



From Mary's Kitchen

MARY'S TURKEY LEFTOVERS ROLLS

Ingredients:

Leftover Mary's Turkey	1 stick of butter
1 package of diner rolls	2 garlic cloves
1 -14oz can Cranberry sauce	1 tbs. dried Basil
8oz of brie cheese	

Cooking Instructions:

1. Preheat oven to 350 degrees
2. Take a cookie sheet and add a layer of foil, you will build your leftovers in the middle of the foil
3. Take dinner rolls and slice lengthwise so you have a top and bottom
4. On bottom side of the rolls spread cranberry sauce all over
5. Cut brie cheese in thin slices and place over the top of the cranberry sauce
6. Take your leftover turkey and layer over the top of the brie cheese
7. Add the top layer of the rolls
8. Place in the center of the foil. Turn up the sides and the foil around the rolls
9. In a sauce pan melt the butter and add garlic
10. Poor the melted butter and garlic all over the top of the rolls
11. Sprinkle the basil on top of the rolls
12. Place the rolls in the oven for 15 minutes or until all the cheese is gooey
13. Pull out of the oven and enjoy

Tips:

You can use any type of cheese you like or whatever you have on hand