

## **Cranini**

*Courtesy of **In Our Grandmothers' Kitchens***

### **I. Turkeyberry Panini**

#### *Ingredients:*

1/4 cup mayonnaise  
1/2 cup whole-berry cranberry sauce  
1 chipotle in adobo, finely chopped (less if you don't like spice)  
1 pinch salt  
two pieces of bread (we used soft French bread)  
sliced turkey  
the cheese of your choice (we used Swiss)

#### *Instructions:*

First, prepare the cranberry-chipotle mayonnaise. In a bowl stir together the mayonnaise, cranberry sauce, chipotle pieces, and salt. Cover and refrigerate for at least 1 hour.

Put a small amount of the prepared mayonnaise on each side of the bread. On one side of the bread, cover the mayo with turkey and then the cheese.

Pop on the other piece of bread and press the sandwich together while cooking. Serves 1 spicily. (You will have leftover mayonnaise for several more sandwiches!)

### **II. Tunaberry Panini**

#### *Ingredients:*

two pieces of bread (we used soft French bread)  
a small amount of mayonnaise for binding  
a simple tuna salad (tuna, as little mayonnaise as you can get away with, finely chopped celery, lemon juice, salt, and pepper)  
whole-berry cranberry sauce  
the cheese of your choice (we used cheddar)

#### *Instructions:*

Put a small amount of mayonnaise on one side of the bread, and spread tuna salad on top. Cover with a little cranberry sauce (too much will spread all over your pan while cooking), the cheese, and the other piece of bread.

Press the sandwich together while cooking. Serves 1 happily.