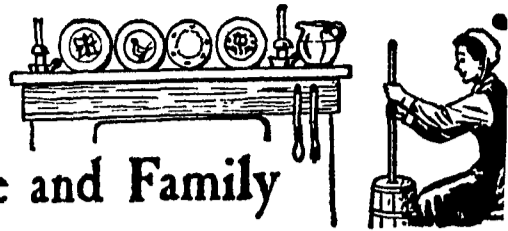


For the Farm Wife and Family



More Recipes For Freezing

by Mrs. Richard C. Spence

With the fall holidays coming up soon, some of you will have left over turkey which you may want to freeze for later use. Here are some more recipes for freezing left over fowl or fow' cooked for the purpose of freezing. Freezing left overs gives appetites a chance to revive after a big feast and the food may be received much more heartily by the family.

BARBECUED TURKEY

2 tablespoons fat or oil
¼ cup vinegar
1½ cups water
2½ cups chili sauce
½ cup chopped onion
2 cups chopped celery
1 tablespoon powdered dry mustard
1 tablespoon salt

¼ cup brown sugar
2½ quarts chopped cooked turkey

Combine fat, vinegar, water, chili sauce, onion and celery. Add the mustard and salt mixed with the sugar. Heat, but do not cook enough to soften the vegetables. Add turkey to sauce. Reheat.

To freeze—Cool the food quickly. Pack in freezer containers, leaving headspace. Seal and freeze immediately. To prepare for serving—Reheat in double boiler—30 minutes for pints and one hour for quarts. Serve between halves of buttered rolls.

TURKEY GOULASH

1 pound shell macaroni
2 quarts boiling salted water
1½ quarts hot turkey broth
2 cups cooked tomatoes
¼ cup tomato paste
½ cup chopped onion
1½ teaspoons chopped green pepper
¾ cups fat or oil
1½ cups sifted flour
1 teaspoon salt
2 quarts chopped cooked turkey

Cook macaroni in boiling salted water for 15 minutes, or until almost tender. Drain and rinse. Mix broth, tomatoes, tomato paste, onion, and green pepper. Heat fat and blend in flour and salt; add to broth mixture. Cook until thickened, stirring frequently. Add turkey and cooked macaroni.

To freeze—Cool quickly. Pack in ovenproof freezer containers, leaving headspace. Seal and freeze immediately. To prepare for serving—Bake at 400 degrees—pints for 1 hour, quarts for 1½ hours. A topping of crumbs mixed with butter or margarine may be added ½ hour before baking is finished.

TURKEY PIE

1 cup butter or margarine
1¼ cups sifted flour
1 tablespoon salt
1½ quarts hot turkey broth
1½ quarts hot milk
3 quarts diced cooked turkey

PASTRY TOPPING:

3 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
1 cup shortening
½ cup cold water

Melt fat and blend in the flour and salt. Add broth and milk. Cook until thickened, stirring constantly. Add the turkey.

For the topping, sift together the flour, baking powder, and salt. Cut in the shortening until the mixture is granular. Add water and mix lightly with a fork. Turn the dough out onto a lightly floured board or pastry cloth, roll to about one-eighth inch in thickness, and cut into serving-size pieces.

To freeze—Cool the creamed turkey quickly.

Pack in ovenproof freezer containers and place pastry pieces on top. Leave headspace. Seal and freeze immediately. Or freeze pastry separately. Place two layers of waxed paper between layers of pastry pieces so the frozen pieces can be separated easily, then wrap in freezer paper.

To prepare for serving—Bake at 400 degrees for one hour if packed in pint containers. If pastry was frozen separately, bake creamed turkey for 40 minutes at 400 degrees. Then turn the oven to 425 degrees and place the pieces of pastry on top, bake for another 25 minutes.

TURKEY TURNOVERS

FILLING:
1½ quarts finely chopped cooked turkey
½ cup finely chopped onion
2 cups canned concentrated cream of chicken or mushroom soup
¼ cup chopped parsley
1 teaspoon salt
½ teaspoon pepper
½ teaspoon poultry seasoning

SCALLOPED TURKEY WITH NOODLES

1 pound (about 6 cups) dry noodles
3 quarts salted water
2 quarts cooked turkey meat, 1 lb pieces
¾ cup butter or margarine
¾ cup sifted flour

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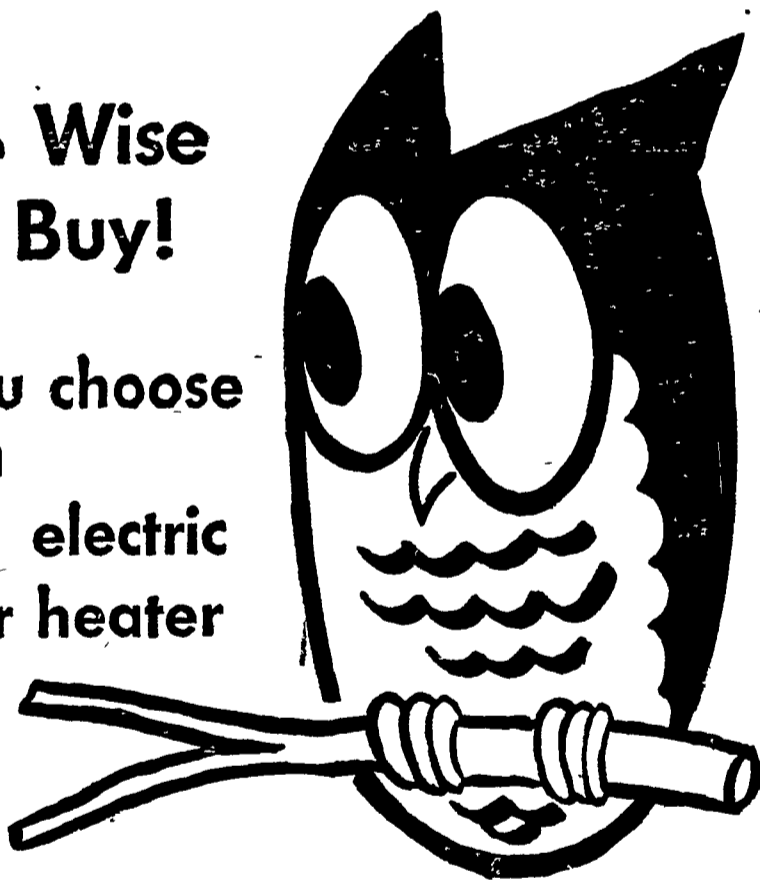
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