GUS' Sip & Dip

ROASTED TURKEY DIP

Yield: 4 Servings



INGREDIENTS

1 Tbsp. unsalted butter

1 large onion, thinly sliced

kosher salt, for seasoning

2 cups chicken broth

1 lb. roasted turkey, sliced

2 cups turkey or chicken gravy

½ cup mayonnaise

1 tsp. fresh lemon juice

1 Tbsp. chopped fresh parsley

2 tsp. chopped fresh rosemary

1 tsp. fresh thyme leaves

freshly ground black pepper, to taste

4 crusty sandwich rolls
(chef recommends ciabatta)

8 slices provolone cheese

METHOD

1. Preheat the oven to 375°F.
2. Melt butter in a skillet over medium-low heat. Add onions and a pinch of salt and cook, stirring occasionally, until soft and deeply golden, about 25-30 minutes. Add a tablespoon of water as needed during cooking to prevent the pan from becoming dry. Remove from heat and set aside.
3. Bring broth to a simmer in a medium pot. Add turkey and simmer until warm. In a small pot, warm gravy.
4. In a small bowl, stir together mayonnaise, lemon juice, parsley, rosemary, thyme, pinches of salt and pepper, and a spoonful of warm broth.
5. Split rolls and arrange them, cut side up, on a baking tray. Place in the oven and heat until the edges are golden and crisp, about 2-3 minutes. Remove from the oven.
6. Layer one side of each roll with turkey, followed by caramelized onions and two slices of cheese. Return to the oven and bake until the cheese melts, about 2-3 minutes.
7. Spread the other side of each roll generously with mayonnaise and close. Cut the sandwiches in half diagonally and serve with ramekins of warm gravy for dipping.

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