Smoked Turkey Sandwiches w/ Orange Cranberry Sauce

- 1 medium sized sweet onion, sliced
- 3 tbsp apple cider vinegar
- 2 tbsp chopped fresh dill
- 2 tsp sugar
- ¾ cup canned whole berry cranberry sauce
- 1 ½ tsp grated orange peel
- 8 slices whole grain bread, toasted
- 8 oz thin sliced smoked turkey breast

Directions

- Mix onion, apple cider vinegar, dill and sugar in medium bowl. Season to taste.
- Mix cranberry sauce and orange peel in small bowl (onion mixture and cranberry mixture can be prepared 1 day ahead. Cover separately and refrigerate)
- Place all bread slices on work surface.
- Spread cranberry mixture over slices. Top 4 bread slices with onion mixture then turkey.
- Top with remaining 4 bread slices, cranberry side down and serve.