



MINI TERIYAKI TURKEY SANDWICHES

From the kitchen of Mom Dudley

Ingredients:

2 boneless skinless turkey breast halves (2 pounds each)
2/3 cup packed brown sugar
2/3 cup reduced-sodium soy sauce
1/4 cup cider vinegar
3 garlic cloves, minced
1 tablespoon minced fresh gingerroot
1/2 teaspoon pepper
2 tablespoons cornstarch
2 tablespoons cold water
20 Hawaiian sweet rolls
2 tablespoons butter, melted

Directions:

Place turkey in a 5- or 6-qt. slow cooker. In a small bowl, combine brown sugar, soy sauce, vinegar, garlic, ginger and pepper; pour over turkey. Cook, covered, on low 5-6 hours or until meat is tender. Remove turkey from slow cooker. In a small bowl, mix cornstarch and cold water until smooth; gradually stir into cooking liquid. When cool enough to handle, shred meat with 2 forks and return meat to slow cooker. Cook, covered, on high until sauce is thickened, 30-35 minutes. Preheat oven to 325°. Split rolls and brush cut sides with butter; place on an ungreased baking sheet, cut side up. Bake 8-10 minutes or until toasted and golden brown. Spoon 1/3 cup turkey mixture on roll bottoms. Replace tops.
Makes 20 sandwiches.