



COOKING WITH JAN ~ NOVEMBER 21, 2018

Recipes at Coborns and kokk.com

TIME FOR THANKSGIVING LEFTOVERS

TURKEY DINNER PIZZA

13 OZ CAN REFRIGERATED PIZZA DOUGH
3/4 CUP JELLIED CRANBERRY SAUCE
1/2 CUP TURKEY GRAVY

2 CUPS PREPARED STUFFING
1 CUP LEFTOVER TURKEY, SHREDDED
1 CUP SHREDDED CHEDDAR CHEESE

PREHEAT OVEN TO 425 DEGREES; SPRAY 15X10X1" BAKING PAN WITH COOKING SPRAY. UNROLL PIZZA DOUGH; STARTING AT CENTER, PRESS OUT TO EDGES OF PAN. BAKE 7-9 MINUTES OR UNTIL LIGHT GOLDEN BROWN. SPREAD CRANBERRY SAUCE OVER PARTIALLY BAKED CRUST; EVENLY TOP WITH THE STUFFING & SHREDDED TURKEY. DRIZZLE GRAVY OVER TOP, THEN ADD THE SHREDDED CHEESE. BAKE 6-10 MINUTES LONGER OR UNTIL EDGES OF CRUST ARE GOLDEN BROWN & CHEESE IS MELTED. MAKES 8 SERVINGS!

COOKING WITH JAN'S FAVORITE DAY AFTER SANDWICH

4-5 SLICES TURKEY, SHREDDED
1/4-1/2 CUP PREPARED STUFFING
LETTUCE LEAVES, PICKLES

1/4 CUP CRANBERRY SAUCE
2-3 TSP TURKEY GRAVY
BREAD OF CHOICE

HEAT TURKEY, DRESSING & GRAVY IN MICROWAVE. SPREAD GRAVY ON ONE SIDE OF 2 SLICES BREAD. TOP WITH SHREDDED TURKEY, CRANBERRY SAUCE, STUFFING, LETTUCE & PICKLES. ENJOY!! MAYONNAISE CAN BE SUBSTITUTED FOR THE GRAVY, OTHER VEGGIES CAN BE ADDED SUCH AS AVOCADO SLICE AND/OR TOMATOES. MAKES 1 SERVING!

TURKEY-CRANBERRY BACON RANCH PASTA SALAD

1 BOX SUDDENLY SALAD BACON & RANCH MIX
1 1/2 CUPS COOKED TURKEY, CUBED
1/2 CUP SWEETENED DRIED CRANBERRIES
1/2 CUP SLICED ALMONDS, TOASTED

1/2 CUP MAYO OR SALAD DRESSING
1 CUP SLICED CELERY
1 CUP PROVOLONE CHEESE, CUBED

FILL SAUCEPAN 2/3 FULL OF WATER; HEAT TO BOILING, THEN ADD THE PASTA. GENTLY BOIL, UNCOVERED, 12 MINUTES, STIRRING OCCASIONALLY; DRAIN. RINSE WITH COLD WATER TO COOL; DRAIN WELL. IN LARGE MIXING BOWL, COMBINE THE SEASONING PACKET & MAYONNAISE; STIR IN TURKEY, CELERY, CRANBERRIES AND CHEESE UNTIL WELL MIXED. STIR INTO COOKED PASTA; TRANSFER TO SERVING BOWL; TOP WITH THE TOASTED ALMONDS. MAKES 7 SERVINGS!

TURKEY & BISCUIT POT PIE

FILLING 2 1/2 CUPS BABY CARROTS
3 TBLS BUTTER
3 TBLS FLOUR
1 TBLS CHOPPED SAGE

2 CUPS CUT UP FRESH BROCCOLI
1 MEDIUM ONION, CHOPPED
2 CUPS CHICKEN BROTH
2 CUPS COOKED TURKEY, CUBED

BISCUITS 4 SLICES BACON
1/2 CUP MILK

1 CUP BISQUICK MIX
1/2 CUP SHREDDED CHEDDAR CHEESE

PREHEAT OVEN TO 400 DEGREES. IN SAUCEPAN, HEAT 1 CUP WATER TO BOILING; ADD CARROTS AND BROCCOLI, COOK 4-5 MINUTES OR UNTIL VEGGIES ARE CRISP TENDER. DRAIN. IN ANOTHER SAUCEPAN, MELT BUTTER; ADD ONIONS & COOK UNTIL TENDER, ABOUT 2 MINUTES. BEAT IN FLOUR WITH WHISK; ADD IN BROTH & SAGE. REDUCE HEAT TO MEDIUM; COOK ANOTHER 5 MINUTES, STIRRING OCCASIONALLY, UNTIL SAUCE THICKENS. ADD CARROTS, BROCCOLI & TURKEY; SPOON MIXTURE INTO UNGREASED 2-QUART CASSEROLE. MICROWAVE BACON UNTIL CRISP; CRUMBLE AND PLACE IN BOWL. ADD THE REMAINING BISCUIT INGREDIENTS; STIR JUST UNTIL BLENDED. SPOON BISCUIT BATTER AROUND EDGE OF TURKEY MIXTURE. BAKE 25-30 MINUTES OR UNTIL BISCUITS ARE GOLDEN BROWN. MAKES 6 SERVINGS!

PUMPKIN PIE MILKSHAKES

4 CUPS SLIGHTLY SOFTENED VANILLA ICE CREAM
1/2 TSP PUMPKIN PIE SPICE
COOL WHIP, OPTIONAL

2/3 CUP MILK
1/4 SLICE COLD PUMPKIN PIE

IN BLENDER, PLACE ICE CREAM, MILK & PUMPKIN PIE SPICE. COVER & BLEND ON HIGH UNTIL SMOOTH AND CREAMY; ADD PIE (CUT INTO CHUNKS); COVER & BLEND UNTIL SMOOTH, STOPPING OCCASIONALLY TO SCRAPE DOWN SIDES IF NECESSARY. POUR INTO 4 GLASSES; TOP WITH COOL WHIP IF DESIRED.