredients:

1 cup whole berry cranberry relish, divided  
1/4 cup mayonnaise  
2 tablespoons green onions, thinly sliced  
1 tablespoon prepared horseradish  
8 thick slices rye bread  
1 pound smoked turkey, thinly sliced  
8 1 ounce slices Wisconsin Provolone Cheese

### Cooking Directions:

Preheat oven to 400°F. In small bowl, combine 1/4 cup relish, mayonnaise, green onions and horseradish; mix well. Cover and refrigerate at least 1 hour to blend flavors.

Spread each slice of bread with 1 heaping tablespoon of cranberry-mayonnaise mixture. Top each with 2 ounces turkey and 1 slice Wisconsin Provolone Cheese. Place on buttered cookie sheet. Bake for 8 to 10 minutes, or until cheese is melted. To serve, top with additional cranberry relish.



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