**Turkey-Apple Tea Sandwiches**

**Serves: 8**

Ingredients

* 4 slices honey wheat bread
* 8 slices smoked turkey
* 1 red apple
* 1 recipe Cranberry Spread (recipe follows)
* 8 leaves baby spinach

Instructions

1. Using a serrated knife, cut and discard crusts from bread slices, creating a perfect 3-inch square. Cut each square diagonally into 4 triangles. Cover bread with damp paper towels to prevent drying out while preparing other ingredients.
2. Using a sharp chef’s knife, cut 8 triangles the same size as bread triangles from turkey.
3. Using a sharp chef’s knife, cut 8 very thin vertical slices from apple.
4. Spread a layer of Cranberry Spread onto each bread triangle. On cranberry side of 8 bread triangles layer a spinach leaf, a turkey slice, and an apple slice. Top each with a remaining bread triangle, cranberry side down.
5. Serve immediately, or cover with damp paper towels, place in a covered container, and refrigerate for a few hours until ready to serve.

Cranberry Spread

Serves: ½ cup

Ingredients

* ⅓ cup mayonnaise
* 3 tablespoons jellied cranberry sauce with cranberries
* 1 tablespoon yellow mustard
* ⅛ teaspoon salt
* ⅛ teaspoon ground black pepper

Instructions

1. In a small bowl, combine mayonnaise, cranberry sauce, mustard, salt, and pepper, whisking well.