

After trotting out the turkey, what?

From Aunt Olivia's Kitchen

by Lydia Lovell

Finding and testing recipes was a life-long avocation for Aunt Olivia. Her collection, which could be arranged in a dozen different ways, is singularly disorganized and, until the entire contents of her files are computerized, choosing recipes to share with you will be rather haphazard. Putting all Aunt Olivia's material into a computer will probably never happen if that chore falls to me. That doesn't mean I don't appreciate how much easier my task would be if all the information were available at the push of a couple of buttons; it means I have no computer. If I did, there would be a section for holidays, subdivided into various celebrations, and further broken down into small or large parties. There'd be categories for main dishes, vegetables, salads, breads, beverages, and desserts. And for snacks, sandwiches, cocktail party dips, spreads, and finger-food, and picnic or cookout treats. There would be a section on ethnic foods, foreign ones, old-fashioned foods and new-fangled cookery. And much more. In particular, there'd be recipes for leftovers, especially after holiday entertaining.

How often during the week following Thanksgiving dinner, do you wish you had at hand a dozen or so new ways to use leftover turkey, mashed potato, turnip, squash, cranberry sauce, and pumpkin pie? (Well, perhaps pumpkin pie can simply be served again, just as it is. But one does get a bit weary of cold sliced turkey, after a while.)

Aunt Olivia turned to her recipe files to relieve the monotony. Why not see if some of these will pass muster with your family? Make **Turkey-Cranberry Sandwiches** for lunch, for instance.

1 C. cubed, cooked turkey meat	cranberry sauce or jelly
1/4 C. fine-chopped pecans or walnuts	1/4 C. mayonnaise
1/4 C. fine-chopped celery	1 t. lemon juice
8 slices thin-sliced white bread	1/4 t. salt
	dash of pepper

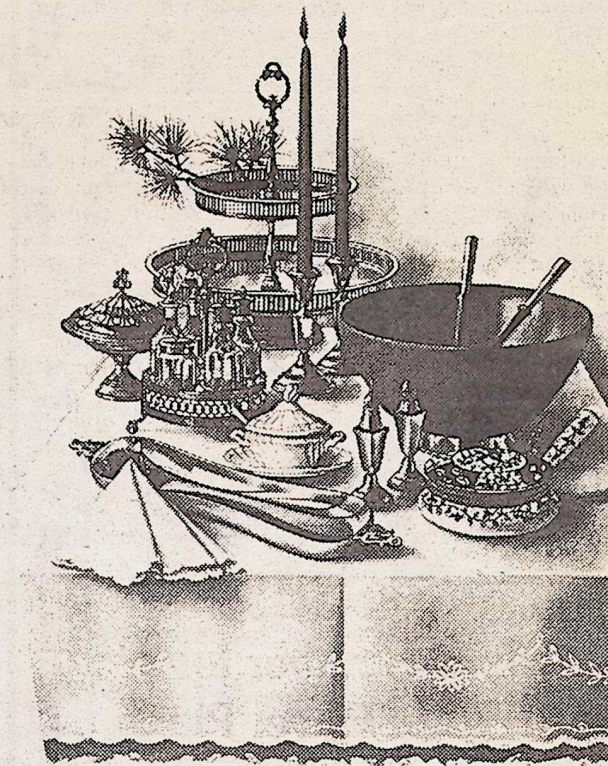
Combine turkey, nuts, celery, mayonnaise, lemon juice and seasoning. Spread four bread slices with cranberry, the rest with mayonnaise. Heap filling on cranberry and assemble. Yield: 4 sandwiches.

Perhaps your family will prefer **Turkey Burgers**; these are especially good on toast, or cook and serve them with potato cakes made from leftover mashed potato.

2 C. chopped, cooked turkey	1/2 C. small curd cottage cheese
2 beaten eggs	1 T. cider vinegar
1/2 C. finely diced celery	2 T. cooking oil
2 T. finely diced onion	1 C. soft rolls broken into small crumbs
2 T. finely diced almonds	1 T. margarine
1/4 t. each salt and pepper	

In a medium-sized bowl, beat eggs and combine with turkey, celery, onion, nuts, and seasoning. In a smaller bowl, stir cottage cheese with vinegar and cooking oil. Add crumbs, combine mixtures and toss together. Shape resulting mixture into six patties. Roll them in dry bread crumbs and chill for one hour. Melt margarine in skillet over medium heat. Cook, turning once, about 10 minutes until nicely browned. Serve on toast or lettuce. Pass the cranberry sauce, too, please.

Potato Cakes? Delicious enough to substitute for hash browns at breakfast! And, what's more, they lend themselves



to mixing with other leftover vegetables. Aunt Olivia always made extra quantities of mashed potatoes, purposely, to be sure she'd have enough to fix potato cakes later.

2 C. leftover mashed potato	salt and pepper to taste
1 small onion, grated	Options: 1 C. leftover mashed
1 lightly beaten egg	turnip or 1 C. leftover riced
1/4 C. sour cream	carrots and/or 1/2 C. leftover
	boiled onions

In a medium-sized bowl, stir all ingredients together. Pat into cakes about 3 inches in diameter an inch thick. Heat 1 T. butter or margarine in a skillet over medium heat; fry potato cakes 10-15 minutes per side over low heat until crispy brown crust forms. Turn once, adding second T. butter or margarine when you turn cakes to brown other side. Yield depends on the quantity of other leftovers added; basic recipe equals four good-sized cakes.

A festive luncheon, pretty enough to serve company, may be built around leftover sliced turkey that you've frozen a couple of weeks to give everyone a chance to recover from Thanksgiving gluttony. Aunt Olivia usually prepared **Turkey Treats** from sliced turkey and leftover broccoli spears, but sometimes she used cauliflower instead.

In the top of a double boiler, blend one cup milk gradually with 1 T. flour, 1/2 t. salt, and a pinch of pepper. Stirring constantly, bring to a boil; reduce heat and cook three minutes until thickened. Add one cup of cubed Cheddar cheese. Cook over water to prevent scorching until cheese melts. Reheat broccoli or cauliflower. Remove crusts from four large slices of white bread. Toast bread, butter or spread with mayonnaise, and arrange slices of both white and dark turkey meat on four slices of toast. Lay drained broccoli spears or cauliflower on meat, top generously with cheese sauce, and sprinkle sauce lightly with paprika. Garnish plates with lemon wedges and pass a bowl of cranberry sauce. Molded fruit salads compliment Turkey Treats. (If you have plenty of stuffing left over, pat out four thin stuffing cakes and run them under the broiler for a few minutes until heated through. Stuffing cakes will substitute nicely for toast.)

Still another recipe Aunt Olivia found useful immediately following the holidays is one she called **Crowned Potato Casserole**.

1 8-oz. pkg. cream cheese	1-1/2 C. leftover green peas
1/2 C. milk	2 C. diced, cooked turkey meat
1/2 t. salt	1 3-oz. can sliced mushrooms
Dash of pepper	or 1/2 C. sliced fresh ones
4 C. mashed potatoes	1/2 C. shredded Cheddar cheese

In a medium-sized saucepan, soften cream cheese to room temperature. Gradually blend in milk; add seasoning. Cook over low heat, stirring constantly, a few minutes until smooth. Stir in turkey; fold in mushrooms and peas. Meanwhile, reheat leftover mashed potatoes in double boiler. Whip mayonnaise into potato. Line bottom and sides of greased 1-1/2 qt. casserole with two-thirds potato mixture. Fill with turkey mixture. Top with cheese. Using a dessert spoon, drop dollops of remaining potatoes in a ring around edge of casserole. Bake at 325° about 20 minutes. Serves six.

At Thanksgiving, or any other time for that matter, Uncle Henry held the opinion that no better use could be devised for leftover mashed potato than **Cod Fish Casserole**. Aunt Olivia's recipe is mysteriously entitled **Martha's Success**, but supplies no explanation about Martha or how she achieved her success. We agree, though, with Uncle Henry; Martha did not fail in this.

Pick from the bones two pounds of boiled fresh cod. Put the fish in a wooden (ceramic will do as well) bowl with one lightly beaten egg, 2 T. melted butter, 2 t. salt, and 1 t. pepper. Add two cups of leftover mashed potato that has been reheated in a double boiler. Whip fish and potato together thoroughly, adding a bit of hot milk if mixture is too thick. If using an electric mixer, whip until light and fluffy. Heap into a greased 1-1/2 quart casserole and bake at 325° for 30 minutes. Crisp-fried bacon is scrumptious with Cod Fish Casserole. And there are those who will thank you to pass the ketchup bottle and let them help themselves.

That, according to Uncle Henry, is real **Cape Cod Turkey**. Should possession of a computer ever be realized, I hope to be able to offer an even greater variety of suggestions for using up leftovers. Until then, however, these few must suffice for this season.