



REAL

Turkey Cuban

Holiday Helpings from Bobby Flay

FAMILY FEATURES

It's time to heat things up and set the holiday table for delicious food. Chef Bobby Flay has teamed up with Hellmann's® and Best Foods® Mayonnaise to help parents prepare a holiday meal of real, nutritious ingredients the whole family will love.

Complement your holiday dinner with delicious sides that satisfy family and guests alike. Roasted New Potatoes with Blue Cheese Ranch Dressing and Green Onions are sure to please even the pickiest of palates. For an appetizing main dish even the kids will eat, try "Stuffing" Crusted Turkey Cutlets. Finish the meal with a simple, seasonal dessert like Oven Roasted Apple-Cranberry Crisp with Creamy Spiced Chantilly.



Chef Bobby Flay

Lost when it comes to leftover ideas? Celebrate the day after the holiday by using your leftover turkey and traditional holiday sides to create a Turkey Cuban. For a simple twist on the classic day-after turkey sandwich, mix some mayonnaise with leftover cranberry relish to create a creamy cranberry sandwich spread.

For more real food recipes, tips and videos from Bobby Flay featuring simple, nutritious food you can feel good about feeding your family this holiday season, check out the Real Holiday Helpings Web series at hellmanns.com or bestfoods.com.



Oven-Roasted Apple-Cranberry Crisp with Creamy Spiced Chantilly

"Stuffing" Crusted Turkey Cutlets

- Serves: 4
- 2 cups panko breadcrumbs or regular dried bread crumbs
 - 3 tablespoons finely chopped fresh flat leaf parsley
 - 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
 - 2 tablespoons Dijon mustard
 - 1 teaspoon poultry seasoning
 - 4 turkey cutlets about 1/2-inch thick
 - 1/4 cup canola oil, divided

Combine the panko and breadcrumbs on a large plate and season with salt and pepper.

Whisk together the Mayonnaise, Dijon and poultry seasoning in a small bowl and season with salt and pepper.

Season the turkey cutlets on both sides with salt and pepper. Brush one side of each cutlet with some of the Mayonnaise mixture and coat in the breadcrumbs.

Heat 2 tablespoons of the oil in a large nonstick sauté pan over high heat until the oil begins to shimmer. Place 2 cutlets in the pan, breading side down and cook until golden brown and a crust has formed, about 3 minutes. Flip the cutlets over and continue cooking until the bottom is golden brown and the cutlets are just cooked through, about 2 minutes longer.



Roasted New Potatoes with Blue Cheese Ranch Dressing and Green Onions

Oven Roasted Apple-Cranberry Crisp with Creamy Spiced Chantilly

- Serves: 6
- 1/2 cup very cold heavy cream
 - 3 tablespoons light brown sugar
 - 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
 - 1/2 teaspoon ground cinnamon
 - 1 cup plain granola
 - 5 granny smith apples, cored and cut into eighths (about 2-1/2 pounds)
 - 1 cup fresh or frozen, thawed cranberries
 - 1/2 cup granulated sugar

Combine the cream and brown sugar in a bowl and whip to soft peaks with a large whisk or hand-held mixer. Whisk together the mayonnaise and cinnamon in a medium bowl and fold in the whipped cream until combined.

Preheat oven to 375°F. Combine the apples and granulated sugar in a medium baking dish and roast until slightly soft, about 15 minutes. Stir in the cranberries and cook until the apples are very soft and golden brown and the cranberries have popped and released their juices, about 15 minutes longer.

Divide the fruit into 4 bowls or goblets and sprinkle with the granola. Top each with a large dollop of the spiced chantilly mayonnaise.

Substitution: This recipe is also great when substituting 5 peaches for the apples and 1 pint of fresh raspberries for the cranberries.



"Stuffing" Crusted Turkey Cutlets

Turkey Cuban

- Serves: 2
- 1/4 cup Dijonnaise
 - 2 tablespoons leftover cranberry relish
 - Salt and freshly ground black pepper
 - 4 slices good quality Italian bread
 - 8 slices thinly sliced Swiss cheese
 - 4 slices thinly sliced deli ham
 - 6 slices leftover sliced turkey, white or dark meat or a combination
 - 8 dill pickle slices
 - 4 tablespoons Hellmann's® or Best Foods® Real Mayonnaise

Whisk together the Dijonnaise and cranberry relish in a small bowl and season with salt and pepper.

Put the bread on a flat surface and spread each slice with some of the Dijonnaise mixture. Top 2 of the slices of bread with 1 slice of the cheese, ham, turkey another slice of cheese and pickles (in that order).

Place the remaining bread on top, mayonnaise side down.

Heat a hot skillet over medium heat or a panini press. Wrap a brick in heavy duty aluminum foil (if not using a panini press).

Spread 1 tablespoon of the mayonnaise on the top of each sandwich and place in the skillet if using or in a panini press, mayonnaise-side down. Place the brick on top of the sandwiches and cook until the bottom is golden brown, about 2 minutes.

Remove the brick, spread the top of the sandwiches with the remaining mayonnaise, turn over, place the brick back on top and cook until the bottom is golden brown and the cheese has melted, about 2 minutes longer.

Cut in half and serve warm.

With real, simple ingredients including eggs, oil and vinegar, Hellmann's® or Best Foods® Real Mayonnaise is a great complement to any post-holiday sandwich.

Roasted New Potatoes with Blue Cheese Ranch Dressing and Green Onions

- Serves: 4
- 2 pounds new red or yellow potatoes, halved
 - Canola oil
 - Kosher salt and freshly ground black pepper
 - 3/4 cup buttermilk
 - 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise
 - 2 cloves finely chopped fresh garlic
 - 2 teaspoons Dijon mustard
 - 1/4 pound crumbled blue cheese
 - 4 green onions, thinly sliced

Preheat oven to 375°F. Toss potatoes on a baking sheet with the oil and season with salt and pepper.

Roast in the oven until golden brown and tender, about 25 minutes. Transfer potatoes to a platter.

Whisk together the buttermilk, mayonnaise, mustard and garlic in a bowl and season with salt and pepper. Fold in the blue cheese and green onions.

Spoon the sauce over the potatoes and serve.