

Home on the Range



There's more to turkey than a holiday dinner

That delicious turkey taht is going to provide the feast for the Christmas meal still has a lot of uses when it reaches the leftover stage. Instead of wearing out one's tastebuds with simple cold turkey sandwiches, there are many uses that that turkey can serve.

Several tasty recipes that have been sent in by readers are seen below and should give you a wide variety to choose from in using that leftover Christmas bird. There is also a recipe for turkey with a special stuffing included.

Also, according to the Penn State Extension Service, the leftover turkey meat can be frozen to be used in dishes

Tasty casseroles can be prepared by combining turkey cubes with vegetables, sauce, seasonings, cooked spaghetti, macaroni, noodles, or converted rice. Regular rice and potatoes can become mushy after freezing so one may not want to include them in making planned-over turkey dinners.

If preparing a casserole, the report notes, one should cool it quickly and place it in a meal-sized freezer container or a casserole dish. It should be covered tightly with a moisture-vapor resistant wrap and frozen immediately.

If the family prefers such items as turkey sandwiches and creamed turkey dishes, a person can freeze the leftovers in slices and small pieces. If possible, the slices and pieces should be covered with broth or gravy to prevent contact with the air. This will also lengthen the storage life. One can package in air-tight mealsize containers and freeze them quickly.

Frozen turkey will not improve with age, and it won't retain good eating quality as long as some other meats. So, if one plans to freeze turkey, they should remember that slices and pieces will usually last one month, slices and pieces covered with gravy will be good for six months, and turkey casserole dishes will last for six months.

TURKEY CREAM PIE

pastry for an 8 inch two crust pie

2 cups cold stuffing

2 cups turkey gravy 2 cups cup-up turkey

Heat oven to 425 Degrees F. (hot). Roll pastry one inch larger than the top of the two quart baking dish and put in dish. Next put stuffing in the baking dish. Heat gravy and meat together, then pour over stuffing. Cover with top pastry. Fold under; flute around inside edge. Cut slits in the center. Bake for 25 to 30 minutes. Makes six to eight

> Svlvia J. Ruoss Blain, Pa.

TURKEY BAKE

- 4 five ounce cups of cooked turkey
- 2 cans cream of chicken soup
- 1 cup mayonnaise
- 1 cup celery

servings.

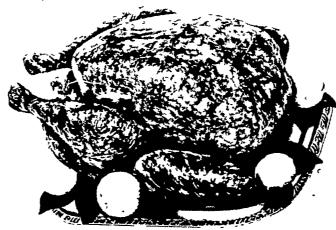
34 cup herbed stuffing

Combine all the ingredients. Sprinkle with the herbed stuffing. Bake for ½ hour at 350 Degrees F. Serve warm.

TURKEY WITH FRUIT AND SAUSAGE STUFFING

- 1 12 pound turkey
- 1 tablespoon salt

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	Deadline January 20



2 teaspoons pepper ½ cup dry white wine or white vermouth 1/4 cup butter, melted

Fruit and sausage stuffing

1 pound sausage meat ½ cup butter 1 cup chopped onion

1 cup chopped celery 2 quarts bread cubes

2 cups cut-up mixed dried fruits 1 teaspoon marjoram

1 teaspoon salt

½ teaspoon pepper

½ teaspoon sage

½ cup water or turkey broth

Remove giblets from turkey. Rub turkey inside and out with salt and pepper and sprinkle cavity with about three tablesppoins of the wine. Fill the body cavity loosely with stuffing; do not pack it tightly. Sew or skewer the opening and truss the legs and wings against the body. Put the turkey on a rack in a roasting pan and brush with melted butter. Roast in a preheated 325 Degree oven for about four hours, basting occasionally with pan drippings and with the remaining wine. The turkey is done when the leg joint moves easily and when a meat thermometer inserted $\underline{\mathbf{m}}$ the center of the stuffing registers 165 Degrees F. Remove from the oven and let rest, tented with foil, in a warm place for 15 minutes before carving.

To make the specialfruit and sausage stuffing, first brown the sausage meat in a large skillet, stirring with a fork. Remove the meat to a large bowl, pouring off the fat. Add the butter, onion and celery to the skillet and cook over medium heat, stirring for about five minutes. Add the bread cubes, turning them to brown. Add the mixture to the sausage in the bowl. Then add the remaining ingredients and toss until it is well mixed. Adjust the seasonings to individual tastes. Be sure to cool the stuffing before using it to stuff the turkey. This stuffing recipe makes enough to stuff a twelve pound turkey

Debra L. Cassel **Dauphin County Dairy Princess**

TURKEY CASSEROLE

4 or 5 slices of soft bread torn into small pieces

3 cups cut up cooked turkey

1 cup turkey broth

1 cup milk

1 can (4 ounces) mushrooms, drained and sliced

2 eggs, beaten

1/4 cup chopped pimento 2 tablespoons chopped onion

1 teaspoon salt

1/8 teaspoon pepper

Mix all ingredients together, pour into an ungreased baking dish, 11½ x 7½ x 1½ inches. Place the baking dish in a pan of hot water, one inch deep. Bake uncovered for about one to 11/4 hours or until a knife inserted comes out clean. Bake in a 350 Degree F. preheated oven. Cut into squares to serve. Note the broth can be made by dissolving one chicken bouillon cube in one cup boiling water, or use canned chicken broth if turkey broth is not available.

> Mrs. Nancy Baumgardner Emmitsburg, Md.

TURKETTI

- 114 cups spaghetti pieces 2 cups turkey, in one inch chunks
- 12 cup diced, cooked ham
- ¹4 cup minced pimento
- 14 cup minced green pepper
- 1 can undiluted cream of mushroom soup
- 12 cup turkey broth
- 1/8 teaspoon celery salt
- 1/8 teaspoon pepper
- one small grated onion
- 112 cup grated cheese

Cook the spaghetti until it is barely tender, drain, and ranse with hot water, drain well. Add the rest of the

ingredients except the cheese. Toss lightly, then add more seasoning if desired. Pour into a 11/2 quart casserole. Sprinkle the top of the casserole with cheese. Refrigerate. About one hour before serving, heat the oven to 350 Degrees F. Bake the casserole, covered, for 45 minutes, or until hot. Makes four servings.

TURKEY AND PEAS

- 1 package of frozen peas
- 1/4 cup butter 3 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper ½ teaspoon dry mustard
- 2 cups milk
- 34 cup grated cheese
- 2 cups of small pieces of turkey

Cook the peas as directed on the package. In a saucepan, melt the butter, then stir in the flour, salt, pepper, and mustard. Slowly add the milk to the mixture, stirring constantly, until the mixture is thickened. Next, add the cheese, stir until it is melted. Add the turkey, peas, and heat. Cook until hot. Serves four to six.

TURKEY HASH

2 cups of cut-up leftover turkey

4 peeled medium sized potatoes ½ green pepper

1 onion

1/4 cup diced pimento

1 teaspoon salt

1/8 teaspoon pepper 3 tablespoons butter

Put the turkey, potatoes, pepper, and onion through a food chopper. Then mix in the pimento, salt, and pepper. In a large skillet, melt the butter. Pour in the hash mixture, cook over low heat, covered for 15 minutes, or until the potatoes are cooked and the hash is browned on the bottom. Uncover, let stand for a few minutes. Serve with chili sauce. Makes four servings.

HOMEMADE TURKEY SOUP

bones, meat, and neck from a roast urkey

3 quarts water

2 celery stalks and leaves 2 onions, peeeled

2 carrots, whole

2 parsnips, whole few parsley sprigs

salt and pepper to taste

Put the leftover bones, meat, and neck form a roast turkey in a large pot and add the remaining ingredients. Bring to a boil, cover and simmer for two hours. Strain soup. Add rice or noodles to the strained soup and cook for ten minutes. Pick out any meat from the bones and add to the soup also. Makes two or ½ quarts. The vegetables which were used in the soup are good for eating also.

Mrs. Eva Š. Rubinosky Upper Gwynedd, Pa.

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HONEY BROOK MOLASSES

- **BAKING MOLASSES TABLE SYRUP** BLACKSTRAP MOLASSES
- **CLIP & SAVE FOR YOUR RECIPE FILES:**

SHOO-FLY CAKE Bake 350 - 45 Min.

1 lb. brown sugar

½ lb. margarıne 4 cups flour

Mix together into small crumbs, save 2 cups for top. Lay remaining crumbs on bottom of 13" by 9" pan and press lightly. Mix Well:

2 Cups Honey Brook Table Syrup or Baking Molasses

2 Cups boiling water 2 tsp. baking soda 1 tsp. salt

Pour mixture on top of crumbs. Place remaining 2 cups of crumbs on top

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer. If not available call: (215) 273-3776



ZOOK MOLASSES

West Main St., Honey Brook, PA