Enjoy a little cold turkey this summer

Americans' taste buds are as different as all 50 states. And when it comes to navigating kitchen creativity and regional tastes, sandwiches are the per-

kitchen creativity and regional tastes, sandwiches are the perfect roadmap.

Chef Nancy Silverton, owner of Campanile Restaurant in Los Angeles, has created two knock-out sandwich recipes featuring new Butterball Thanksgiving Roasted, a premium line of dell turkey.

Additional tasty recipes are from the test kitchens of Butterball, a brand of ConAgra Foods.

Sandwiches are little masterpieces between two slices of bread, "Silverton said. They are incredibly satisfying to the taste buds a great way to be creative and savor your favorite flavors," the added.

Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tastes like turkey you would serve on Thanksgiving Roasted looks and tasted Mande and Mande and Morthwoods Mande and Morthwoods Mande and

Day, It comes in four liavors-American Tradition, Northwoods Maple and Mustard, Southwest Sweet and Savory, and Harvest Herb-inspired by people's tastes from coast to cost. Look for it in your retailer's deli case.

NORTHWOODS MAPLE MUSTARD

TURKEY SAMDWICH
Created by Chef Hancy Silvecton
//cup pure maple syrup (use
Grade B syrup, if available,
for more flavor)
1 tablespoon extra-virgin olive
oil

1 tablespoon white wine vinegal

2 cups thinly sliced sweet onion 8 large slices rye bread Softened butter % cup whole grain mustard or

TASTE EVENTS

Weight Watchers
Chef Tim Citks will conduct cooking
demonstrations throughout the
month of June for Weight Watchers,
including the foliosing dates and
locations: 8:30 a.m. and 10 a.m.
Saturday, June 21, at the Weight
watchers Budding, 26555 Orchard
Lake Road, Farmington Hills: 6 p.m.
and 7:15 p.m. Losaday, June 24,
Weight Watchers Center, Hamilia
Square Slooping Center, 1905 South
Rochester Road in Rochester, and 7
p.m., Thursday, June 26, at the Weight p.m., Thursday, June 26, at the Weight Watchers Center, Northwoods Shopping Center, 30935 North Woodward, Birmingham, Call (886) 3-

Woodward, Birmingnam. Call (888) 3+ (1.ORINI. Healthy cooking (1.0RIN) (1.0RIN) (1.0RIN) (1.0RIN) Valerië Mision (Macro Val) will instruct healthy cooking classes this summer, it a.m. 3 pm. Saturder, unae 23 at Whole Foods. Mol Wallon Biva. Rochester Hills, Guests can punchase an autographed copy of Wiston's cook-book, Perceptions in Healthy Cooking, and fasts some dishes. She will host a pol tuck picnic in Hilmes Park 2-9 pm. Saturdey, July 26. Admission is 55 for quests who bring a dish to share or 510 without a dish. Learn how to pre-pare your favorite Chinese foods at Chinese Food 2003, Itanyli 6-9 pm. Wednesdey, July 30, at 30561 Kraufer, Agl.J.C., Gender (I), MI 46155. Class fee is 525. Call (174) 28x7555 or visil macrows/Bec.1011.

If you have an item for the celendar, please submit it at least two weeks in obvance of the poblished date. Send to Ken Abramczyk, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livoda, Mi 48150 or e-mail kabramczyk

stone ground mustard 7, pound thirty slices Swiss cheese 7, pound thinly sliced Butterball Thankspiving Roasted Horth-woods Maple Mustard Turkey Roast

Brest
To make marinated onions: In medium bowh, stir together the maple syrup, olive oil, vinegar and salt. Add onion, toss to coat with syrup mixture. Let stand 20-30 minutes at room temperature, stirring several times.
To assemble sandwiches:
Spread one side of bread with butter, Place 4 silces buttered side down. Spread 1 tablespoon mustand over each of 4 silces of bread and cover with half the cheese. Scatter marinated onions bread and cover with nait the cheese. Scatter marinated onions over cheese and top with turkey. Place remaining cheese over turkey and complete with remaining bread, buttered slide up. Heat a large heavy skillet over medium heat. Add 1-2

sandwiches at a time, cover with lid and heat until bottom side turns golden brown. Turn sand-wich over and continue heating until browned.

Makes 4 sandwiches.

HARVEST HERB TURKEY

HARVEST HERB TURKEY
SALTIMBOCCA SANDWICH
Created by Chef Hancy Silverton
8 silces while or whole wheat
sourdough bread
Softened butter
Apound thinky silced provolone
cheese, preferably aged
Loug lightly packed argula*
Apound thinky silced silvershal
Thanksylving Rossated Harv
vest Herb Turkey Breast
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Spread one side of each slice of bread with butter. Place 4 slices buttered side down and cover with half of the cheese.

Scatter argula evenly over the choese. Place prosciutto over argula. Then evenly distribute turkey over prosciutto. Place remaining choese over turkey and complete with remaining bread, buttered side up. Heat a large heavy akillet over medium heat. Add 1-2 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.

Makes 4 sandwiches. *If desired, substitute baby spinach leaves.

AMERICAN TRADITION TURKEY

desired
Dash ground cinnamon
8 slices whole wheat bread,
toasted if desired
4 leaves green teal lettuce
7-pound thinly sliced Butterball
Thanksgiving Roasted American Tradition Turkey Breast

1 farge Fuji apple, cored and cut into 8 rings

To make spread: In small bowl, stir together cream cheese, mustard, dried cranberries, wal-nuts and cinnamon.

To assemble sandwiches: Spread each slice of bread with cream cheese spread.

Top 4 slices with lettuce eaves, turkey and apple rings. Complete sandwich with emaining bread.

Makes 4 sandwiches.

SOUTHWEST SWEET & SAVORY

TURKEY WRAP

*Acus low-fat cream cheese (from a tub)
3 tablespoons apricol spread
3 tablespoons saks verde
Dash ground cumin
*Apound thinky siked Butterball
Thanksgiving Rossted South-west Sweet and Savory
Turvey Breast
*Aurey Breast
*Large torillas (Othnh diameter)
1->, cups shredded lettuce
1 small yellow beit popper, cut
into juilenne strips
*Townke savore Townshall bow

into jotenes strips.

To make sauce: In small bowd, stir together cream cheese, apricot fruit spread, aslas verde and cumin. To assemble wraps: Flace turkey over tortillas. Drizzle sauce over turkey. Place lettuce and pepper strips toward edge. Roll each tortilla to make wrmp. Maker 4 wraps.

