

with a crisp salad and crusty rolls.

TURKEY TRIUMPH

4 cups cut-up roast turkey
1 cup sliced celery
1 green pepper, cut into squares
2 chicken bouillon cubes, dissolved in 2 cups boiling water
2 tablespoons cornstarch blended with 1/2 cup cold water
1 teaspoon ground ginger
1 teaspoon salt
1/2 cup toasted slivered almonds
Drop celery and green pepper into boiling, salted water for two minutes. Drain

Blend chicken bouillon and cornstarch mixture in a skillet. Cook, stirring until thickened. Add turkey, celery, green pepper, ginger, and salt. Cover. Cook for fifteen minutes. Serve over hot cooked rice or noodle nests. Sprinkle with toasted almonds over top. Makes about six servings.

TURKEY APPETIZER

2 cups chopped roast turkey
1 cup dairy soured cream
1 cup yoghurt
1 cup chopped celery
1/2 cup sliced pitted ripe olives
1/4 cup chopped chives

1/4 cup finely chopped onion
1 medium unpared cucumber, chopped
1 large tomato, chopped
1 teaspoon salt
Head lettuce cups or leaf lettuce
Crisp wheat crackers

Mix together all ingredients. Chill and serve on lettuce leaves or in seafood cocktail glasses with crackers to be passed.

CRANBERRY GLAZED TURKEY CASSEROLE

2 packets (1 package) instant mashed potatoes or 4 cups leftover mashed potatoes
2 eggs, slightly beaten
1 cup packaged bread stuffing
1/2 cup chopped fresh parsley
1 teaspoon salt
Dash pepper
1/2 cup butter or margarine
1 cup finely chopped onion
1 cup finely chopped celery
16 to 20 large cooked turkey slices or cooked ham slices
2 (1-pound) cans whole

cranberry sauce, drained
Make up potatoes according to package directions. Beat in egg. Stir in bread stuffing, parsley, salt and pepper. Melt butter or margarine in small skillet. Saute onion and celery in butter until tender. Stir into potato mixture. Lightly grease two large baking dishes. Spread half of drained cranberry sauce over bottoms. Arrange half of turkey or ham slices covering cranberry sauce. Spread meat with potato mixture. Place remaining meat slices on top of potato. Top with remaining cranberry sauce. Heat in hot oven 10 to 15 minutes to heat thoroughly. Makes 10 to 12 servings.

3 4-oz. cans sliced mushrooms
3/4 cup sliced stuffed olives
6 tablespoons chopped pimiento
3/4 cup raisins
Saltine crackers

Pour olive oil into a large pot. Add apples, onions, and celery. Brown slightly. Add mushroom soup and milk. Stir in curry powder and next seven ingredients. Stir well. Cover; place over low heat and cook for 1 hour. Serve over saltines.

This recipe makes enough for 16 to 18 servings. For a (Turn to page 8)

CURRIED TURKEY

3 tablespoons olive oil
6 medium apples, cored and cubed
12 small onions, chopped
3/4 cup chopped celery
6 10 1/2-oz. cans condensed cream of mushroom soup
1 1/2 cups milk
3 tablespoons curry powder (or to taste)
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg
2 quarts cooked turkey, cut in pieces

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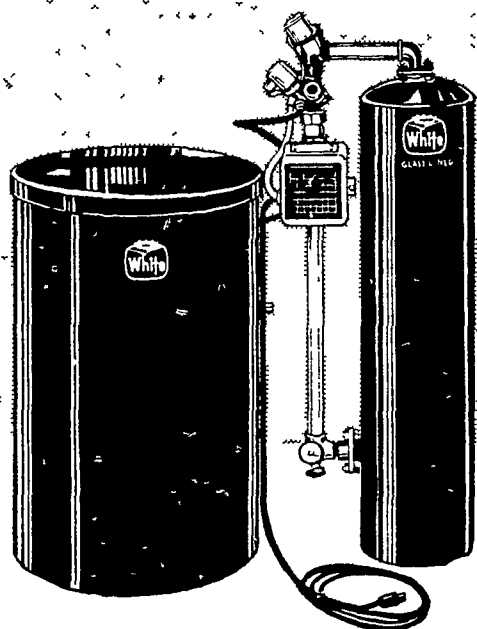
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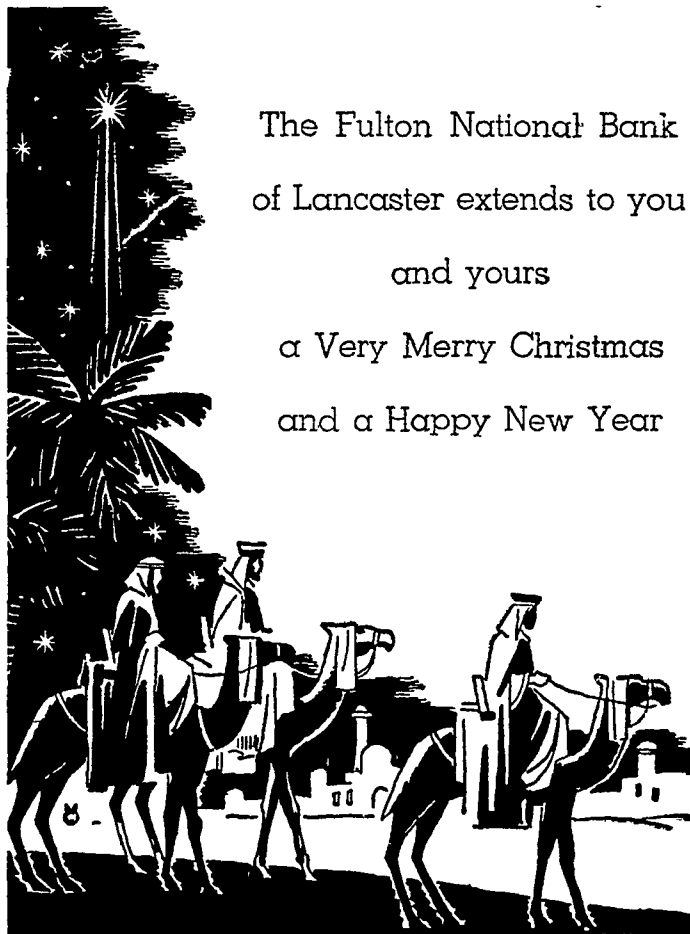
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