



# Home On The Range



## Using Holiday Leftovers

Some people love leftovers — warmed up and served just as they had been served originally. Other people hate leftovers, and it takes an ingenious cook to find ways to disguise them.

True, microwaves come to the rescue of cooks inundated with a refrigerator stuffed with a leftover holiday dinner. Food warmed up in the microwave tastes almost the same as the first time that it was served. But some finicky eaters deplore being served the same menu a few times in a row.

If it's good food, don't throw it away. Little leftovers and big ones fit into many dishes. Use vegetables in meat and vegetable pies, soup, stew, stuffed peppers, or smothered in a cheese sauce. Use cooked leafy vegetables chopped in creamed vegetables, soup, meat loaf, meat patties, omelet or soufflé.

Leftover meat works fine in casserole dishes, hash, meat patties, meat pies, salads, sandwiches, and in stuffed vegetables.

Leftover bread will make excellent French toast, egg casseroles, bread toppings, or breading for fried foods.

Here are some recipes to use possible leftovers.

### TURKEY SALAD BURRITOS

2 cups chopped cooked turkey  
 1/2 cup finely chopped celery  
 1/2 cup finely chopped onion  
 1/2 cup to 1/3 cup sliced black olives

1 cup shredded cheddar cheese  
 1/2 cup salad dressing or mayonnaise

1/2 cup piccante sauce  
 1/2 teaspoon salt  
 6 soft flour tortilla 7"-8" inches  
 Picante sauce

Black olives for garnish  
 In medium mixing bowl, combine turkey, celery, onion, black olives, and cheese.

In another bowl, whisk together mayonnaise, picante sauce, and salt; pour over turkey mixture, blend well.

• Spoon fill tortillas, wrap burrito style; place in 13x9-inch baking dish. Heat in 350 degree oven for 20 minutes or in a microwave on high for 2 to 2 1/2 minutes until thoroughly warmed. Garnish with black olives if desired.

### CHEESY TURKEY POT PIE

2 cups turkey gravy  
 3-ounces cream cheese, softened

3 cups cut-up cooked turkey  
 2 cups frozen mixed vegetables  
 1/2 cup grated parmesan cheese  
 1 teaspoon minced onion  
 2 cups Bisquick baking mix  
 1 cup milk  
 2 eggs

1/2 cup shredded cheddar cheese  
 Heat oven to 375 degrees. Heat

gravy and cream cheese in 3-quart saucepan, stirring frequently, until cream cheese melts. Stir in turkey, vegetables, 1/2 cup Parmesan cheese and onion; spread in ungreased 13x9x2-inch baking dish.

Stir baking mix, milk, eggs, cheddar cheese and remaining parmesan cheese until blended. Pour over turkey mixture.

Bake 30 to 35 minutes or until gold brown. 8 to 10 servings.

### PUMPKIN PIE SQUARES

Crust:

1 cup flour  
 1/2 cup quick-cooking rolled oats  
 1/2 cup brown sugar, firmly packed

1/2 cup butter

Filling:

2 cups pumpkin  
 4 eggs  
 1/2 teaspoon salt  
 1 cup milk  
 1/2 cup sugar  
 1 teaspoon cinnamon

Topping:

1/2 cup chopped pecans  
 1/2 cup brown sugar  
 2 tablespoons butter  
 Combine flour, rolled oats, brown sugar, and butter in mixing bowl. Mix until crumbly, using electric mixer on low speed. Press into ungreased 13x9x2-inch pan. Bake in 350 degree oven for 15 minutes.

Combine pumpkin, milk, eggs, sugar, salt, and cinnamon in mixing bowl; beat well. Pour into baked crust. Bake in 350 degree oven for 20 minutes.

Combine pecans, brown sugar, and butter; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes or until filling is set. Cool in pan on rack. Makes two dozen.

Susan Pardoe  
 Sullivan Co. Dairy Princess

### TURKEY POT PIE

1/4 cup vegetable oil  
 1/4 cup chopped onion  
 1 1/4 cups self-rising flour  
 2 cups turkey broth  
 1 1/2 cups cooked cubed turkey  
 8-ounce package frozen mixed vegetables  
 1/2 cup butter  
 1/2 cup milk

Preheat oven to 450 degrees. In large skillet, saute onion in oil; add 1/4 cup flour, and stir in broth until smooth. Add turkey and vegetables. Pour into a 2-quart casserole dish. Mix together butter and remaining flour with a pastry blender; add milk and mix until dough-like consistency. Roll on a floured surface to 1/4 -inch thickness, shape to fit top of casserole dish and place on top of turkey mixture. Bake at 450 degrees for 15 minutes until crust is golden brown. Serves 6 to 8.

### CLASSIC POTATO PUFFS

1 cup mashed potatoes  
 2 eggs, beaten  
 1/2 cup flour  
 2 teaspoons baking powder  
 1/2 teaspoon salt  
 Pepper to taste  
 Oil for deep frying

Beat potatoes with eggs in bowl. Stir in flour, baking powder, salt and pepper. Drop by spoonfuls into hot oil in skillet. Fry until golden; drain. Yield 4 to 6 servings.

### SWEET POTATO THUMBPRINTS

42 cups sweet potatoes, mashed  
 1 egg beaten  
 1 teaspoon grated orange rind  
 1 tablespoons brown sugar  
 1/2 teaspoon salt  
 1/4 cup chopped walnuts  
 1 tablespoon melted butter  
 1/4 cup orange marmalade

In bowl, combine all ingredients except marmalade. Form about 12 balls. Place them on a greased baking sheet. Make a thumbprint on top of each ball. Bake at 425 degree oven for 20 minutes. Remove. Fill each cavity with marmalade. Makes 12 balls.

### TURKEY AND BEAN SOUP

1 pound dried beans  
 2 turkey drumsticks  
 3 quarts water  
 4 cups turkey broth  
 1 1/2 teaspoon thyme  
 Salt and pepper to taste  
 1/2 cup chopped onion  
 1/2 cup chopped carrot  
 1 sprig fresh rosemary  
 1/2 cup chopped celery  
 1 cup chopped peeled potato

Soak beans in water to cover overnight. Combine with broth, thyme, salt, pepper and turkey in large saucepan. Simmer for several hours or until very tender. Remove turkey, reserving broth. Cut turkey into bite-sized pieces, discarding bones. Drain beans. Add beans to broth with onion, carrot, and rosemary. Simmer one hour until beans are tender. Add celery and potato. Cook until vegetables are tender. Stir in turkey. Cook until heated through. Serves 6 to 8.



Throw away the rolling pin and make this quick pourable crust. Cheesy Turkey Pot Pie, a hearty, main-meal dish, is an easy way to use leftover turkey a day or two after the holiday dinner.

### POTATO PANCAKES

3 cups mashed potatoes  
 1 medium onion, chopped  
 1 egg  
 1 teaspoon baking powder  
 1/2 cup flour  
 1 teaspoon salt  
 Oil for frying

Puree onion in blender. Add onion, egg, baking powder, flour and salt to mashed potatoes; mix well. Drop by tablespoonfuls onto hot greased skillet. Brown on both sides. Six servings.

### POTATO PIZZA

1 prepared pizza shell  
 4 to 5 cups mashed potatoes  
 1 onion, chopped  
 1 teaspoon butter

Spread mashed potatoes over pizza shell. Saute onion in butter until tender. Spoon onion over potato layer. Bake at 350 degrees until crust is browned. Yield: 8 servings.

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## Featured Recipe

Happy holidays are naturally associated with great food — especially baked goods like cookies, cakes and breads. Who can resist the aroma of savories and sweets being taken from the oven and the delicious taste of homemade goodies made with real butter?

The American Dairy Association and cookbook author Betty Rosbottom have teamed up to bring you a delectable collection of baked goods this holiday season — and there's something for every occasion. Savory Scones, Christmas Cheesecake and Pumpkin Walnut Muffins are just a sampling of the special recipes in the new brochure, *America Entertains...Holiday Traditions*.

In addition to recipes, there are tips on baking, and quick and easy ideas for adding dazzle to holiday entertaining.

To order a copy, send a self-addressed stamped envelope to: "America Entertains...Holiday Traditions," American Dairy Association, 3592 Corporate Drive, Suite 114, Columbus, OH 43231-4978. Here is a recipe from the brochure.

### Chocolate Almond Mini Tortes

Yield: 2 1/2 dozen

Chocolate and butter star in these bite-size tortes. They'll make a perfect gift for a chocolate lover  
 Tortes: 4 ounces bittersweet chocolate, broken into small pieces  
 1/2 teaspoon instant coffee powder  
 1/2 cup (1 stick) butter, at room temperature  
 2/3 cup sugar  
 3 eggs  
 1 cup finely ground almonds  
 1/4 cup fine, dry plain bread crumbs  
 Glaze: 4 ounces bittersweet chocolate, broken into small pieces  
 1/4 cup (1/2 stick) butter  
 2 teaspoons honey  
 Sliced or slivered almonds

Preheat oven to 375°F. For tortes, melt chocolate in top of double boiler over hot, not boiling, water. Stir in coffee powder. Remove from heat and cool slightly. In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add melted chocolate mixture, almonds and bread crumbs, beating just until smooth. Divide batter among 24 paper lined mini-muffin cups (1 3/4 inch diameter). Bake 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool slightly; remove tortes from pans and transfer to wire rack; cool 30 minutes.

For glaze, place chocolate, butter and honey in top of double boiler over hot, not boiling, water. Stir constantly 3 to 4 minutes or until smooth and shiny. Transfer to small bowl; cool about 10 minutes to thicken slightly. Spread about a teaspoon of glaze over top of each torte; top with almond slice.

Note: Tortes can be cooled, covered and refrigerated for 2 to 3 days. Bring to room temperature 30 minutes before serving. To freeze tortes, let cool completely in refrigerator, until glaze is set. Freeze in airtight container. Transfer to refrigerator the day before needed; bring to room temperature 30 minutes before serving.

## 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 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

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