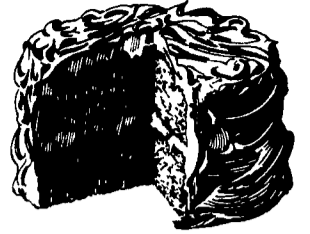


# Home On The Range



## Enjoy Thanksgiving Leftovers

Long after the last Thanksgiving guest has departed, leftovers linger. In the days ahead, leftover desserts and salads are usually devoured by family members, and fortunately, there are many delicious recipes using turkey and gravy.

But what about leftover vegetables? Before you toss them away in disgust, check out these recipes that promise to transform leftovers into palate pleasing dinners.

You're sure to find one you like as well as the original Thanksgiving dinner.

### TURKEY CROQUETTES

- 3 slices bread
- 1/4 cup milk
- 2 1/2 cups cooked turkey cut in chunks
- 1 cup chopped onion
- 2 eggs
- 1 teaspoon dried thyme
- Salt and pepper to taste
- 2 cups seasoned bread crumbs
- 3 tablespoons chopped parsley
- 2 tablespoons paprika
- 3 tablespoons butter, melted
- Gray (optional)

Soak bread in milk for 10 minutes. Remove bread, squeeze dry and shred. Reserve.

In separate bowl, combine 1 1/2 cups turkey, reserved bread, onions, eggs, thyme, salt and pepper. Toss well. Place mixture in food processor fitted with a steel blade. Using pulse action, process until mixture is well-blended but not completely pureed. Fold in remaining 1 cup chopped turkey. Cover and refrigerate for 1 hour.

Combine bread crumbs, parsley, paprika and melted butter in a 9-inch pie plate. Stir with fork.

Shape chilled turkey mixture into 6 large patties. Coat in breadcrumb mixture and return, covered, to refrigerator for 1 hour.

Place 1/2 cup corn oil and 1 tablespoon butter in skillet. Over medium heat, cook croquettes for 7 minutes on one side, flip and cook 5 minutes on the other side or until golden. Serve immediately, with gravy if desired.

### TURKEY ON A STICK

- 1/4 cup sliced green onions
- 1/4 cup shredded carrots
- 1 clove garlic, minced
- 1 pound ground turkey
- 2 egg whites
- 1/4 cup rolled oats
- 2 tablespoons catsup
- 1/2 teaspoon chili powder
- 1/4 teaspoon dry mustard
- 1/4 paprika
- 1/4 liquid smoke
- 1/4 cayenne pepper
- 10 wooden skewers (6-inch)

Mix together onions, carrots and garlic and steam lightly until tender crisp. Add remaining ingredients and mix thoroughly. Divide in 10 parts. Shape into 3-inch oval loaves. Insert wooden skewer in each.

#### Coating:

Combine 1/4 cup cornflake crumbs, 1/4 teaspoon paprika. Roll each turkey stick in coating. Arrange on roasting rack in a circle with skewers towards center. Bake 375 degrees until firm and brown. Serve with mustard sauce.

Tangy Topper Mustard Sauce:  
 1/2 cup low fat cottage cheese  
 2 tablespoons low fat plain yogurt  
 1/2 teaspoon lemon juice  
 2 tablespoons prepared mustard  
 2 teaspoon parsley

Blend ingredients in blender.  
 Arletta Schadler  
 Lebanon

### FAVORITE TURKEY SALAD

- 5 cups turkey
- 2 tablespoons salad oil
- 2 tablespoons orange juice
- 2 tablespoons vinegar
- 1/2 teaspoon salt
- 3 cups cooked rice
- 1 1/2 cups small green grapes
- 1 1/2 cups sliced celery
- 1 13 1/2 -ounce can pineapple tidbits
- 1 11-ounce can Mandarin oranges
- 1 cup toasted almonds, slivered
- 1 1/2 cups mayonnaise

Cut turkey in chunks. Mix with salad oil, orange juice, vinegar and salt. Let stand while preparing other ingredients. Gently toss all ingredients together. Serve on lettuce. Serves 12.

Betty Biehl  
 Mertztown



If you don't have leftover stuffing, but you do have turkey and gravy, try serving potato filling and casserole with bits of turkey and hot gravy.

### TURKEY CREOLE

- 1 cup chopped onions
- 1/2 cup chopped celery
- 1/2 cup chopped green pepper
- 1/4 cup butter
- 2 cups cooked or canned tomatoes
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/4 teaspoon pepper
- 1/2 cup instant nonfat dry milk
- 2 tablespoons flour
- 1/2 cup water
- 2 cups chopped cooked turkey
- 1 cup shredded cheese

Cook onion, celery and green pepper in butter until tender. Add tomatoes, salt, chili powder and pepper. Cover and boil gently for 15 minutes.

Mix dry milk and flour. Add water slowly, stirring until smooth. Add milk mixture to tomato sauce. Cook and stir over medium heat until thickened. Cook 2 minutes longer.

Add turkey, cover and heat slowly until hot, stirring occasionally. Stir cheese into mixture until melted.

Serve over hot noodles or rice.

### POTATO FILLING AND CASSEROLE

- 4 cups mashed potatoes
- 3 eggs
- 1/2 cup warm milk
- 1 cup butter, melted
- 3 celery stalks
- 1 large onion
- 1/4 cup parsley
- 1/4 teaspoon sage
- 3 to 4 slices white bread, toasted
- 1-2 cups leftover peas or corn
- Leftover turkey, chopped
- Gravy

Mix together eggs, mashed potatoes, milk and butter. Chop celery, onion and parsley and simmer with sage until tender. Toast and cube bread, add to onion mix-

ture and fold into potato mixture. Add leftover bits of turkey and vegetables. Bake 350 degrees for 30 minutes. Serve with leftover gravy.

Mary Lehman  
 Pine Grove

### LIMA BEAN-APPLE CASSEROLE

- 2 10-oz. packages frozen baby lima beans
- 1 apple, cored and chopped - not peeled
- 2 tablespoons water
- 1/2 cup mayonnaise or salad dressing
- 1/2 cup dairy sour cream or substitute low fat yogurt
- 1 tablespoon flour

- 1 teaspoon shredded lemon peel
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 teaspoon nutmeg
- 1/2 cup coarsely chopped toasted walnuts

Combine limas, apples and water. Cook until beans are tender (Do on stove top or in 2 quart casserole in microwave oven). Stir once or twice.

In a bowl, combine mayonnaise, sour cream, flour, peel, seasonings. Stir into bean mixture. Cook until bubbly, stirring twice. (Do 4 minutes in microwave) or on stove top. Sprinkle with walnuts. Serves 8.

Note: Nice for buffet. Won't wilt.

## Featured Recipe

This week's featured recipe comes from Betty Biehl of Mertztown. For thirteen years, Betty has faithfully submitted her favorite recipes to our food column. She has often answered questions for our "Cook's Question Corner."

Her husband Charles says, "She's a good cook." Besides cooking for her husband, Betty has spent the last 19 years cooking for 400-500 students at Salisburg Township School. Try her recipe for your Thanksgiving dinner.

### CHESTNUT STUFFING

- 3 cups bread crumbs
- 2 eggs
- 2 cups boiled chestnuts, shelled
- 1 teaspoon parsley
- 3 tablespoons turkey broth
- 1/2 cup hot milk
- 1 onion, chopped
- 6 large potatoes, cooked
- Salt and pepper to taste

Brown the bread cubes in 2 tablespoons oil. Add onion and parsley and cook until tender. Add the seasonings and chestnuts. Bake 350 degrees for 35 minutes.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

- Nov. 28- Breads
- Dec. 5- Christmas Cookies
- 12- Holiday Snacks