

Fowl cooking: what to do with those turkey leftovers

You probably have turkey leftovers in your refrigerator or freezer from Thanksgiving. Well, that's what today's recipe is going to look after: turning leftovers into an entirely new and appealing dish.

Turkey pot pie is a wonderful meal. You can make it with puff pastry as shown in the recipe, or you can top it with mashed potatoes, tea biscuits, corn bread or a regular flaky pastry. If you would like to top the pot pie with one of these different toppings, simply make the filling as per the recipe. Then allow the filling to cool thoroughly. The cooling is an important part of the procedure because if the

filling is hot, it will be too "runny" to support the weight of some of the heavier toppings and your "topping" will end up sinking to the bottom of the pie. Once the filling is cool, place it in the appropriate baking dish and apply the topping.

If you are using mashed potatoes, then just plop spoonfuls of mashed potato (the filling should be cold, but the mashed potato should be warm so that it won't go lumpy) onto the turkey filling and then bake in oven. If you are using tea biscuits or corn bread, then prepare the tea biscuit dough or corn bread dough in a separate bowl and then plop spoonfuls of

What's cookin'

Lori and Gerry Kentner



the raw dough onto the turkey filling. Don't worry about filling in every tiny hole, because as the tea biscuit or corn bread dough expands, the topping will fill in.

Then bake right away.

Two tips: make sure to put an

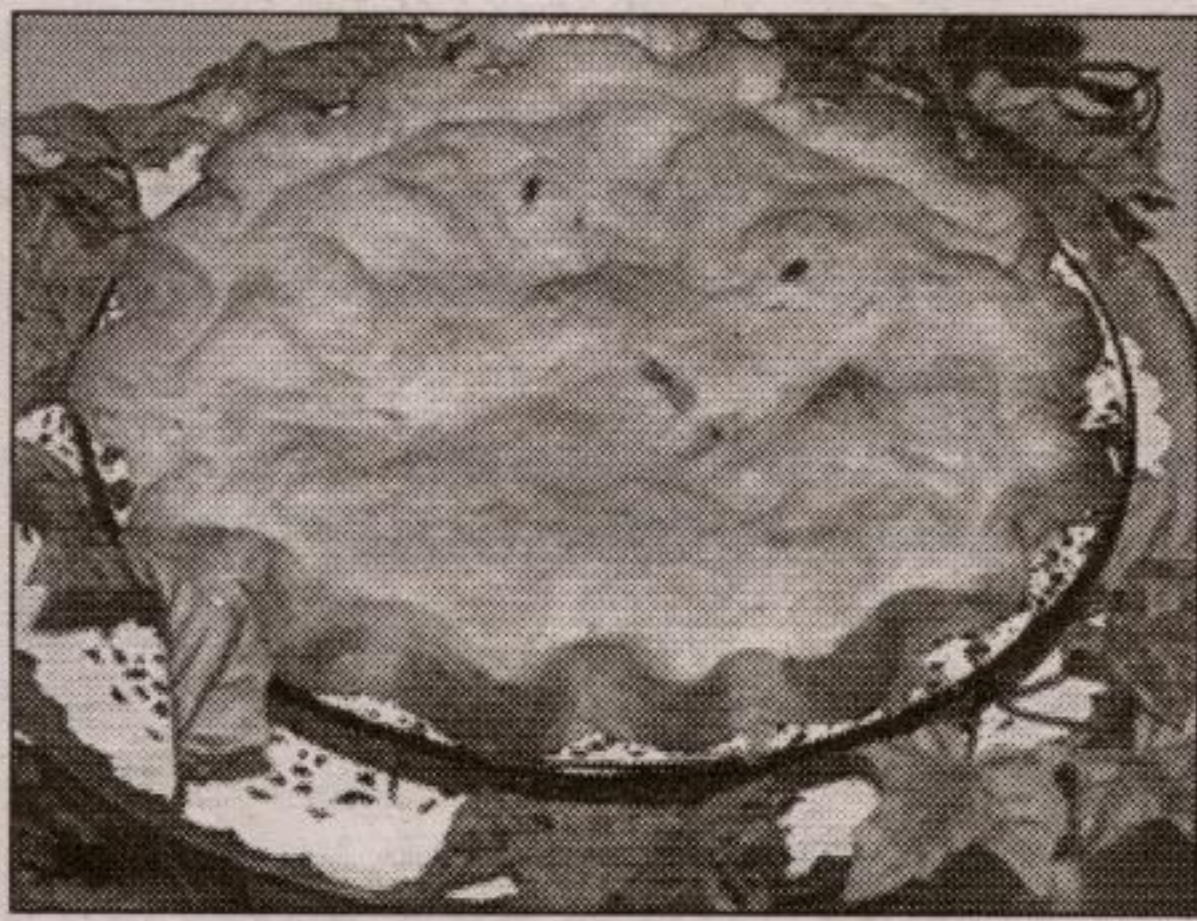
empty baking sheet underneath the pot pie when baking to catch any drips. Also, be sure to save some of the cranberry sauce to serve with the pot pie. And if you've never tried ketchup on turkey pot pie, then you haven't lived!

You could also make turkey soup, turkey stew, turkey divan (sliced turkey layered with a cheese sauce and fresh broccoli), hot turkey sandwiches, turkey stock (to store in the freezer for your next soup craving), turkey stir fry or turkey salad with all those leftovers.

So have fun and keep cooking!

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Turkey pot pie



Chef's Note: This recipe will make four pies because I do not make small quantities of anything around here! Before baking, put extra pies in the freezer (wrapped well) for a rainy day. The recipe can also be halved or quartered if that's all you need.

Ingredients

- 4 carrots, peeled and diced
- 2 stalks of celery, diced
- 6-8 potatoes, peeled and diced
- 1 Spanish onion, diced
- 1/2 turnip, peeled and diced
- 1/2 cup butter
- 1/2 cup flour
- 8 cups chicken stock
- 1/2 cup cream
- 1/4 cup parsley flakes
- salt and pepper to taste
- 1 tsp sage, powdered

- 1 cup frozen peas
- 1 cup sliced canned mushrooms
- 6 cups turkey, diced
- pastry

Method

1. Place carrots, celery, potatoes, Spanish onion and turnip in a large pot and cover with cold water and bring to a boil. Simmer for 20 minutes approximately, until the vegetables are tender.

2. Drain the vegetables and reserve the liquid for the sauce.

3. In a separate pot, melt the butter. Turn the heat down to very low and add the flour, using a whisk. Cook over low heat, until the floury, gritty texture is gone (a couple of minutes). Add the warm chicken stock. (You can use some of the liquid from the veg-

etables instead of all chicken stock)

4. Simmer the sauce until thickened slightly.

5. Add the cream to the sauce. (This is optional. You can leave it out, or you can add even more if you would like a really creamy sauce).

6. Add the parsley flakes, salt and pepper and sage. Taste and adjust seasoning.

7. Add the peas and mushrooms to the sauce. Add the cooked vegetables and turkey to the sauce.

8. Line the bottom of a pie plate or small casserole dish with pastry. Fill with 1/4 of the filling. Cover with a pastry top. Repeat until all the filling is used up. Cut a few slits in the pastry top and sprinkle with water. Bake in preheated 375 F degree oven for one hour.

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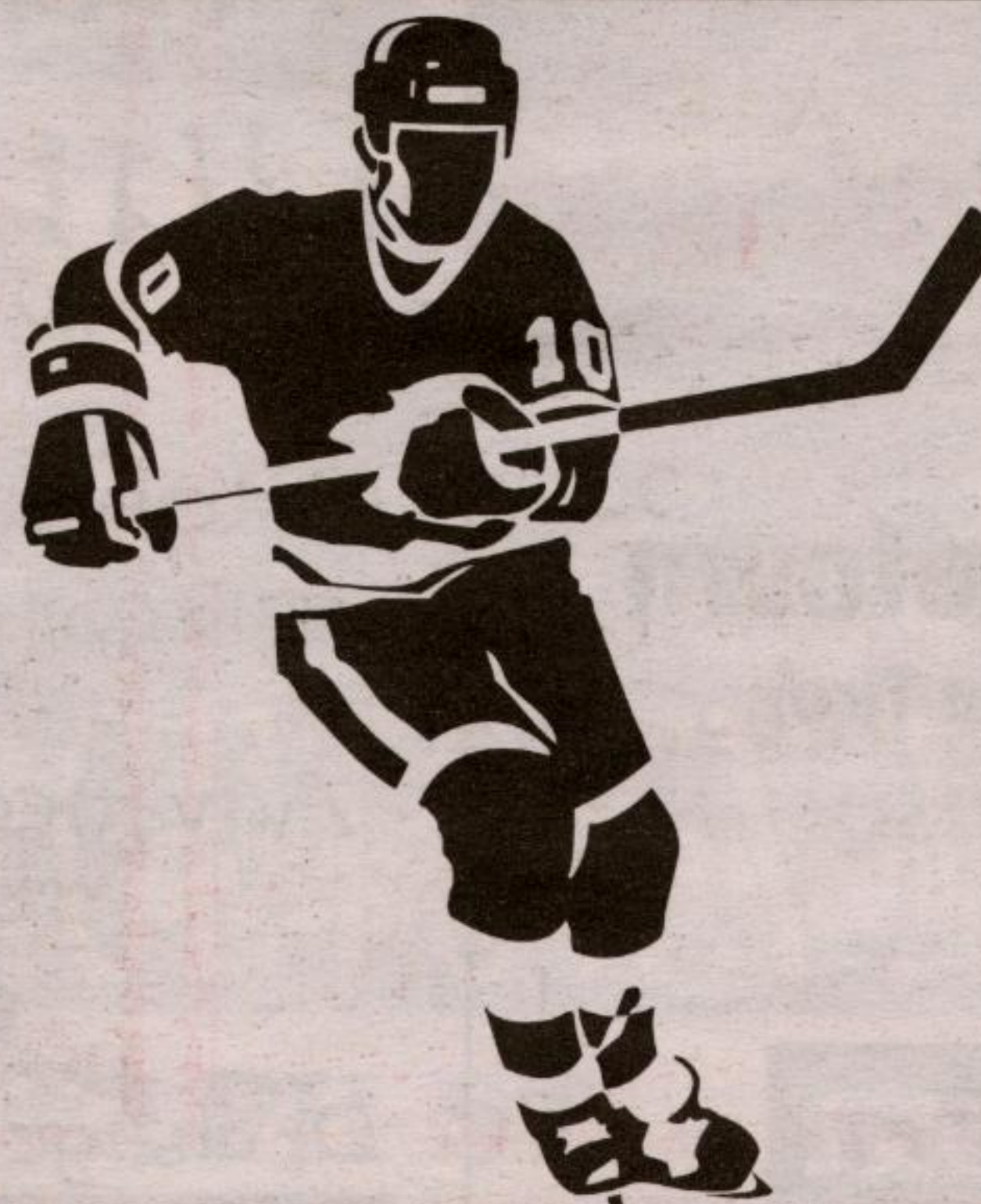
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