Grilled Turkey with STEVE

Serves 4

For the STEVE

1/4 cup cocoa powder
1/4 cup soy sauce
4 cloves roasted garlic

Combine the cocoa powder and soy sauce. Smash the garlic into a paste (I do this on a cutting board with a small off-set spatula). Add to the cocoa soy paste. Done.

For the Brussels sprouts

Thinly slice some cooked Brussels sprouts (about 1/4 cup per sandwich)
Toss in some seasoned rice wine vinegar to taste

For the Sandwich

Sourdough Bread
STEVE
Sliced cheese- I used Smoked Fontina
Sliced Turkey
Cranberry Sauce
Marinated Brussels Sprouts
Butter

So, all you do is spread a very thin layer of STEVE on each slice of bread (a little goes a long way, so be sure to make it a THIN layer). Put a slice of cheese on one piece of bread, then a slice of turkey. Slather some cranberry sauce on the turkey and place another slice of turkey on that. Pile some Brussels sprouts on the turkey, cover that with another slice of cheese, then the second piece of bread, STEVE side down. Spread some butter on the top slice of bread.

Heat a frying pan over medium-low heat. Put some butter in the pan and after it has melted out, put the sandwich, unbuttered side down in the pan. Grill until golden brown, carefully turn over - everything will want to fall out, so I usually pick the sandwich up with a spatula, hold the top down with my hand and flip it over onto my hand, then place it back in the pan. Grill until the other side is golden brown and the cheese is melted. Be patient and make sure your heat is low enough to get the inside of the sandwich warm and melty without burning the bread. You can finish it off in the oven if necessary. Dig in!

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