

Gobble up the encore!

By Laura Kurella

Having had the pleasure of working in the food world for nearly two decades, I have heard more than my fair share of food stories – good, bad and ugly.

Sorting through them, I have found that when it comes to leftovers, there are those who love them like crazy, and those that despise them so much that they are promptly scooted from the table to the dog dish, or the trash!

Personally, I have to seem to have a foot in both camps because, while some foods do make for great leftovers, others not so much. However, when it comes to Thanksgiving, there is nary a leftover that is not suitable for a repeat performance. In fact, some turn out as good, if not better than the dish they were when they first appeared on your plate!

My mom used to set aside one leg, one thigh, and both wings, which she would put inside the turkey carcass after she removed the rest of the meat. Then she would wrap the carcass up for freezing so she could pull it out in the middle of winter to whip up a warm pot of turkey soup.

I can still remember how the roasted turkey skin and meat made the soup taste oh-so-good, and how tender the meat became, too. Ah, memories!

Looking for recipe sources for the rest of the meat, which she usually didn't freeze, I turned to McCormick Spice because they offer an awesome recipe database that has a wide variety of recipes that are not only beautifully eye-appealing, but also quite delicious, too!

All made using leftover Thanksgiving ingredients, these re-do recipes are quite crafty at concealing that they were made using left over foods. So crafty, in fact, that you just might be able to sneak them past someone who is a leftover poo-poo!

When planning the re-use of Thanksgiving leftovers, do be sure to follow food



Turn Thanksgiving leftovers into dishes so delicious and tasty they make for an outstanding encore! Recipes and photos courtesy of McCormick



safety guidelines, which recommend removing all meat from the turkey carcass (bones) before storing, like Mom did, and using or freezing it all within three to five days from original cook date.

Here now are some oh-so-easy ways to turn those Thanksgiving leftovers into dishes so delicious they make for an outstanding encore.

Enjoy!

LEFTOVER TURKEY TACO CRESCENT RING

PREP TIME: 25m
COOK TIME: 25m
Yield: 10 Servings.
1 package McCormick® Taco Seasoning Mix, divided use
2 tablespoons butter
1 cup finely chopped onion
2 cups shredded

cooked turkey
15 1/4 ounces whole kernel corn, drained
10 ounces diced tomatoes and chiles, drained
1 garlic clove, minced
8 ounces whipped cream cheese
2 cups shredded Cheddar cheese, divided use
16 ounces refrigerated crescent dinner rolls

Preheat oven to 375 degrees. Reserve 1 teaspoon Seasoning Mix in small bowl; set aside. Melt butter in medium saucepan on medium heat. Add onion; cook and stir 3 minutes or until tender. Add turkey, corn, tomatoes, garlic and remaining Seasoning Mix. Cook and stir 5 minutes. Remove from heat. Stir in cream cheese and 1 cup of the shredded cheese. Unroll each

crescent roll dough on greased or parchment paper-lined baking pan. Separate into triangles. Arrange triangles to resemble the sun, with the center open. Press the dough where the bottoms of the triangles overlap. Spoon turkey mixture in a ring where the dough overlaps. Fold triangle points over filling, tucking into bottom layer to secure. Continue until entire ring is enclosed. Bake 15 minutes or until golden brown. Meanwhile, stir remaining 1 cup shredded cheese into reserved Seasoning Mix in bowl. Remove ring from oven. Sprinkle with cheese mixture. Bake 5 minutes longer or until cheese melts. Serve with desired toppings.

ULTIMATE LEFT-



OVER TURKEY PANINI

PREP TIME: 15m
COOK TIME: 16m
Yield: 4 Servings.
1/2 cup cranberry sauce
2 tablespoons mayonnaise
1/2 teaspoon McCormick® Ginger, Ground
2 tablespoons butter, melted
8 slices pumpernickel bread
1-pound sliced roast turkey
1 cup baby arugula leaves
4 slices sharp Cheddar cheese
Mix cranberry sauce, mayonnaise, and ginger in small bowl. Set aside. Spread butter on 1 side of each slice of bread. Place 4 of the bread slices, buttered-side down, on cutting board. Top with turkey, cranberry

spread, arugula leaves and cheese. Cover each with second slice of bread, buttered-side up. Heat large skillet on medium heat. Place 2 of the sandwiches in skillet. Cook 2 to 4 minutes per side or until bread is toasted and cheese is melted. Repeat with remaining 2 sandwiches.

GLUTEN-FREE LEFTOVER TURKEY CHOWDER

PREP TIME: 10m
COOK TIME: 30m
Yield: 8 Servings.
4 slices bacon, 1/2 cup chopped onion
2 cups water
4 medium red potatoes, cut in 1/2-inch cubes (about 2 cups)
1 package McCormick® Gluten-Free Turkey Gravy Mix
3 tablespoons gluten-

free flour
2 cups half-and-half
2 cups cubed cooked turkey
8 3/4 ounces whole kernel corn, undrained
1 teaspoon McCormick® Sage, Rubbed
Cook bacon in large saucepan on medium heat until crisp. Add onion; cook and stir 3 minutes. Add water and potatoes. Bring to boil. Reduce heat to low; cover and simmer 5 minutes or until potatoes are tender.
Stir Gravy Mix and flour in medium bowl. Stir in half-and-half with wire whisk until smooth. Stir mixture into saucepan. Add turkey, corn, and sage. Bring to boil on medium heat. Reduce heat to low; cover and simmer 10 minutes, stirring occasionally.