



Leftover Turkey

On Thanksgiving Day, over 45 million turkeys will be prepared in the United States. That is over 736 million pounds of turkey, roughly the same weight as the Empire State Building. The average person will consume over 3,000 calories by the end of the day.

One of my favorite meals is that first leftover turkey sandwich after the holiday is over. However, you can only eat and enjoy so many turkey sandwiches.

This week I have a bevy of recipes to use up that leftover turkey. Hope you will give them a try. I want to wish each of you a happy and healthy Thanksgiving. Thanks for reading.

WILD RICE and LEFTOVER TURKEY CASSEROLE

1 can Cream of Mushroom Soup
2 ¼ cups boiling water
2 cups cubed turkey
1 (6 oz.) pkg. wild rice mix

1/3 cup milk
¼ cup chopped onion

Preheat oven to 350 degrees; spray a 9 x 13 inch baking dish with cooking spray. Mix all ingredients together and pour into baking dish. Cover with foil and bake for 50 minutes. Remove foil and cook for an additional 10 – 15 more minutes until rice is tender and liquid is absorbed.

TURKEY DIVAN

2 (10 oz.) pkg. frozen broccoli spears
¼ cup butter
6 Tbsp. flour
Salt and Pepper to taste
2 cups chicken broth
½ cup heavy whipping cream
3 Tbsp. white wine
3 cups cooked turkey breasts, sliced or chopped
¼ cup shredded Monterey Jack cheese

Prepare broccoli according to package directions; drain well. Melt butter in a saucepan; stir in flour, salt, and

pepper and mix well. Pour in chicken broth; cook and stir until sauce thickens and bubbles, about 10 minutes. Add cream and wine; stir until well combined. Arrange broccoli in the bottom of a 9 x 12 baking dish; pour half of the sauce over the broccoli. Top the sauce with the turkey; stir the cheese into the remaining sauce. Pour this over the turkey; bake at 350 degrees for about 30 minutes. You may want to run the casserole under the broiler until cheese sauce is golden – about 5 minutes.

TURKEY NOODLE CASSEROLE

12 oz. egg noodles
3 Tbsp. butter
3 Tbsp. flour
3 ½ cups milk
1 can Cream of Mushroom Soup
½ cup diced red bell pepper
½ cup diced green bell pepper
½ cup chopped green onion
1 tsp. garlic salt
1 tsp. tarragon
1 cup shredded Monterey Jack cheese
1 tsp. salt
3 cups cubed cooked turkey
Plain potato chips, broken up for topping

Preheat oven to 350 degrees; spray a large casserole dish with cooking spray. Cook egg noodles in boiling water until almost cooked through, but still firm – about

4 minutes – drain well. Melt butter in a large saucepan; whisk in flour for about 3 minutes or until golden brown. Stir in mushroom soup, bell peppers, green onions, and spices. Bring to a simmer and cook for about 2 minutes; remove from heat. Stir in cheese until melted and incorporated. Stir all ingredients together and pour into casserole. Sprinkle chips on top and press down a bit into casserole. Bake for about 30 minutes or until bubbly.

ANOTHER TURKEY CASSEROLE

1 cup diced celery
5 Tbsp. butter
1 onion, chopped
½ green bell pepper, chopped
6 Tbsp. flour
1 can Cream of Mushroom soup
1 (10.75 oz.) can evaporated milk
1 (6 oz.) can sliced mushrooms, drained
3 cups diced turkey
1 (4 oz.) jar chopped pimiento, drained
½ cup slivered almonds
Salt and Pepper to taste
1 cup soft bread crumbs
1 cup shredded Cheddar cheese

Preheat oven to 375 degrees; grease a large casserole dish and set aside. Heat butter in skillet and cook celery, onion, and

bell pepper until softened; whisk flour into the mixture to form a flour paste. Add mushroom soup, milk, and mushrooms; cook, stirring occasionally until mixture is smooth, about 10 minutes. Mix turkey, pimiento, almonds, salt and pepper into the mushroom soup mixture and heat thoroughly. Pour into prepared casserole dish and top with bread crumbs and cheese. Bake for about 30 – 40 minutes or until casserole is bubbling and cheese is melted.

THANKSGIVING in a DISH

1 ½ cups very hot water
¼ cup butter, cut into pieces
1 (6 oz.) pkg. chicken flavored dry stuffing mix
3 Tbsp. butter
½ cup chopped celery
½ cup chopped onion
3 cups cooked, diced turkey
½ tsp. celery seed
¼ tsp. garlic powder
Salt and Pepper to taste
3 cups prepared mashed potatoes


Preheat oven to 325 degrees; grease a 9 x 12 inch baking dish. In a large bowl, stir together the seasoning packet from the stuffing, hot water, and ¼ cup butter until butter is melted; stir in the stuffing until moistened and let stand for 5 minutes. Melt 3 Tbsp. butter in a large skillet; add the celery and onion and cook until tender. Mix in

the turkey and season with celery seed, garlic powder, salt, and pepper. Spread a layer of stuffing on the bottom of the prepared baking dish. Top with turkey mixture, then spread a layer of mashed potatoes over the top. Cover with foil and bake for 15 – 20 minutes, or until heated through. You may want to uncover and leave in for a few more minutes to brown the potatoes just a little bit.

Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, **The Help. Fleming can be reached at lafkitchen@hughes.net.*



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