



TURKEY CASSEROLE WITH CHEESE

Prepare this turkey dish for brunch, lunch, or dinner. Feel free to use shredded Swiss or a mild Cheddar cheese in this flavorful turkey casserole.

Ingredients:

- 3 cups diced cooked turkey
- 3 cups cubed French or Italian bread, about 4 ounces
- 8 ounces shredded Havarti cheese with or without dill
- 1 tablespoon all-purpose flour
- 1 tablespoon Dijon or Creole mustard
- 3 tablespoons melted butter
- 4 large eggs, beaten
- 3 cups milk
- 1/2 teaspoon salt
- 1/4 teaspoon coarse ground black pepper

Preparation:

Butter a 2-quart baking dish or casserole. Preheat oven to 350°.

Place bread, turkey, and cheese in a large bowl. In another bowl, whisk together the flour, mustard, melted butter, eggs, milk, salt, and pepper. Pour the milk mixture over cubed bread, turkey and cheese; stir to blend. Let stand for about 5 minutes. Pour into a buttered 2-quart baking dish. Bake for about 50 to 60 minutes, or until puffed and browned. A knife inserted in center should come out with very little liquid on it. Serves 6.



CREAMY PARMESAN TURKEY SAUCE WITH HAM AND PEAS

Serve this delicious sauce with pasta or over hot creamy grits. Feel free to add more cheese to this sauce.

Ingredients:

- 4 tablespoons butter
- 1 pound turkey
- 1/3 to 1/2 cup finely minced ham
- 4 green onions, thinly sliced
- 4 tablespoons all-purpose flour
- 2 cups chicken broth
- 1 cup frozen peas
- 1 tablespoon fresh chopped parsley
- freshly ground black pepper, to taste
- 1 cup heavy cream
- 1/3 cup grated Parmesan cheese

Preparation:

In a medium saucepan, melt butter over medium-low heat. Add turkey and cook until lightly browned. Add the ham and green onions and cook for about 2 minutes longer. Sprinkle with the flour and continue cooking until flour is absorbed. Slowly add chicken broth, stirring constantly. Add peas. Simmer the mixture for about 5 to 8 minutes; add parsley, cream, and Parmesan cheese. Cook until hot and bubbly and cheese is melted. Taste and adjust seasonings; add salt and pepper as needed. Serves 5 to 6.



SAVORY TURKEY COBBLER

This savory "Gobbler" cobbler is yet another great way to enjoy leftover turkey. Serve this cobbler with cranberry sauce on the side and a tossed green salad or fresh sliced tomatoes, if desired. If you're short on time, top the filling with your favorite homemade or refrigerated biscuits just before baking.

Ingredients:

- 4 tablespoons butter
- 2 ribs celery, sliced
- 1 bunch green onions, about 6 to 8, thinly sliced
- 6 tablespoons flour
- 2 cups chicken broth (Better Than Bouillon works great)
- 1 cup leftover or canned turkey gravy, or use more chicken broth
- 1/2 teaspoon salt, or to taste
- 1/8 teaspoon freshly ground black pepper
- 1/4 teaspoon poultry seasoning
- 2 cups frozen mixed vegetables, thawed
- 3 cups diced leftover cooked turkey

- Topping:
- 1 large egg
- 1/2 milk
- 4 tablespoons melted butter
- 1 cup all-purpose flour
- 1 cup cornmeal
- 2 teaspoons baking powder
- 1 tablespoon granulated sugar, optional
- 1/4 teaspoon salt
- 1 scant teaspoon poultry seasoning or crumbled rubbed sage
- 1 teaspoon dried parsley flakes, optional

- cranberry sauce, optional

Preparation:

In a large saucepan, heat 4 tablespoons butter over medium-low heat until frothy; add celery and cook until celery is tender. Add green onions and cook 1 minute longer. Add 6 tablespoons flour, stirring until well blended and bubbly. Add chicken broth and turkey gravy; continue cooking, stirring, until thickened and bubbly. Add seasonings, thawed vegetables, and turkey; heat through. Pour into a buttered 9-inch square pan or 2-quart baking dish.

Heat oven to 400°.

Topping:

In a medium bowl, whisk 1 egg with the milk and melted butter. In another bowl, blend the 1 cup of flour with cornmeal, baking powder, salt, poultry seasoning, and parsley. With a wooden spoon, stir dry ingredients into the egg and milk mixture until well blended. Drop spoonfuls of the dough all over the hot filling. Bake for 30 to 35 minutes or until topping is browned and filling is bubbly.

Serve with cranberry sauce on the side, if desired. Serves 4 to 6.



TURKEY PASTA CASSEROLE WITH ASPARAGUS (or green beans) AND CHEESE

I used mini penne pasta in this hearty casserole, but elbow macaroni or small shells would work just as well.

Ingredients:

- 8 ounces mini penne pasta or similar shape
- 6 tablespoons butter
- 6 tablespoons flour
- 1/2 red bell pepper, chopped
- 1 clove garlic, minced
- 1 bunch green onions, thinly sliced
- 1 1/2 cups chicken broth
- 2 cups milk
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 to 1/2 teaspoon poultry seasoning blend, or to taste
- Cooked asparagus, cut in 1-inch pieces, about 2 cups. You can also use green beans.
- 3 cups diced cooked turkey
- 8 ounces shredded Sharp Cheddar cheese
- 1 cup soft bread crumbs
- 1 tablespoon melted butter

Preparation:

Grease a 9x13-inch baking dish. Heat oven to 350°.

Cook pasta in boiling water following package directions.

In a large saucepan over medium-low heat, melt butter; add bell pepper and sauté until tender. Add garlic and green onion; sauté for 1 minute longer. Stir in flour until well blended. Stir in chicken broth, cooking until thickened. Stir in milk; continue cooking, stirring frequently, until thickened and hot. Add seasonings, asparagus, and turkey; heat through. Stir in cheese and cook until melted. Stir in the cooked drained pasta and pour into the prepared baking dish. Toss bread crumbs with 1 tablespoon melted butter and sprinkle over top. Bake for 30 to 35 minutes, or until hot and bubbly.

Serves 6 to 8.

TURKEY SUPREME

Here's an easy sauce for leftover turkey. Serve over noodles or rice. You can add pimiento or cooked peas or carrots to the sauce for more flavor and color.

Ingredients:

- 1/4 cup butter
- 1/4 cup flour
- 1 cup hot chicken broth
- 1/2 teaspoon salt
- dash pepper
- 1 cup half-and-half
- sliced turkey breast, about 12 to 16 ounces
- cooked rice or noodles
- 1 to 2 tablespoons chopped toasted* almonds

Preparation:

Melt butter in a saucepan over low heat; add flour, stirring until smooth. Pour hot chicken broth into the flour mixture and stir until smooth. Add salt and pepper. Heat half-and-half in a separate saucepan then add to the thickened sauce. Cook over low heat for 10 minutes, stirring constantly. Serve sauce hot over sliced turkey breast and rice or noodles. Sprinkle with toasted chopped almonds if desired.

Serves 4.

*To toast nuts, spread out in a single layer on a baking sheet. Toast in a 350° oven, stirring occasionally, for 10 to 15 minutes. Or, toast in an ungreased skillet over medium heat, stirring, until golden brown and aromatic.

TURKEY AND RICE BAKE

Turkey and rice bake recipe, made with bacon, spinach, sliced turkey, cooked rice, seasonings, and a bread crumb topping.

Ingredients:

- 6 slices bacon
- 1 medium onion, chopped
- 1/4 cup sliced onion
- 2 cups cooked rice
- 1 package (10 ounces) frozen chopped spinach or broccoli, cooked and drained
- 2 tablespoons chopped pimiento
- 1/4 teaspoon salt
- 1 can (10 3/4 ounces) condensed cream of mushroom soup (Amy's makes a slightly condensed version that works in this recipe)
- 1/2 cup sour cream
- turkey slices, 6 to 8 large slices or enough sliced turkey for 6 people
- 1/2 cup fine dry bread crumbs
- 1 tablespoon melted butter

Preparation:

Cook bacon until crisp. Drain on paper towels then crumble. In 2 tablespoons of the drippings in the same skillet, cook onion and celery until just tender. Combine the rice, bacon, onion, celery, spinach, pimiento, and 1/4 teaspoon of salt. Combine the soup and sour cream then stir half of it into the rice and vegetable mixture. Spoon mixture into a lightly greased 11x7-inch baking dish. Arrange turkey slices over rice and vegetable mixture. Spoon remaining soup and sour cream mixture over turkey. Toss bread crumbs with butter and sprinkle around edge of casserole. Bake in a preheated 350° oven for 30 to 35 minutes, until hot and browned around the edge. Serves 6.

WILD RICE TURKEY CASSEROLE

This casserole is a nice recipe with a unique taste. If you have leftover wild rice or a mixture of rices, they can easily be used in this casserole with great results.

Ingredients:

2 cups cooked wild rice
1 cup halved grapes (You can use cranberries or raisins if that's all you have. Just use a little more.)
1 can cream of chicken soup
4 cups cubed cooked turkey
1 cup chopped celery
1/4 cup chopped onion
1 cup chicken broth

Topping:

2 cups seasoned bread cubes
1/2 cup melted butter

Preparation:

1. Mix all of the ingredients together except for the topping.
2. Place in a well greased casserole dish. Mix the bread cubes and butter together. Sprinkle the topping over the casserole and bake for 1 hour at 350 degrees. Serves 6.

TURKEY AND DRIED CRANBERRY SALAD

This salad is a great way to use leftover turkey. It is very light and can be eaten plain, in a sandwich, on apple slices, or on crackers. It makes divine sandwiches on leftover biscuits.

Ingredients:

3 cups cubed cooked turkey
2 celery stalks, chopped
1 cup dried cranberries
1 cup walnut pieces (optional)
1 teaspoon dried thyme
1/2 teaspoon dried sage
1 teaspoon garlic powder
salt and pepper
dash of orange or lemon juice
mayonnaise to taste

Preparation:

1. Mix all of the ingredients together, adding as much mayonnaise as you prefer. Chill for at least 1 hour and serve. Serves 6.

Cook's Notes: If you are planning on storing the salad for a long time, add 3 additional tablespoons of mayonnaise after it is the perfect consistency for you to prevent the salad from drying out totally.

WILD RICE TURKEY WHITE CHILI

The addition of wild rice makes this version of White Chili really special.

Ingredients:

1 tablespoon olive oil
1 tablespoon butter
1 medium onion, chopped
2 minced cloves garlic
3 cups cubed cooked turkey
2 cups cooked wild rice
1 can Great Northern white beans
1 can white corn
2 cans diced chilies
15 ounces chicken broth
1 teaspoon cumin powder
dash of Tabasco sauce to taste
6 ounces shredded Monterey Jack cheese

Preparation:

1. Sauté the onion and garlic in the butter and olive oil until soft.
2. Add the remaining ingredients except for the cheese and cook until piping hot. Place in individual bowls and garnish with cheese. Serves 6.

TURKEY AND RICE QUICHE

This savory dish is not a true quiche, but it is a savory leftover meal.

Ingredients:

3 cups cold cooked rice
2 cups cold chopped cooked turkey
2 medium tomatoes, finely diced
1/4 cup sliced scallions
1/2 cup diced green pepper
1 tablespoon chopped fresh basil
salt and pepper
red pepper to taste
1/2 cup milk
3 eggs
1 cup shredded cheddar cheese

Preparation:

1. Combine all of the ingredients except for the cheese in a large flat greased casserole. Top with the cheddar cheese and bake for 20 minutes at 375 degrees. Serve hot.

TURKEY FRITTATA

This dish makes a great breakfast the morning after Thanksgiving (when you will need all of the energy you can get to hit the mall.) It also makes a fantastic lunch with a green salad and crusty bread.

Ingredients:

1 cup chopped onion
2 garlic cloves, minced
1 tablespoon oil
1/2 cup chopped red bell pepper
1/2 cup sliced black olives
1 cup frozen chopped spinach, thawed and squeezed dry
2 tablespoons lemon juice
1/4 teaspoon white pepper
1 cup cooked chopped turkey
6 beaten eggs
salt

Preparation:

1. Sauté the onion and garlic in the oil until the garlic is fragrant. Add the peppers and cook for a minute more.
2. Reduce the heat and add the olives, spinach, lemon juice and white pepper. Cook for 2 minutes and add the turkey. Mix well and add the eggs.
3. Pour the mixture into a greased 9 inch round baking dish. Bake in 350 F oven for 25 to 30 minutes or until the eggs are set. Salt to taste. Serves 6.

LEFTOVER THANKSGIVING TURKEY ENCHILADAS

This dish is great during holidays after everyone is tired of turkey and dressing. Cooked chicken also works great. This recipe reheats well and tastes even better as a leftover!

Ingredients:

Leftover cooked turkey (white or dark meat pieces)
1 or 2 cans cream of celery soup or cream of chicken, cream of mushroom (whichever suits your taste)
1 can diced green chilies
1 reg. size pkg. plain tortilla chips, crumbled
1 (8 oz.) pkg. Cheddar cheese, grated
1 (8 oz.) pkg. Monterey Jack cheese, grated
1 sm. onion, chopped
1 jar jalapenos (optional)

Preparation:

1. Sauté onions in butter in medium skillet until golden brown.
 2. Add green chilies, soup, and 1 soup can of water. Stir and simmer until heated.
 3. Crush tortilla chips, using 1/2 of package. Spread a layer in bottom of baking dish.
 4. Evenly place a layer of cooked turkey on top of chips.
 5. Spoon a layer of 1/2 of soup mixture over chips.
 6. Add jalapenos, if desired.
 7. Sprinkle with 1/3 of both grated cheeses.
 8. Repeat chips, turkey, and soup mixture; top with grated cheese. Quantity is determined by the amount of turkey available. For larger amounts, simply continue to layer ingredients.
- Conventional Oven: Bake in oven at 350 degrees until thoroughly heated and cheese is bubbly.

TURKEY CREOLE IN THE CROCKPOT

1 1/2 Bell Pepper, diced
3/4 c Celery, diced
24 oz Stewed Tomatoes
4 1/2 tsp Chili powder
3/4 tsp Salt (to taste)
4 c Turkey, cooked & cut up
6 c Rice, cooked

Put everything except rice in crock-pot. Leave for most of the day on low. Serve over cooked rice. Serves 6.

TURKEY NOODLE SOUP

Remove bones from turkey or chicken before serving and refrigerate or freeze until you have time to prepare the soup. I like to do it the next day, if possible.

Ingredients:

Stock

All bones from roast turkey
7 c Water
1 Bay leaf;
1 Stalk celery; chopped
1 Onion; quartered

Soup

1/4 c Broken noodles (1/2" pieces)
1 Celery; Stock & leaves, chopped
1 Carrot; chopped
3 Green onions; sliced
1/3 c Zucchini; grated
1 tsp Dried basil
1 tsp Dried thyme
1 dash Hot pepper sauce
Salt to taste
Freshly ground pepper

STOCK: In stockpot or large saucepan, combine bones, water, bay leaf, celery and onion. (Skin and drippings may be included, if desired.) Simmer, covered about 4 hours. Strain, reserving stock. Let bones cool, pick out any meat and add to the stock.

SOUP: In stockpot or saucepan, bring stock to boil; add noodles and simmer for 5 minutes. Add celery, carrot, green onions, zucchini, basil and thyme. Simmer for 10 minutes. Stir in hot pepper sauce, season with salt and pepper to taste. Makes about 4 1/2 cups.

VARIATIONS: Substitute rice for noodles. Use 6 cups chicken stock if you start without bones. For a main course, add 19 oz can chickpeas or kidney beans, drained. Other additions: green peas, chopped spinach, asparagus, broccoli, potato, squash or turnip.

TURKEY-BARLEY SOUP

Ingredients:

6 c Turkey or chicken broth
1 c Turkey; diced cooked
1 c Pearl barley
1 Onion; chopped
2 Celery; stalks, chopped
3 Carrots; sliced
1 Bay leaf
1 tsp Dry thyme
1/4 tsp Dried marjoram
1/4 tsp Ground black pepper
2 tbs Chop.fresh parsley (2ts.dry)

Preparation:

1. Combine all the ingredients in soup pot or slow cooker.
2. Cook over low heat in the slow cooker for 6 hours or simmer on the stove for 1 hour, or until the carrots are tender and the barley is soft. Serves 6.

TURKEY ORANGE SALAD

Ingredients:

2 c Turkey; chopped, cooked
1/2 c Celery; chopped
1/4 tsp Salt
1/4 tsp Curry powder
1 Orange
1 c Seedless grapes
2 tbs Mayonnaise/salad dressing
1 tb Shredded coconut; toasted

Preparation:

Combine the turkey, celery, salt, and curry powder in a bowl. Peel and chop the orange. Add the orange, grapes, and mayonnaise to the turkey. Toss gently to mix. Sprinkle on the coconut just before serving. Serves 6.

TURKEY BROCCOLI CASSEROLE

Ingredients:

2 10 oz pkg. frozen broccoli
2 c Coarsely diced cooked turkey
1 10.5oz Creamy Mushroom Soup
1/2 c Skim milk
1/2 c Grated cheddar cheese

Preparation:

Preheat oven to 375 F. Cook broccoli according to package directions. Layer in 12 x 8 inch baking dish. Spread turkey evenly on top. Combine soup with milk, mix until smooth and pour over turkey. Sprinkle grated cheese on top. Bake for 30 min. Let stand 5 min. Serves 6.

SHEPHERD'S TURKEY PIE

Ingredients:

2 Onions; sliced
2 tb Vegetable oil;
4 c Turkey / chicken; -cooked chopped
1/4 c Whole wheat or all-purpose flour
2 c Chicken stock or broth
2 c Carrots; sliced, steamed
2 c Tomato/canned peeled diced
1/2 ts Dried thyme
1/2 ts Dried rosemary
6 Potatoes; cooked, mashed

Preparation:

1. In a large saucepan, saute the onions in the oil for 5 minutes.
2. Add the turkey (or chicken).
3. Sprinkle in the flour, stir to blend.
4. Add the chicken stock, carrots, tomatoes, thyme, and rosemary.
5. Cook over medium heat until thickened.
6. Pour into a lightly oiled 3-quart casserole.
7. Spread the potatoes over the top.
8. Bake in a 375 F oven for 20 to 30 minutes, or until browned. Serves 6.