

## Open-Face Turkey Sandwiches



2 cups prepared turkey gravy  
Water  
Cooked turkey  
Sliced sandwich bread prepared with Yumee Yumee Breads mix

**In a non-stick skillet**, combine gravy and water to achieve desired consistency. Cook and stir over medium to medium-low heat until warm, adding additional water as needed. Add turkey and continue cooking until warm. Spoon turkey and gravy over bread. Serve with Easy Mashed Potatoes and leftover Turkey Dressing. Pour remaining gravy over mashed potatoes and dressing.

**Cook's Note:** Use smaller pieces of leftover turkey for this recipe, and save the slices for cold turkey sandwiches. Bread may be toasted, if desired.