

Give Thanks Again!

Turkey & Stuffing Waffles

Ingredients:

Waffle

- 4 cups crumbled leftover stuffing
- ½-1 cup of fine chopped leftover vegetables
- 4 heaping TB chopped herbs; sage, parsley etc.
- 2 eggs, beaten
- Melted butter for brushing on waffle iron

Optional Toppings:

- Sliced leftover turkey
- Gravy
- Poached, sunny side up or over easy eggs (optional)
- Cranberry relish

Directions:

1. Preheat a waffle iron to medium-high.
2. Combine the stuffing, herb, veggies and eggs.
3. Generously brush the top and bottom of the waffle iron with butter and a quick spray on nonstick.
4. Evenly and firmly pack each section of the waffle iron full with the stuffing mixture. Close and cook until golden and the waffles can easily be lifted out of the waffle iron, 3-4 minutes

Variation - "Thanks" Benedict

Take a stuffing waffle triangle and place a slice of grilled or pulled turkey on top then place poached egg; drizzle with gravy and a small dollop of cranberry on the plate.

Faster Poach Method

1. Use a pan that is at least 3-4 inches deep so there is enough water to cover the eggs, and they do not stick to the bottom of the pan. Also make sure your pan is wide enough to hold all the eggs you will be poaching, as you don't want the eggs to stick together. Nonstick pans work well
2. Fill pan half way with water and add a tsp. of lemon juice or vinegar per cup of water (acid will help the egg coagulate) water temp needs to be just barely to a visual simmer or 160 to 180 degrees. If the water is too cold the eggs will disperse before the coagulate and if too hot they will be tough and often over cooked
3. Gently slip egg from cup into water and make sure it is submerged, repeat until you have desired amount of eggs rolling. 3-6 minutes, until egg white are completely cooked. Remove with slotted spoon and let drain for a minute. Be careful not to take on making super batches as the water cools down everything you put an egg in so if you are making more than six, consider getting 2 poaching pots going. You can also work ahead and drop finished poached eggs into an ice bath and then reheat slightly by slipping back into poach pot just before service

Loaded Brunch Strata

Ingredients:

- Anything goes with this dish but here are some guidelines
- 1 cup stuffing crumbled, 1 cup leftover veggies chopped, 1 cup turkey chopped, 1 onion sautéed~ tossed.
- 10 eggs beaten
- 1/2 cup of most any cheese

Directions:

1. Take 9x13 casserole dish and brush with butter or coconut oil, pour beaten eggs into casserole dish.
2. Sprinkle in veggie, stuffing & turkey mixture, sprinkle goat cheese on top
3. Bake at 350 covered with foil for 15-20 minutes, remove foil and let brown

Turkey Mama Mia

Ingredients:

- 6 tablespoons cup extra-virgin olive oil
- 1 onion, diced
- 5 garlic cloves, minced
- 1 carrot, peeled and grated
- 1 celery stalk, finely chopped
- 1 cup diced plum tomatoes
- 4 cups shredded cooked turkey (preferably dark meat)
- 2 cups your favorite marinara sauce
- 1/4 cup chopped fresh basil leaves
- 1 tsp sea salt
- 1/2 tsp sea salt
- 1/2 tsp fresh grated black pepper
- 1 Tb onion powder
- 1 tsp oregano and freshly ground black pepper
- 1 pound spaghetti or your favorite pasta (dry weight)
- Freshly grated/shaved Parmesan to taste

Directions:

1. Heat the oil in a heavy large frying pan over medium heat. Add the onion and garlic and sauté 2-3 minutes
2. Add the carrot and celery and diced tomato continue over medium heat for an additional 5 minutes
3. Add the turkey and sauté and continue to sauté for a minute or so and then add marinara
4. Reduce heat to medium low and let simmer 20-25 minutes
5. Remove from heat stir in basil and adjust seasoning as needed
6. Serve with your favorite cooked pasta

Black Friday Everything Enchilada

Ingredients:

- 6 flour or corn tortillas
- 1 cup cooked sweet potatoes~ diced
- 1 cup cooked turkey meat shredded
- 1 cup chopped leftover veggies
- 1/2 onion sautéed
- 1/2 cup cooked corn
- 3/4 cup shredded cheese
- Season with cumin, sea salt & pepper

Directions:

1. Mix all ingredients and divide between six tortillas
2. Roll top with enchilada sauce and a sprinkle of cheese
3. Bake at 350 degrees until cheese is melted and warmed through or grill open face until cheese starts to melt, then fold and continue to warm on both sides until gooey and warm through.

Turkey Nachos Sedona

Ingredients:

- 2 6 oz bags of tortilla chips
- 2 cups shredded leftover turkey meat
- 2 cups queso fresco/blanco cheese
- 1 cup shredded monterey jack
- 1 cups shredded Cheddar
- 2 cups shredded Monterey Jack cheese
- 2 cups thinly sliced leftover cooked Brussels sprouts
- 2 cups leftover cubed roasted butternut squash/root vegetables
- 1 cup frozen or fresh corn
- 1 cup diced tomatoes
- 1 cup packaged french-fried onions
- 1 cup lightly packed cilantro leaves or parsley leaves
- ½ cup sliced green onions
- 1/4 cup chopped pickled jalapenos

Serve with sour cream (optional) and your favorite salsa

Directions:

1. Preheat the oven to 425 degrees together in a small bowl. Scatter half the chips on a rimmed baking sheet.
2. Top with one-third of the turkey, cheeses, Brussels sprouts, butternut squash and fried onions. Scatter the remaining chips on top followed by the remaining two-thirds of turkey, cheeses, Brussels sprouts and fried onions. Bake until the cheeses are melted and bubbly, about 5 to 7 minutes.
3. Sprinkle with green onions and chopped pickled jalapeno's

Post-Thanksgiving plan over ideas

Fried Stuffing Bites with Cranberry Sauce Pesto

Take cold stuffing and form small balls; three step bread: roll in flour, dip in egg and then roll in panko bread crumbs. Place in freezer for 30 minutes (or longer) deep fry in oil

Grilled Turkey Hero

Take thick sliced bread with a slice of soft cheese on the bottom, layer with; sliced turkey & stuffing, smear with cranberry sauce then another slice of bread and then grill.

Holiday Cheese Dip

Melt Brie in oven safe dish and top with cranberry jelly or relish and chopped nuts; serve with crackers and crostini's

Everything Pot Pie

Take all your savory holiday leftovers; veggies, stuffing, turkey etc. and sit a little gravy in to generously coat, place in oven proof casserole dish. Top with pie crust, puff pastry sheet or mash potato "hat". Bake at 350 until bubbly hot and browned about 20-25 minutes.