



Here's how to prep your Gobbler:

1. Fill a large saucepan $\frac{3}{4}$ of the way with water and bring to a boil. Once the water is boiling, add your unopened vacuum-packed bag of roast turkey meat to the saucepan. Warm your turkey in the boiling water for 10 minutes, then remove bag and let rest on a cutting board for 2 minutes.
2. In a medium to a large size frying pan, empty your cup of concentrated gravy, and using your gravy pot add two additional pots of water to the concentrated gravy. Bring to a boil and simmer over medium heat until the gravy reduces down to a thickness that will lightly coat a spoon.
3. Once your hoagie roll is baked and out of the oven reduce oven temperature to 180 degrees C. Line a baking tray with greaseproof paper, place your stuffing evenly across the baking tray and bake in the oven for 7-10 minutes. If you want more of a crust on your stuffing bake for closer to 10 minutes.
4. Carefully cut open your vacuum pack of roast turkey. Be careful of the steam that will be released from the bag when you open it. Empty the turkey onto the cutting board and slice into strips that will fit nicely along the length of your hoagie roll.
5. Spread a heaped tablespoon of cranberry sauce inside of your hoagie roll ensuring you have good coverage along the length of the roll.
6. Layer a strip of brie cheese along the length of the roll. You may need to piece together two slices to cover the full length of the sandwich.
7. Layer a strip of stuffing along the length of the roll. You may need to piece together two pieces of stuffing to cover the full length of the sandwich.
8. Using kitchen tongs, take pieces of turkey, dip into your gravy and then layer into your sandwich so that each piece of turkey overlaps each other. Continue until you have filled the length of the sandwich with turkey.
9. Options: add additional cranberry sauce and/or gravy over the top of your sandwich.
10. To make it more manageable to eat, we recommend carefully cutting in half, holding both sides of the sandwich together while doing so.