

Turkey Sandwich Board

This is a festive, fun, and low-stress way to serve Thanksgiving flavors to a crowd—no carving knife required! Built in the shape of a turkey, this slider board makes a big visual impact while being easy to prep and serve. It's perfect for Friendsgiving, a casual family gathering, or to make Thanksgiving leftovers feel fresh.

SERVES

8 to 10

BOARD

20-inch (51 cm) round board

UTENSILS

4 mini bowls, serving spoons, spreaders, and mini tongs

Ingredients

18 tablespoons prepared stuffing (2 tablespoons each for 9 stuffing patties; see step 1 for prep)

Olive oil

½ large Bosc pear

1 fresh cranberry plus ½ cup (50 g), divided

12 Colby Jack cheese cracker-cut slices, divided

13 leaves little gem or baby romaine lettuce

22 leaves Belgian endive (mix of red and white if possible)

10 King's Hawaiian Sweet Rolls, split in half

32 carrot chips

1 small red onion, thinly sliced into rings or half moons

24 bread-and-butter pickle slices

14 small slices tomato

20 thick slices roasted turkey breast (or other preferred turkey pieces)

20 snow peas

1 large bunch green grapes, broken into small clumps

⅓ cup (80 ml) cranberry sauce

⅓ cup (80 ml) turkey gravy

⅓ cup (80 ml) whole-grain mustard

⅓ cup (80 ml) mayonnaise or aioli

7 leaves fresh sage

1 To prepare the stuffing patties, use 2 tablespoons of stuffing each to form nine 2-inch (5 cm) discs. Pan-fry in olive oil for 2 to 3 minutes per side, until golden.

2 Place the pear half, cut side down, near the bottom-center of the board for the turkey face. Cut 1 of the fresh cranberries in half and place the halves as eyes on the pear. Cut out a triangle from 1 of the cheese slices for the turkey's beak and place on the pear.

3 Now start building the turkey from the top down, tucking each layer slightly under the one above it for a feathered effect. Arrange the butter lettuce leaves in a fan shape along the edge of the top half of the board, then layer the endive leaves on top. Overlap the Hawaiian rolls over the leaves. Add a layer of carrot chips below the rolls, filling in the gaps between the ends of the leaves and the rolls. Fan out the onion slices on top of the carrot chips, then layer in the pickle slices, followed by the tomato slices. Add the stuffing patties in a circle, overlapping them slightly. Fan out the cheese slices, overlapping the stuffing patties, then finish the

feathers with the turkey slices crowning the pear.

4 Tuck in the snow peas around the base of the pear to mimic lower feathers. Surround the bottom of the pear with clusters of green grapes and the remaining ½ cup (50 g) fresh cranberries scattered over them.

5 Add the cranberry sauce, gravy, mustard, and mayonnaise or aioli to the mini bowls, then place them around the bottom of the board.

6 Tuck in the sage leaves behind the stuffing patties for a festive finish.

Serving Notes

The stuffing patties can be made the day before and stored in an airtight container in the fridge. They can be served warm or at room temperature. Enjoy this board within 2 hours of assembling. Let guests build their own mini Thanksgiving sliders and serve alongside potato chips or sweet potato fries for a fuller meal. Want to scale it down? Halve the ingredient amounts and serve on a 12- or 14-inch (30 or 36 cm) round board for 4 to 6 guests.