

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Tasty Turkey Treats From Left-Overs



SPENCE

Leftover turkey can be used in many taste-tempting ways. But turkey does need special care after the feast. Remove any stuffing left in the turkey and refrigerate promptly, separate from the bird. For a moist meat, pour leftover turkey stock or broth over the turkey saved for salads or casseroles. Divide the meat into meal-sized portions and freeze. Properly packaged, cooked turkey should keep well in the freezer for at least a month.

Use cooked sliced turkey in delicious sandwiches, hot or cold. Combine it with ham and cheese; add cole slaw for a tangy treat. Use chopped turkey with diced celery, sliced cheese and pickle relish for a salad

sandwich. For a meal-size sandwich combine turkey, cheese, hard-cooked eggs, tomato slices and bacon bits. For a delicious hot, open-face sandwich, pour mushroom soup, seasoned with cayenne pepper and prepared mustard, over turkey, tomato and cheese slices on toast.

Chopped turkey makes a delectable addition to many salads. Add chopped black olives, tomatoes and hard-cooked eggs to the turkey. Try adding chopped almonds, diced avocado, white grapes or crushed pineapple along with the turkey. Here is a recipe for a snow-capped turkey salad.

SNOW CAPPED ORANGE

- 2 to 3 oranges, peeled
- 4 cups cooked diced turkey
- Salt and pepper
- 1 cup chopped celery
- 1 cup Tokay grape halves, seeded

Citrus Sour Cream Dressing*
Crisp lettuce leaves

Cut oranges into bite-size pieces; drain. Season turkey with salt and pepper to taste. In a large mixing bowl, mix together turkey, celery, grapes and orange pieces. Add Sour Cream Dressing and toss lightly. Serve chilled on crisp lettuce leaves.

***CITRUS SOUR CREAM DRESSING**

- 1/2 cup dairy sour cream
- 1/4 cup fresh orange juice

- 1 tablespoon fresh lemon juice
- 1 teaspoon sugar
- 1 teaspoon monosodium glutamate
- 1/4 teaspoon dry mustard
- 1/4 teaspoon salt

Combine all ingredients and stir until smooth. Chill.

The possibilities for casseroles using leftover turkey are nearly endless. For a turkey jambalaya, cook bacon, onion, green pepper and a small piece of garlic until tender, add a cup of canned tomatoes, a cup of uncooked rice, two cups of both chopped, cooked turkey and turkey stock. Bake until rice is tender.

Combine chopped or sliced turkey with a can of cream style corn and a medium white sauce. Top with crumbs and heat through. Another delightful casserole combines alternate layers of sliced turkey and turkey stuffing. Pour a can of tomato sauce over the layers and heat through.

For another tasty dish add two cups chopped turkey to a cup of cooked rice and a can of drained crushed pineapple. Turkey features in a country captain casserole when it is combined with canned tomatoes seasoned with raisins, curry powder, thyme, chopped almonds, onion, green pepper strips, and parsley.

Cover chopped turkey and your favorite cooked vege-

tables, thickened with gravy, canned soup, or a white sauce, with a topping of mashed potatoes for a shepherd's pie. You might also roll out a baking powder biscuit dough into a rectangle and spread with ground turkey, chopped onion and a canned cream soup. Roll up the biscuit dough and slice, then bake for a surprise pinwheel. Large pancakes made without baking powder can be used instead of the biscuit dough.

You can easily substitute chopped turkey for hamburger in your favorite recipe for chow mein, curries, barbecue or even for a Mexican pie with a cornmeal topping.

Creamed leftover turkey is an old standby. Add pimiento, sliced mushrooms and diced cheese, or add chopped hard-cooked egg and ripe olives or pickle relish. Use half ham and half turkey, or half shrimp and half tur-

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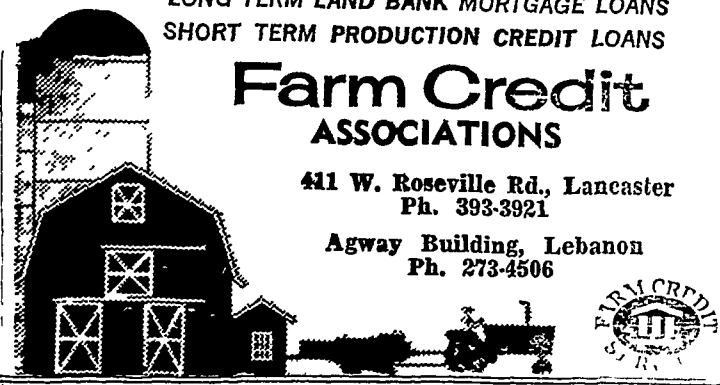
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