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## A Few More Quick Ideas...

- ✓ Stir cubed, cooked turkey into canned minestrone or vegetable soup, chili and casseroles.
- ✓ **Turkey Caesar Salad:** Toss together cooked turkey, salad greens and Caesar Dressing. Sprinkle with Grated Parmesan Cheese.
- ✓ **Turkey Wrap:** Spread a flour tortilla with Miracle Whip or Mayonaise. Fill with turkey slices and stuffing. Top with cranberry sauce and wrap it.
- ✓ **Turkey Apple Wrap:** Spread a flour tortilla with mayonnaise. Fill with turkey slices, sliced apples, and american cheese slices. Roll it up.
- ✓ **Turkey Grilled Cheese:** Add turkey slices and honey mustard to your next grilled cheese sandwich.
- ✓ **Turkey Pizza:** Top your frozen pizza with chopped cooked turkey before baking.
- ✓ **BBQ Turkey Sandwich:** Combine barbecue sauce and chopped cooked turkey. Heat until sauce and turkey is warmed through. Serve in a bun as a sandwich. Great with stuffing.
- ✓ **Perfect Turkey Sandwich:** Flatten a handful of stuffing to size of bread slice and place on bread. Spread jellied cranberry sauce on top of stuffing (smoosh it flat). Add turkey slices. Spread mayonnaise on other bread slice and sprinkle with salt and pepper. Place on top of turkey.

# Enjoy

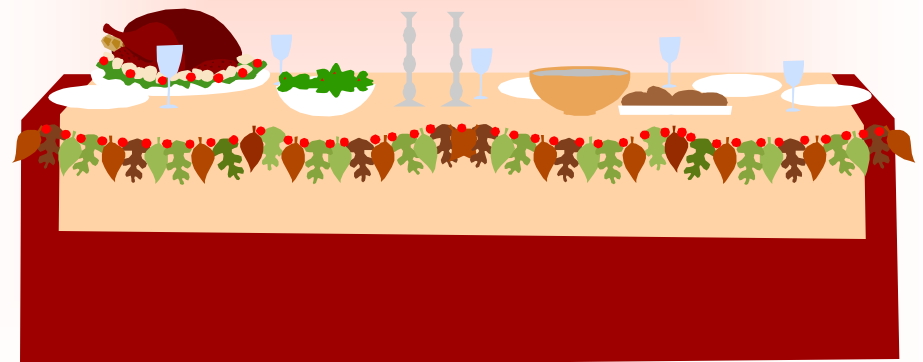
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# Thanksgiving Dinner

## What To Do with What's Left



## Deep Dish Turkey Pot Pie

- ✓ 1-2/3 cups Hot Water
- ✓ 1 pkg. (6 oz.) Stuffing Mix for Chicken or Turkey
- ✓ 3 cups chopped Cooked Turkey
- ✓ 1 pkg. (10 oz.) Frozen Mixed Vegetables, thawed
- ✓ 1 jar (12 oz.) Turkey Gravy

PREHEAT oven to 375°. Add water to stuffing mix and stir just until moistened. Set aside. Place turkey and vegetables in 2-quart casserole. Pour gravy over turkey mixture and stir gently. Top with prepared stuffing. Bake 30 minutes or until heated through.

## Baked Turkey Sandwiches

- ✓ 1/4 cup finely chopped Onion
- ✓ 1 tsp. Poppy Seed
- ✓ 1 tbsp. Olive Oil
- ✓ 8 Kaiser Rolls, split
- ✓ 1/3 cup Butter, softened
- ✓ 1-1/2 lbs. thinly sliced Turkey
- ✓ 1 tbsp. Dijon Mustard
- ✓ 8 slices Swiss Cheese

Preheat oven to 350°. In small pan, saute onion in olive oil until tender. Let cool for 10 minutes. Mix butter, mustard, onion mixture, and poppy seed in a small bowl and spread over cut sides of rolls. Fill rolls with turkey and cheese. Wrap each sandwich in aluminum foil and bake at 350° for 20-30 minutes until sandwiches are hot and cheese is melted.

## Turkey Soup

Leg bones, thigh bones, wing bones and the main breast and back bones are excellent for making a broth base for soup. (Freeze the bones if you want to make soup later on.)

- ✓ Turkey Carcass and Bones
- ✓ 1 clove of Minced Garlic
- ✓ 2 coarsely chopped Carrots
- ✓ 1/4 cup chopped Parsley with Stems
- ✓ 1 piece Celery with Leaves, chopped
- ✓ 1 tsp. Peppercorns
- ✓ 1 Onion chopped
- ✓ 1 Bay Leaf
- ✓ Water or canned Chicken Broth (if you're short on bones)

Break up turkey bones and place in a large pot. Add remaining ingredients and cover with 2 quarts water or canned chicken or combination of the two. Bring to a boil and reduce to simmer and cook (skimming occasionally) for 2 hours. Strain and boil down to one quart.

Add turkey pieces, leftover vegetables and chunks of stuffing that you've formed into tight little balls and simmer until all ingredients are heated through.

## Turkey Casserole

- ✓ 8 to 10 slices Turkey or Pieces of Turkey, enough to cover the dish
- ✓ 2 (10- 3/4 ounce) cans Cream of Chicken or Cream of Celery soup
- ✓ 1-1/2 cup Bread Crumbs
- ✓ 1/4 cup Chicken Stock or Water
- ✓ 4 cups Stuffing, enough to cover bottom of dish

Grease a 8 x 9-inch casserole dish with butter or cooking spray.

Moisten stuffing with either water or chicken stock, spread over entire bottom of casserole dish. Gently spread 1 can of soup on top of stuffing. Add turkey and spread the rest of the soup on top of the turkey. Cover with bread crumbs.

Bake in 350° oven for 1 hour to heat through.

## The First Thanksgiving

The English colonists we call Pilgrims celebrated days of thanksgiving as part of their religion. But these were days of prayer, not days of feasting. Our national holiday really stems from the feast held in the autumn of 1621 by the Pilgrims and the Wampanoag Indians to celebrate the colony's first successful harvest.

## Monte Cristo Sandwiches

- ✓ 1/4 cup Mayonnaise
- ✓ 2 Egg Whites
- ✓ 2 teaspoons Prepared Mustard
- ✓ 3 Eggs
- ✓ 8 slices Sandwich Bread
- ✓ 1/2 cup Sour Cream
- ✓ 4 slices cooked Turkey
- ✓ 2 tablespoons Milk
- ✓ 4 slices cooked Ham
- ✓ 1 cup fine, dry Bread Crumbs
- ✓ 4 slices Swiss Cheese
- ✓ Vegetable Oil

Combine mayonnaise and mustard, stirring well. Spread mixture on one side of each bread slice. Place one slice each of turkey, ham and cheese on top of 4 bread slices. Top with remaining bread. Cut each sandwich in half diagonally and secure with wooden picks. Beat egg whites (at room temperature) until stiff and set aside. Beat eggs and add sour cream and milk. Stir well. Fold in egg whites. Dip sandwich halves in batter and coat with breadcrumbs. Carefully lower sandwich halves, one at a time, into deep hot oil (375°) and fry until golden brown, turning once. Drain and remove wooden picks. Serve sandwiches immediately.

Refrigerator Storage - Leftovers

Cooked Food Item	Refrigerator Storage Time
Roast turkey	3 to 4 days
Stuffing	2 to 3 days
Giblet Gravy	2 to 3 days
Canned Cranberry Sauce	5 to 7 days
Homemade Cranberry Relish	5 to 7 days
Roast Pork	2 to 4 days
Roast Beef/Veal/lamb	3 to 4 days
Baked ham	3 to 5 days
Meat w/ sauce or gravy	1 to 2 days
Cooked vegetables	3 to 5 days
Pumpkin pie	2 to 3 days
Fruit desserts/pie	3 to 5 days
Seafood	1 to 2 days

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Cut just inside each line and provide to customers tucked inside Thanksgiving Leftover Pamphlet or as an individual handout

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