

Left-over recipes:



Enchilada Soup

6 cups turkey OR chicken broth
4 (13 ounce) cans enchilada sauce
3 cups cubed cooked turkey
1 large onion chopped
1/3 cup chopped cilantro
2 (4 ounce) can chopped green chilies
1 clove garlic, minced
1 teaspoon chili powder
1 teaspoon cumin
1/4 teaspoon cayenne pepper
1/2 teaspoon dried oregano leaves

2 to 3 cups frozen whole kernel corn
2 cans black beans, rinsed and drained

1. Wash hands.
2. In large Dutch oven combine all the ingredients except the frozen corn and black beans. Bring mixture to a boil. Reduce heat, cover and simmer for 1 hour.
(OR) For Crockpot: put ingredients in crockpot and simmer on low for 4 – 6 hours.
3. Stir in frozen corn and black beans. Return mixture to a simmer. Simmer for 10 minutes or until the corn and beans are tender. (Turn crockpot on high for 30 minutes.)

Makes 10 servings.

Serve with: coarsely crushed tortilla chips, sour cream and Mexican shredded cheese over soup



Cobb Salad

Ingredients

- 1 1/2 Pound roasted TURKEY, cut into bite size pieces

- 3 Tablespoons white wine vinegar
- 4 Ounces blue cheese, crumbled and divided
- 1/2 Teaspoon ground pepper
- 1 Head (about 8 cups) romaine lettuce, washed, shredded and chilled
- 3 Each hard-cooked eggs, peeled and quartered
- 1 (about 2 cups) firm, ripe avocado, peeled, pitted and cut into 1/2-inch pieces
- 3/4 Pound (about 2 cups) ripe tomatoes, diced into 1/2-inch pieces
- 1/2 Cup sweet red onion, finely diced
- 6 Ounces TURKEY BACON, cooked and crumbled
- 6 Tablespoons slivered almonds

1. Whisk oil, vinegar, 1 ounce cheese, salt and pepper in a small bowl. Cover and chill.
2. Place lettuce in large bowl. Arrange turkey, eggs, avocado, tomatoes and onion on lettuce; sprinkle with bacon, almonds and remaining blue cheese. Serve with dressing.

Serves: 8



Shepard's Pie

1-1/2 Pounds roasted TURKEY
1 Large onion, chopped
2 Cloves garlic, minced
3/4 Teaspoon dried thyme
3/4 Teaspoon dried sage
1/3 Cup flour
2-1/2 Cups TURKEY BROTH
To Taste freshly ground black pepper
2 Cups frozen mixed vegetables, thawed and well drained
As needed nonstick vegetable cooking spray
1 (14-Ounce) Can whole cranberry sauce
8 Cups peeled and chopped potatoes
3/4 Cup 1% milk, heated
1 Tablespoon butter, softened
1 egg, beaten

1. Over medium-high heat, in a large skillet, heat oil. Add turkey, onion, garlic, thyme and sage. Cook, stirring occasionally, until onion softens.
2. Stir in flour, cook 1 minute. Stir in broth; bring to a boil, immediately reduce heat and simmer 8 minutes. Season with pepper. Stir in vegetables.
3. Pour into a 13 X 9-inch baking pan, sprayed with nonstick cooking spray.
4. In a small bowl, stir cranberry sauce until spreading consistency; carefully spoon over turkey mixture and spread evenly.
5. Meanwhile, cook potatoes in boiling salted water until soft; drain and mash. Whip in heated milk until fluffy. Stir in butter and egg. Carefully spread potatoes over cranberry sauce.
6. Bake in a preheated 375 degree F oven for 20-25 minutes or until heated through and the internal temperature reaches 165 degrees F.