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Michael Chow/The Arizona Republic

At Flancer's Cafe in Gilbert, where the chef believes "bread makes the sandwich," the Autumn Basil Turkey Salad one (left) requires a croissant. For the turkey sandwich at Pino's Pizza Al Centro in Phoenix, it's focaccia.

After the holiday, haul out bread, carvings, imagination

By Karen Fernau
The Arizona Republic

Going cold turkey

You gaze at the golden-brown turkey on the Thanksgiving table and instantly long for tomorrow's lunch. On Friday, you can eat turkey the way it was intended — between two slices of bread, slathered with mayo and sprinkled with pepper.

By Day Three of turkey sandwiches, however, even die-hard fans admit to boredom. You switch from rye to wheat bread, from mayonnaise to mustard, from onions to tomatoes, but the initial excitement is gone.

This year, fight back. The turkey sandwich, as all-American as a Pilgrim, can be one of the most versatile of Thanksgiving leftovers. With un-

expected ingredients and ingenuity, you can eat a different-tasting sandwich every day.

"Turkey sandwiches don't have to be bland, boring, or the same," said chef Jeffrey Flancer of Flancer's Cafe in Gilbert. "They can be whatever you like."

You might think it odd to put the

stuffing and cranberry on the sandwich, but that is because you haven't tried it. At Flancer's former restaurant in Santa Fe, this conglomeration of leftovers was the top seller the Friday after Thanksgiving.

If your turkey came out of the oven

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