

ThanksGrilling Leftover Grilled Cheese

If you're like me you have probably stashed away some Thanksgiving leftovers, ensuring you have enough "stuff" for some tasty creations following the big meal. I am a huge fan of the 3 days after Thanksgiving for just that reason. Leftovers equal many happy returns. Lets get after this epic grilled cheese. Happy Cooking, Chef J

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 servings

Prep time: 5 Minutes

Cook time: 15 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 Slices	Bread, Oat or Whole Grain, Dark Bread	Thick slices
As needed	Butter, softened	
4 Slices	Turkey Breast	Medium thickness
4 Tbsp	Stuffing, Traditional	or to taste
2 Tbsp	Cranberry Sauce, Whole berries	or to taste
2 Tbsp	Jalapeno Jelly, HOT	or to taste
2 Slices	Provolone Cheese, or choice of Cheese	

Cooking Directions:

- Add the cast iron skillet to your Traeger Grill and start the grill
- Heat your Traeger Ironwood to 450 degrees (with the skillet on the grill)
- Assemble the Sandwich as Follows
 - Bottom Bread – inside spread with jalapeno jelly
 - Stuffing
 - Cranberry Sauce
 - Turkey
 - Cheese
 - Top Bread – inside spread with jalapeno jelly
 - Spread both outside parts of the bread with butter
- Open the Traeger and add the prepared sandwich to the skillet
- Adjust the heat as needed
- Cook both sides until toasted to your desired doneness and until cheese it melted and ingredients are hot

- Using heat resistant gloves or tongs, remove the skillet from the grill
- Place on a heat safe trivet or stand
- Remove the sandwich to your cutting board
- Cut from corner to corner
- Serve with Gravy for dipping if desired
- Devour

Grills / Grill Gear Used:

- Lodge Cast Iron Skillet – 10” Ace SKU – 6102974
- Traeger Ironwood 885 Ace SKU - 8016786
- Traeger Reserve Blend Pellets Ace SKU - 8015887