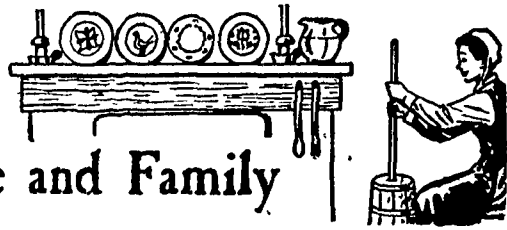


For the Farm Wife and Family



The Second Meal

By Mrs. Richard C. Spence

After the big feast, there is always the question, what can I do with the left overs? Left overs can be a problem unless there is a plan to make them as tempting as possible.

Here are a few suggestions for making the second meal as appetizing as the first — almost

or coarse dry bread crumbs
2 tablespoons butter or margarine

CREAMY TURKEY AND SAUSAGE HASH

- 2 cups chopped roast turkey
- 1/2 pound pure pork sausage
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 2 tablespoons flour
- 1 cup milk
- 2 tablespoons chopped parsley
- 3/4 teaspoon salt
- 1/2 teaspoon poultry seasoning
- 1/8 teaspoon pepper
- 1/2 cup toasted bread cubes

Cook sausage meat. Remove from skillet and drain on paper towels. In 3 tablespoons sausage drippings cook onion and green pepper until tender, about 5 minutes. Stir in flour, then milk. Cook, stirring constantly, until mixture thickens.

Put in turkey, sausage, parsley, salt, poultry seasoning, pepper, and bread cubes. Push hash mixture to one side of skillet. Melt butter and spread hash evenly over the skillet surface. Cook over low heat 25 to 30 min-

utes to blend flavors and brown bottom surface. Serve hot. 4 servings.

TURKEY PAPRIKA

- 3 cups sliced roast turkey
- 1/2 stick (1/4 cup) butter or margarine
- 1 medium onion, sliced
- 2 tablespoons flour
- 1 cup seasoned turkey stock or chicken bouillon
- 3 ounce can sliced mushrooms, drained
- 1/2 teaspoon salt
- 2 teaspoons paprika
- 2 egg yolks
- 1 cup dairy soured cream
- Poppy Seed Noodles*

Melt butter in a skillet. Add onion and cook without browning 5 minutes or until tender. Blend in flour. Add stock and cook, stirring constantly until mixture thickens. Reduce heat to very low. Stir in mushrooms, salt, and paprika. Add turkey slices. Simmer 5 to 10 minutes

Stir a small amount of the sauce into egg yolks, then add mixture to skillet. Cook two minutes longer. Stir in sour cream. Heat just a few moments or until sauce is hot. Serve Turkey Paprika with Poppy Seed Noodles*.

Poppy Seed Noodles: Cook 8 ounces of noodles in boiling salted water until tender, about 10 minutes. Drain. Stir in 3 tablespoons melted butter or margarine and two teaspoons poppy seeds. Season with salt to taste. 6 servings.

TURKEY JAMBALAYA

- 2 to 3 cups roast turkey chunks
- 1/4 pound sliced bacon
- 1 medium onion, chopped
- 1 small clove garlic, chopped
- 1 medium green pepper, chopped
- 1 pound, 12 ounce can tomatoes

- 1 cup uncooked rice
- 1 1/2 teaspoons salt
- 2 cups seasoned turkey stock or chicken bouillon

Cut bacon into 1 inch pieces. Pan fry in skillet until almost crisp. Remove bacon, drain on paper towel. Add onion, green pepper, garlic to drippings. Cook until tender, about 5 minutes. Add bacon, tomatoes, rice, salt, and stock. Cover and cook over very low heat 25 minutes. Stir in turkey. Cook 5 minutes longer. Serve hot

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