



ERICA BLAIRE ROBY

## Pulled Turkey with Cranberry Barbecue Sauce

'I love leftover recipes that are stress-free for us kitchen warriors, because no one wants to cook a full meal on the day after Thanksgiving!' says the barbecue pitmaster and former winner of Food Network's *BBQ Brawl*

- ½ cup barbecue sauce
- ½ cup leftover jellied cranberry sauce
- 1 Tbsp. brown sugar
- 1 Tbsp. fresh lemon juice (from 1 lemon)
- 2 cups leftover shredded turkey, at room temperature
- 1 mandarin orange, peeled and segmented
- 2 Tbsp. champagne vinegar
- ¼ tsp. ground cinnamon
- 4 brioche buns, split
- 4 Swiss cheese slices
- 1 cup arugula

**1.** Stir together barbecue sauce, cranberry sauce, brown sugar and lemon juice in a small saucepan; bring to a boil over medium-high heat, stirring often. Reduce heat to low; cook, stirring occasionally, until thickened and darker in color, 4 to 5 minutes. Fold in shredded turkey, and stir until warmed through, about 1 minute.

**2.** Stir together mandarin segments, vinegar and cinnamon in a medium bowl; chill in the refrigerator 10 minutes.

**3.** Remove mandarins from refrigerator. Add arugula, and toss until well coated.

**4.** Broil bun halves on low until lightly toasted and golden brown, 3 to 4 minutes. Remove from oven. Place a slice of Swiss cheese on each bun bottom; broil on high until cheese is just melted, 1 to 2 minutes.

**5.** Layer ½ cup turkey mixture over melted cheese on bun bottoms; top with the orange and arugula mixture. Cover with bun tops, and serve immediately.

**Serves:** 4

**Active time:** 15 minutes

**Total time:** 25 minutes



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