

Holiday turkey leftovers

by Lydia Lovell

Even though Aunt Olivia and Uncle Henry were invited to be someone else's guests at Christmas dinner, she almost always roasted a turkey the week of December 25th. Traditionally, turkey is served to the Lovell family throughout the holiday season, and the very idea of having none left over for sandwiches, salads, or casseroles was more than Aunt Olivia could accept.

"Nothing is handier to have in the house than leftover turkey," she'd tell me while we were taking the meat off the bones. "And anyone who would dispose of a turkey carcass without stewing it up and saving the stock would throw good money out the door."

Time and again, I've seen the wisdom of her ways, for during holiday seasons, hardly a day passed someone didn't drop in to visit and, after a minimum of persuasion, didn't accept Aunt Olivia's urgings to stay for lunch, dinner, supper, or for a snack. Then Aunt Olivia worked her miracles with leftovers and produced a delicious treat.

For six to eight people, she often made a **Turkey and Almond Ring** that was fit to serve to royalty.

6 C. soft bread cubes, ½"	2 C. turkey meat, diced ½"
1 egg, beaten	¼ C. toasted almonds
1 C. turkey stock, heated	3 T. onions, chopped
½ t. each, salt and sage	2 T. green pepper, chopped
¼ t. pepper	1 C. milk

Combine bread cubes, milk and egg. While heating stock, combine remaining ingredients with bread mixture; then pour in stock and toss thoroughly.

Pour into greased 1½-quart ring mold and bake 35 minutes at 350°. Let stand 5 minutes; unmold and serve with mushroom gravy.

Mushroom Gravy (to serve with Turkey & Almond Ring)

¼ C. turkey drippings, or margarine	¼ C. flour
½ lb. sliced fresh mushrooms or one drained 8-oz. can mushrooms	2 C. fat-free turkey stock
	Salt, pepper, and dry sherry

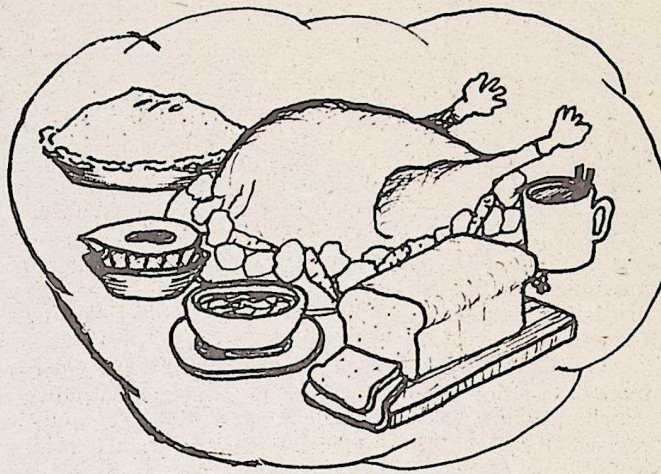
In a saucepan, heat fat and add mushrooms. Cook over medium heat 5 minutes. Blend in flour. Remove from heat and gradually add stock. Return to heat. Stir and cook until sauce boils and is smooth. Remove from heat; stir in seasoning and sherry.

Casseroles were favored by Aunt Olivia; not only did she prefer to prepare them ahead of time so that presenting a meal appeared to be almost effortless (and thereby enhance her reputation as a culinary magician), but with turkey as a base, she created a variety of dishes everyone praised. **Turkey-Rice-Broccoli Casserole** was one of those she particularly liked to have on hand. It can be made ahead and refrigerated, or frozen and defrosted before baking.

½ C. turkey stock	2 T. margarine
10 oz. pkg. frozen broccoli spears	1 T. flour
½ C. grated Parmesan cheese	½ C. milk
2 C. cooked turkey, cubed	1½ t. lemon juice
1 C. cooked rice	1 C. dairy sour cream

Cook broccoli in turkey stock until just barely tender; drain. Arrange broccoli spears on bottom of greased casserole. Sprinkle with one-half quantity of Parmesan cheese and top with turkey meat, then with rice. In a small saucepan, melt margarine and blend in flour. Remove from heat; stir in milk. Return to heat and cook, stirring, until thickened and bubbly. Remove from heat; stir in lemon juice and sour cream. Pour sauce, slowly, over rice; sprinkle on remaining cheese. Bake about 15 minutes at 400°; longer if out of refrigerator.

When leftovers included turkey meat, some mashed



potatoes, and a quantity of cooked green peas, they were combined to turn an ordinary meal of leftovers into company fare in another of Aunt Olivia's casseroles, one she called **Potato-Crowned Turkey**.

½ C. milk	1½ C. cooked peas (approx.)
½ C. mayonnaise	2 C. diced turkey, cooked
½ t. salt	1 3-oz. can sliced mushrooms
Dash of pepper	4 C. hot mashed potatoes
½ C. shredded cheddar cheese	¼ C. mayonnaise

In a saucepan, gradually stir milk into mayonnaise and season with salt and pepper. Cook over low heat for 3 minutes, stirring constantly. Stir in peas, turkey meat, and mushrooms. Whip ¼ C. mayonnaise with re-heated mashed potatoes. Line the bottom of a greased 2-quart casserole dish with a third of the potatoes. Add alternate layers of turkey mixture, half of the remaining potatoes, and the rest of the turkey mixture. Sprinkle with shredded cheese and drop remaining potatoes by teaspoonsful in a ring around the edge of the casserole. Bake about 15 minutes at 350°, or until crown is golden brown.

Next time you want to serve mashed potatoes at a family gathering, plan to make enough to ensure there'll be plenty

left over. Bring the following ingredients to room temperature and combine:

2 3-oz. pkgs. cream cheese	½ t. coarse ground black pepper
1 C. dairy sour cream	2 T. butter or margarine
2 t. onion salt	

Using 5 lbs. of Maine (not Idaho) potatoes, peel, quarter, and boil until fork tender. Drain well and mash. Add the cream cheese mixture to the mashed potatoes and beat until smooth and fluffy. Place in refrigerator containers; cool, cover, and refrigerate. To serve: Place desired amount in a greased casserole. Dot with butter and bake at 350° until hot or about 30 minutes. Makes 8 cups. Keeps two weeks in the refrigerator.

When using mashed potatoes made from the above recipe for **Potato-Crowned Turkey Casserole**, omit the step of mixing mashed potatoes with mayonnaise; use these potatoes just as they come from the refrigerator storage container.

Turkey-Macaroni Salad was another of Aunt Olivia's one-dish meals everyone enjoyed. This one is especially good to serve at lunchtime to three or four people.

4 oz. small macaroni shells, cooked and drained (measure before cooking)	½ C. celery finely chopped
1 hard-boiled egg, chopped	¼ C. onion, minced
1 C. cooked turkey meat, ½" dice	2 T. green pepper, chopped
	1 T. sweet pickle, chopped
	1 T. lemon juice

Combine all ingredients and stir in enough mayonnaise to hold mixture together. Serve chilled in lettuce cups. Cranberry conserve or sauce compliments this salad.

Aunt Olivia sometimes used the last bits and pieces of leftover turkey meat to make a **Turkey Cheese Ball** for serving as a snack.

1 8-oz. pkg. cream cheese	2 T. chopped chutney
1 C. cooked turkey, fine-chopped	1 T. curry powder
¾ C. toasted almonds, fine-chopped	¼ t. salt
⅓ C. dairy sour cream	Chopped parsley

Mix together in a bowl all the ingredients except parsley. Shape into a ball and roll in chopped parsley. Makes 2½ cups. Serve with crackers, of course. This is a good Cheese Ball to have handy on New Year's Eve or at Open House the afternoon of New Year's Day. Yes, even though it's not quite Christmas yet, our next issue will carry a January, 1984, date. With that thought in mind, the Lovells extend their best wishes for a merry Christmas and good health and happiness in the coming year.