

# COOKING WITH JAN ~ November 27, 2019

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## It's All About The Leftovers

### TURKEY CLUB TORTILLA ROLL UPS

1/2 CUP SALAD DRESSING OR MAYO  
1/2 CUP PEPPERONCINI, CHOPPED & DRAINED  
4 SLICES BACON, CRISPLY COOKED & CRUMBLED  
1/2 CUP CHOPPED TOMATOES  
6 LEAVES LEAF LETTUCE

4 OZS CREAM CHEESE, SOFTENED  
2 TBLS CHOPPED CILANTRO  
6—8" FLOUR TORTILLAS  
1/2 LB THINLY SLICED COOKED TURKEY

IN SMALL BOWL, MIX MAYO & CREAM CHEESE UNTIL SMOOTH; STIR IN PEPPERONCINI, CILANTRO & BACON. WARM TORTILLAS AS DIRECTED ON PACKAGE. SPREAD ABOUT 2 TBLS MAYO MIXTURE ON EACH TORTILLA. TOP WITH 1 TBLS TOMATOES, 1 SLICE TURKEY & 1 LETTUCE LEAF; ROLL UP EACH TORTILLA TIGHTLY. CUT EACH ROLL INTO 8 PIECES; SECURE EACH WITH COCKTAIL TOOTHPICK. SERVE IMMEDIATELY OR COVER TIGHTLY & REFRIGERATE UNTIL SERVING TIME. MAKES 48 SERVINGS!

### TURKEY DINNER PIZZA

1 CAN REFRIGERATED PIZZA CRUST  
2 CUPS PREPARED STUFFING  
1/2 CUP TURKEY GRAVY

3/4 CUP JELLIED CRANBERRY SAUCE  
1 CUP SHREDDED COOKED TURKEY  
1 CUP SHREDDED CHEDDAR CHEESE

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

### HOT TURKEY SALAD with BISCUITS

1/4 CUP MAYO OR SALAD DRESSING  
2 CUPS CUT-UP COOKED TURKEY  
1 CUP CELERY, SLICED  
2 TBLS GREEN ONIONS, SLICED  
1/2 TSP DRIED ROSEMARY LEAVES, CRUMBLED

2 1/4 CUPS + 2 TBLS BISQUICK MIX  
1/4 CUP SHREDDED PARMESAN CHEESE  
1/3 CUP CHOPPED RED BELL PEPPERS  
3/4 CUP MILK

PREHEAT OVEN TO 425 DEGREES. MIX MAYO & 2 TBLS BISQUICK UNTIL WELL BLENDED. STIR IN TURKEY, CHEESE, CELERY, PEPPERS & ONIONS; SET ASIDE. STIR REMAINING INGREDIENTS JUST UNTIL SOFT DOUGH FORMS. PLACE ON SURFACE SPRINKLED WITH BISQUICK; ROLL IN THE BISQUICK MIX TO COAT. KNEAD 10 TIMES, THEN DIVIDE DOUGH INTO 24 PIECES & SHAPE INTO BALLS. PLACE CLOSE TOGETHER AROUND THE EDGE OF UNGREASED 2-QUART CASSEROLE (STACK IF NEEDED). SPOON TURKEY MIXTURE INTO MOUND IN THE CENTER OF THE BISCUITS. BAKE UNCOVERED 20-22 MINUTES OR UNTIL BISCUITS ARE GOLDEN BROWN & TURKEY MIXTURE IS HOT!

### LEFTOVER THANKSGIVING WEDGE PIES

15 OZ PKG OF PASTRY FOR 9" DOUBLE PIE CRUST  
1/2 CUP SHREDDED COOKED TURKEY  
1 EGG

1/2 CUP PREPARED MASHED POTATOES  
1/4 CUP CRANBERRY SAUCE  
1 TBLS WATER

PREHEAT OVEN TO 450 DEGREES; LINE BAKING SHEET WITH PARCHMENT PAPER. ROLL EACH PASTRY OUT ONTO A LIGHTLY FLOURED SURFACE & CUT EACH INTO QUARTERS. SPREAD ABOUT 2 TBLS POTATOES ONTO 4 OF THE QUARTERS, SPREADING ALMOST TO THE EDGE. TOP WITH 2 TBLS OF THE TURKEY & 1 TBLS OF THE CRANBERRY SAUCE. WHISK EGG & WATER TOGETHER IN BOWL; BRUSH ONTO OUTSIDE OF THE PREPARED PASTRY QUARTERS. TOP EACH WITH THE REMAINING PASTRY QUARTERS; CRIMP EDGES WITH A FORK TO SEAL. CUT A SMALL SLIT IN THE TOP OF EACH & BRUSH WITH THE EGG MIXTURE. PLACE ON BAKING SHEET; BAKE UNTIL GOLDEN BROWN, ABOUT 15-20 MINUTES. SERVE WITH GRAVY & CRANBERRY SAUCE.

### TURKEY & STUFFING BAKE

3 CUPS STUFFING  
1 CAN CREAM OF CELERY SOUP  
1 1/2 CUPS COOKED TURKEY, CUBED

6 OZ CAN FRENCH FRIED ONIONS  
3/4 CUP MILK  
1—10 OZ PKG FROZEN GREEN PEAS

COMBINE STUFFING & 1/2 CAN OF THE ONIONS. SPOON INTO A 9" SHALLOW BAKING DISH; PRESS STUFFING ACROSS BOTTOM & UP SIDES OF THE DISH TO FORM A BALL. COMBINE UNDILUTED SOUP, MILK, TURKEY & PEAS (THAWED); POUR INTO THE STUFFING SHELL. BAKE, COVERED, AT 350 DEGREES FOR 30 MINUTES, THEN TOP WITH REMAINING ONIONS. BAKE, UNCOVERED, 5—8 MINUTES LONGER; SERVE HOT. THIS IS DEFINITELY MY FAVORITE "DAY AFTER" DISH!



Happy Thanksgiving!  
To You And Your Family