



### Cider Smoked Turkey Sandwich with Tarragon-Apple Slaw

Yield: 10 servings

#### *Ingredients:*

1 each JENNIE-O® Raw Boneless Turkey Breast Roast, #2174-02

6 tablespoons white sugar

6 tablespoons packed brown sugar

4 tablespoons sea salt

3 tablespoons ground chile powder

2 tablespoons garlic powder

2 tablespoons onion powder

2 tablespoons Spanish paprika

2 tablespoons ground ancho chile powder

2 tablespoons ground black pepper

1 tablespoon dried rosemary

1 tablespoon dried thyme

1 tablespoon ground cumin

1 tablespoon ground nutmeg

1 tablespoon ground allspice

1 teaspoon cayenne pepper

4 cups apple cider

4 cups barbeque sauce

20 slices JENNIE-O® Perfect Slice™ Crispy Turkey Bacon, #2711-06

Fresh arugula

10 each Brioche buns, sliced

#### *Tarragon Apple Slaw:*

4 red-skinned apples, cored and cut into julienne strips (Honeycrisp works well)

¼ cup lemon juice

2 tablespoons extra-virgin olive oil

½ cup torn fresh tarragon

Recipe and photo courtesy of Jennie-O



TEAM FOUR  
FOODSERVICE

VALUE<sup>4</sup>®



*Directions:*

1. Mix all rub ingredients together in a large bowl.
2. Coat turkey evenly with rub. Cover with plastic wrap and let marinate in the refrigerator, 8 hours to overnight.
3. Preheat smoker to 300°F. Smoke until well-done, 165°F as measured by a meat thermometer.
4. To make slaw: In medium bowl combine all ingredients.
5. Preheat a skillet or flat top and spray with nonstick cooking spray.
6. Add bacon slices and cook until desired crispness is achieved.
7. Top sandwiches with turkey, slaw, bacon and arugula.

Recipe and photo courtesy of Jennie-O