

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



TURKEY PASTRAMI PANINI

Prep Time	Total Time	Servings
15 mins.	20 mins.	4

Ingredients

- 2 large red apples
- 2 small red onions
- 1 oz. butter
- 1 cup [Saverne® Bavarian Kraut](#), drained*
- 8 slices marbled rye bread
- 1 lb. sliced turkey pastrami
- 8 slices Swiss cheese
- 4 oz. olive oil

Directions

1. Preheat panini grill to medium high.
2. Peel, core, and dice red apples into ¼-inch pieces.
3. Peel and thinly slice red onions.
4. Sauté onion with butter until transparent.
5. Add apples, cook until tender.
6. Add [Saverne® Bavarian Kraut](#) and cook 3 minutes.
7. Divide the cooked mixture 4 ways.
8. Assemble the paninis with corned beef, Swiss cheese, onion, apple, and kraut mixture.
9. Brush panini grill with olive oil and grill sandwich 6 minutes.
10. Serve with Dusseldorf mustard and your favorite salad.

*Be bold, try it with [Saverne® Sriracha Kraut](#).