What to do with leftover turkey

By Lori Gysel & Gerry Kentner whatscooking@theifp.ca

Gerry is writing today...

Last Sunday, I finally served our own Thanksgiving-style turkey dinner.

As we shared a Thanksgiving dinner on the proper weekend with friends and family and didn t have the leftovers, as someone else brought the turkey, I desperately needed my own. We savor the smells all afternoon on a crisp fall day.

Lori, Olivier and youngest grandson Michael joined us for a very traditional meal. There are so many recipes to try, but I prefer the old stand-bys like turkey with regular sage dressing, mashed potatoes, mashed turnip with butter and brown sugar, frozen peas, roasted root vegetables, a vat of gravy on the stove and three types of cranberries.

Everyone has a different favourite cranberry and when you buy or make your favorite, you need to consider the



What s Cookin

leftover sandwich situation with the correct cranberry. One of the favorites with most of us is canned jellied sauce to slice on your sandwich.

Yum, yum. I also made a new recipe with fresh oranges, apples and cranber-

There were lots of leftovers for both families to share.

Last night we had the leftovers and for lunch we had turkey sandwiches with cranberries, tonight will be barbequed turkey on a bun made with a homemade barbeque sauce. Then time for turkey soup probably.

We give thanks every day for friends and family and make every opportunity to share some precious time with

Have fun and keep cooking!

Spinach Salad Serves 4

INGREDIENTS

8 cups fresh spinach

1 can whole mandarin oranges

4 slices red onion, separated into rings

1/2 cup pecan halves, toasted

1/2 cup dried cranberries

DRESSING

1/2 cup coleslaw dressing

2 Tbsp. honey

1/4 cup orange juice or juice from the mandarins

2 Tbsp. orange zest (optional)

METHOD

Toast the pecans by placing in a dry frying pan and tossing over medium heat for a few minutes until heated through and smells toasted. Watch care-



fully as easily burns. Set aside.

Prepare dressing by mixing all ingredients together with a whisk.

Put spinach, oranges, pecans and cranberries in a large bowl.

Pour dressing over just before serving and toss.



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