

Contact:**Suzan Glosser**, 406-444-5104

suzan.glosser@farcountrypress.com

RECIPE FOR THANKSGIVING LEFTOVERS

Yellowstone chef and Wyoming cookbook author share delectable recipe for leftover turkey

One of the best parts of Thanksgiving is waking up the next day to a fridge full of tasty leftovers. Give those juicy slices of turkey new life with a delectable recipe for a Parmesan-Crusted Turkey Sandwich from Yellowstone National Park's executive sous chef Mike Dean.

"This sandwich is always in the top two or three entrees sold in the restaurants throughout Yellowstone," Dean says.



PHOTO BY PAULETTE PHILIPOT

Dean explains that the idea for the recipe came about when he used parmesan cheese to make crisps and croutons. "I decided to try using that technique to encrust an entire sandwich," he says.

The recipe appears in the popular cookbook "A Taste of Wyoming: Favorite Recipes from the Cowboy State," by author Pamela Sinclair, of Worland, Wyoming.

Sinclair attests that family and guests will feel like they are dining in a fine restaurant when served this unique sandwich. Sinclair's "A Taste of Wyoming" features sophisticated interpretations of Western dishes from Wyoming's finest restaurants, lodges, and bed-and-breakfasts—as well as classic Cowboy State favorites.

Sinclair says she's served this sandwich with several of the other dishes in the book, including "onion straws, or colorful cabbage salad, or the butternut squash soup or blt soup; and candy bar brownies are a nice sweet treat for dessert, especially if there are kids involved."

Dean suggests serving this tasty post-Turkey Day sandwich with a sweet potato dish or a big spoonful of cranberry sauce, adding, "It makes an awesome lunch during football games throughout the Thanksgiving weekend!"

- 1 tablespoon canola oil
 - ¼ cup shredded Parmesan cheese
 - 2 slices sourdough bread
 - 2 slices Monterey Jack cheese
 - 4 slices smoked turkey breast
 - 1 tablespoon chopped red onion
 - 1 tablespoon chopped green bell pepper
 - ¼ cup Thousand Island salad dressing
- Makes 1 sandwich

Parmesan-Crusted Turkey Sandwich

YELLOWSTONE NATIONAL PARK EXECUTIVE SOUS CHEF MIKE DEAN

Lightly oil a nonstick pan or griddle and heat over low heat. Sprinkle the shredded Parmesan directly into the pan or griddle, covering an area equal in size to the two bread slices placed side by side.

Place the bread into the pan. Place the two slices of Monterey Jack cheese on one slice of bread, and place the turkey slices on the other slice of bread.

Sprinkle the onion and green pepper evenly over the turkey, top with the dressing, then place the bread slice with Monterey Jack cheese on top. Continue cooking over low heat until the cheese is melted and the sandwich is warmed through. Cut in half and serve.