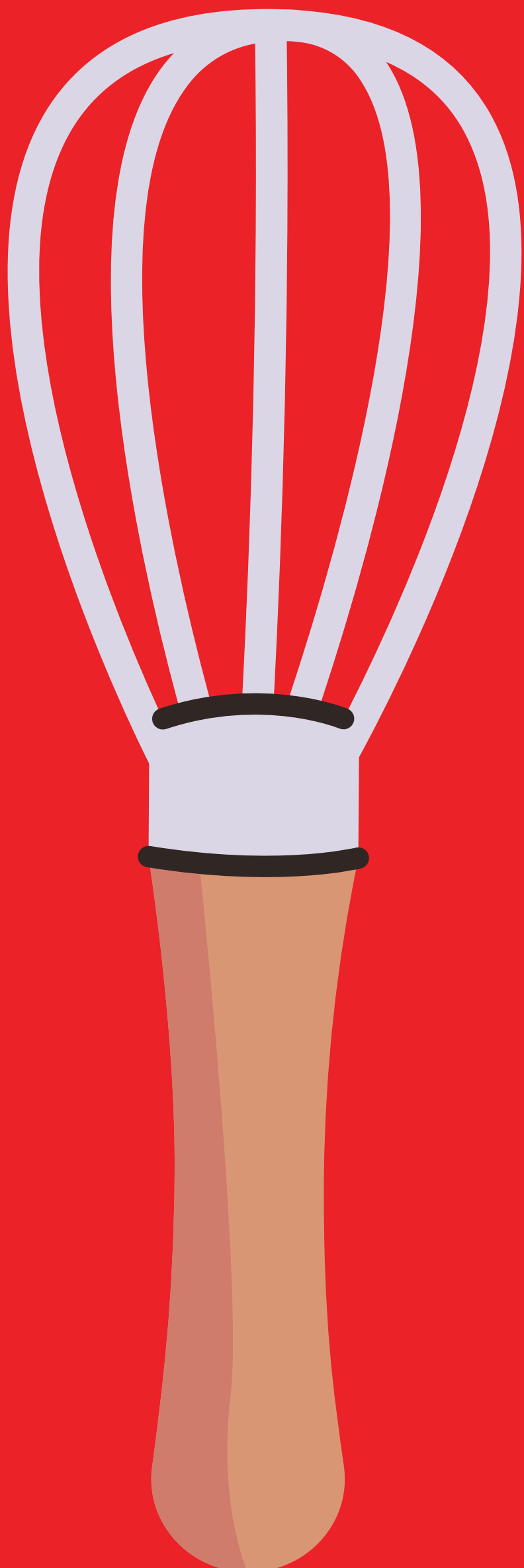
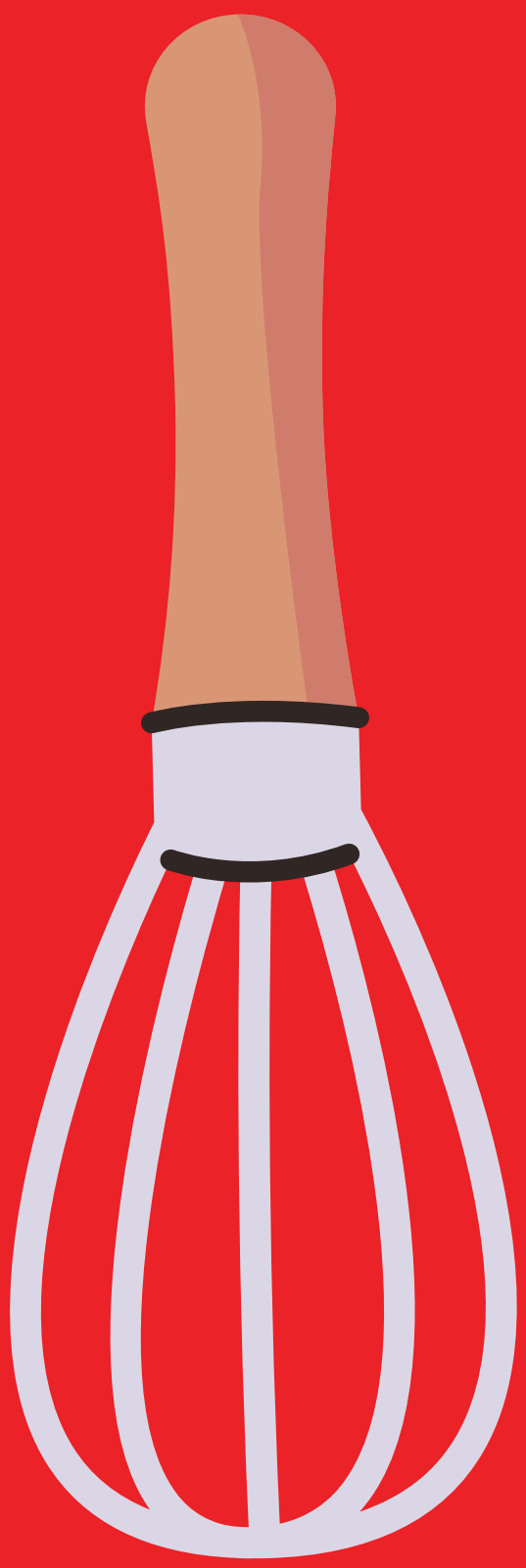


MAGIC 98



Thanksgiving Leftover Cookbook

RECIPES AND TIPS
FROM OUR KITCHENS TO
YOURS

2023



Leftover Turkey Quiche

from Ready Set Eat



8 servings



80 minutes

INGREDIENTS

- 1 frozen Deep Dish Pie Shell
- 1 tablespoon canola oil
- 1-1/2 cups chopped cooked turkey
- 1/2 cup chopped yellow onion
- 1/4 teaspoon garlic salt
- 4 eggs
- 1 cup half-and-half
- 1/2 cup shredded Cheddar cheese

NOTES

I am lactose intolerant so I substitute with lactose free milk and dairy free cheese.

This recipe keeps it simple but feel free to add your favorite veggies such as spinach or broccoli.

DIRECTIONS

1. Preheat oven to 400°F. Lightly prick pie shell with fork. Bake 10 minutes or until lightly browned. Cool slightly. Reduce oven temperature to 375°F.
2. Meanwhile, heat oil in large skillet over medium-high heat. Add turkey, onion and garlic salt; cook 4 minutes or until onion is tender, stirring occasionally. Cool slightly; spoon turkey mixture in pie shell.
3. Whisk together eggs and half-and-half in medium bowl until blended. Pour egg mixture over turkey mixture in pie shell; sprinkle with cheese. Bake at 375°F 40 to 45 minutes or until knife inserted in center comes out clean. Cool slightly before cutting into slices.

TIPS

Make Ahead: Store in refrigerator covered with plastic wrap for up to 3 days. Reheat on baking sheet, uncovered, in 350°F oven 15 minutes or until thoroughly warm.



Thanksgiving Leftovers

Breakfast Burritos

from Food52



1 serving



13 minutes

INGREDIENTS

- olive oil or butter
- 1 large garlic clove, peeled and minced
- 1/2 teaspoon paprika
- 1/2 teaspoon ground cumin
- 1 pinch cayenne pepper
- 1/4 cup leftover roast turkey, diced
- 1/4 cup leftover stuffing
- 3 tablespoons leftover cooked vegetables such as Brussels sprouts, green beans, or roasted root vegetables
- 1 large egg
- 1 large spoonful of mashed potatoes or mashed sweet potatoes
- Shredded lettuce and tomato, if desired
- 1 large flour tortilla (10- or 12-inch)

DIRECTIONS

1. In a large sauté pan, heat the butter or oil over medium-high heat until foaming (if butter) or shimmering (if oil). Add the garlic and sauté for 1 minute, then add the spices and allow to sizzle until fragrant, about another minute.
2. Stir in the chopped turkey, the stuffing, and the cooked veggies. Cook over medium-high heat, stirring frequently, until heated through and coated with the spices. Crack the egg over the contents of the pan, then stir it into the rest of ingredients. Continue cooking until the egg is cooked through, about another minute or two, then remove the pan from the heat.
3. Warm the mashed (regular or sweet) potatoes and the tortilla (I just warmed them together in the microwave because it seemed the easiest). Spread a pillow of the potato in the center of the tortilla. Heap a few large scoops of the turkey-stuffing-veggie mixture in the center of the tortilla. Add some shredded lettuce and tomato, if desired.
4. Roll up the "burrito" and eat—you can also serve it with salsa or with leftover cranberry sauce on the side!



Cranberry Turkey Sliders

from Wonky Wonderful



12 sliders



35 minutes

INGREDIENTS

16oz package Hawaiian rolls (12 count)
1lb deli turkey, thinly sliced
1 cup cranberry sauce (jellied or whole berry)
6 slices havarti or provolone cheese
4 tablespoons unsalted butter, melted
2 teaspoons worcestershire
2 teaspoons Dijon mustard
2 teaspoons minced dried onion
2 teaspoons poppy seeds
2 teaspoons fresh minced chives

DIRECTIONS

1. Preheat oven to 350°F. Spray 9x13 baking dish with cooking spray.
2. Slice Hawaiian rolls in half lengthwise and place the bottom half into the baking dish.
3. Layer the deli turkey across the rolls.
4. Spread the cranberry sauce evenly across the top of the turkey.
5. Add 6 slices of Havarti or provolone cheese in an even layer.
6. Place the top bun layer onto the sliders.
7. Mix together the melted butter, Worcestershire, Dijon mustard, minced dried onion, poppy seeds and chives in a small bowl. Generously brush across the tops of the slider buns.
8. Cover the baking dish with foil and bake in the oven for 15-18 minutes, or until the sliders are warmed through and the cheese is melted.
9. Remove foil and bake for another 3-5 minutes to brown the tops of the sliders.
10. Serve immediately.



KV's Turkey Day Grilled Cheese



1 serving



15 minutes

INGREDIENTS

1 stick of butter
1 loaf of sliced sourdough bread
1 slice of Havarti cheese
Leftover turkey
Cranberry mustard or cranberry sauce

DIRECTIONS

1. Place butter in frying pan
2. Place slice of Havarti cheese on bread
3. Add turkey and top with another slice of sourdough bread
4. Press and hold until cheese melts and both sides are browned
5. Serve with Cranberry mustard and or cranberry sauce



North Louisiana

Smoked Turkey Gumbo

from Louisiana Office of Tourism



4 servings



3 hours

INGREDIENTS

5 cups chicken broth, canned or homemade

1 smoked turkey wing

1/2 cup vegetable oil

1/2 cup all purpose flour

1 large onion, chopped

Leafy tops of a bunch of celery, chopped (about 1/2 cup)

3 garlic cloves, chopped

1/2 pound sliced andouille sausage or tasso, regular or turkey* removed and cut into pieces

Salt and black pepper

Hot sauce

Cooked white rice

1 bunch scallions, chopped (about 1 cup)

NOTES

For an authentic gumbo, sprinkle 1/4 teaspoon gumbo filé over just prior to serving. And do not skip the hot sauce - it is a must.

DIRECTIONS

1. In a medium saucepan with a lid, combine the chicken broth and turkey wing and bring to a boil. Reduce the heat and simmer, covered, for 1 hour. Remove the wing, let it cool, then pull off the meat and cut it into bite-sized pieces. Reserve the meat and broth separately.
2. Warm the oil in a cast-iron pot or Dutch oven over medium heat. Stir in the flour and cook, stirring constantly, until the roux is dark brown, about 10 minutes (be careful not to let it burn!). Add the onion, celery tops, and garlic, and cook until softened, 5 to 7 minutes.
3. Stir in the reserved chicken broth and bring to a boil. Add the andouille or tasso, reduce the heat to low and simmer, uncovered, for 1 hour, stirring occasionally.
4. Add the chopped meat from the turkey legs and wing and season to taste with salt, pepper, and hot sauce. Raise the heat and bring the soup to a boil, then lower the heat to medium and cook at a lively simmer for 5 more minutes.
5. Serve over rice garnished with scallions. This can be made up to 3 days ahead and cooled, covered, refrigerated, or frozen for up to 2 months. Reheat before serving.



Cranberry Oatmeal Bars

from Cook The Story



24 bars



22 minutes

INGREDIENTS

2 cups old fashioned rolled oats

2 cups all-purpose flour*

1 cup brown sugar

1 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

1 cup unsalted butter, softened

1 (14 oz.) can whole berry
cranberry sauce or 1 and 1/2 cups
homemade cranberry sauce

DIRECTIONS

1. Preheat oven to 350°F.
2. In a large bowl mix together the oats, flour, brown sugar, baking powder, baking soda and salt.
3. Add the softened butter and stir well. Once it's well mixed, use your fingers to make sure all of the oat mixture is moistened with butter.
4. Spoon three-quarters of the oat mixture into an ungreased 13"x 9" cake pan. Press down on it firmly to form a solid layer that evenly covers the bottom of the pan.
5. Add the cranberry sauce in dollops and spread it in a thin layer over the oat layer.
6. Sprinkle with the remaining oat mixture, breaking it into small 1/4 inch bits as you let it fall. Press down lightly on the oats so that they adhere to the wet cranberry sauce a bit.
7. Bake for 25-30 minutes. Note that the topping will not change color but it is still done.
8. Allow to cool in the pan on a wire rack. Cut into 8 strips along the length of the pan and 3 strips along the width yielding 24 bars. Use a spatula to remove the bars from the pan.