

Leftover Makeovers



An armful of leftover goodies can seem a little overwhelming but you'll feel good knowing you really are going to eat every last bit thanks to great recipes guaranteed to turn leftovers into delicious meals.

INCLUDES

- Turkey BBQ Sandwiches
- Turkey Stir Fry with Scallions
- Shepard's Pie
- Leftover Turkey Spaghetti Pie



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Turkey BBQ Sandwiches



INGREDIENTS

- 2 pounds leftover turkey shredded into large pieces
- 1 bottle BBQ sauce
- 1/2 pound cheddar cheese
- 1/2 pound coleslaw
- 4 buns, toasted

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1. Shred turkey into large pieces.
2. Heat 1/2 bottle BBQ sauce in a pan. Toss turkey with as much BBQ sauce as you like, adding sauce as necessary.
3. Put BBQ turkey on toasted bun. Top with coleslaw and cheddar cheese.



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Turkey Stir Fry with Scallions



INGREDIENTS

- turkey leftovers, bite-sized pieces
- 2 cloves garlic, minced
- 2 green onions, thinly sliced
- 1/2 pound snow peas
- broccoli, cut into bite-size pieces
- red or green pepper, diced
- zucchini/squash, diced
- 1 tablespoon ginger, julienne
- carrots, cut into rounds
- eggplant

INGREDIENTS FOR SAUCE

- 4 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon corn starch
- 2 tablespoons hoisin sauce
- pinch of sugar
- 1/2 cup water

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1. Combine all sauce ingredients. Mix the sauce until the cornstarch is dissolved.
2. In a hot skillet, add oil and sauté ginger and garlic. Add vegetables and turkey to your liking and heat through. Add sauce and bring to boil, until thickened.
3. Sprinkle with green onion on top.
4. Serve with rice.



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Shepard's Pie



INGREDIENTS

- 3 tablespoons olive oil
- 1 1/2 cups halved pearl onions
- garlic powder
- 1/2 cup chopped celery
- 3 cups mushrooms, sliced
- 3 tablespoons flour
- 1 to 2 pounds shredded leftover turkey
- 1 can of vegetable, chicken, or beef stock
- salt and pepper to taste
- 3 tablespoons tomato paste
- 1 1/2 teaspoons dried thyme
- 1/2 cup grated cheddar cheese
- leftover mashed potatoes

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1. Preheat oven to 425 degrees. Heat olive oil in a large skillet over medium to medium-high heat.
2. Add pearl onions, toss, cover, and steam until they begin to soften, 5 to 7 minutes.
3. Add celery, sprinkle garlic powder generously, and stir. Add the mushrooms and cook until they give off liquid and start to brown, approximately 5 minutes.
4. Add one tablespoon of flour, stir, and cook 1 to 2 minutes.
5. Add stock, tomato paste, thyme, and bring to a boil. Lower heat and simmer until gravy thickens and is absorbed by meat.
6. Stir in remaining flour. Pour filling into a deep pie dish and let cool.
7. Spread mashed potatoes on top of the filling and sprinkle with cheddar cheese.
8. Bake pie for 15 to 20 minutes. Remove from oven and let stand 5 minutes before serving.



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Left Over Turkey Spaghetti Pie (recipe makes a 13"x 9" pan)



INGREDIENTS

- 3 tablespoons butter
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 8 oz. cans sliced olives
- 2 8 oz. cans pimentos
- 1 1/2 8 oz. packages cream cheese
- 1/2 teaspoon salt
- 1 teaspoon crushed red pepper
- 4 cups turkey, chopped
- 2 cups chicken stock
- 1 cup bread crumbs
- 1 pound package spaghetti
- 1 1/2 cups leftover mushroom gravy or 1 can cream of mushroom soup
- 4 cups crushed tomatoes, with juice
- 4 quarts water
- 1 can non-stick cooking spray

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1. Preheat oven to 350 degrees. Cook pasta for one minute less than the package recipe.
2. Heat a large sauce pot over medium heat and add butter. Once butter is hot, add onions and garlic, and sauté for 5 minutes or until onion is soft. Add olives, pimentos, mushroom gravy, crushed tomatoes, stock, cream cheese, crushed red pepper, and 1/2 teaspoon salt. Bring liquid to a simmer and cook for 15 minutes, stirring often. Make sure that the cream cheese melts completely, then add turkey.
3. Add pasta to the sauce and mix all ingredients together well. Coat a 13"x9" pan with non-stick spray and add mixture; spread evenly. Cover evenly with bread crumbs.
4. Bake in oven for 20 minutes, or until bread is toasted and pie is hot throughout. Remove from oven and let rest 10 minutes before cutting.



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