



OH! WHAT TO DO WITH THOSE LEFTOVERS

Most of us have all those traditional favorites that we prepare for Thanksgiving dinner like turkey, cranberries, stuffing, corn, vegetables, mashed and sweet potatoes and crunchy rolls. But when the big day is over, we are probably looking at lots of leftovers to use for rewarms.

I thought that you might enjoy a new idea for that day after. Woman's Day, Hellmann's and Best Foods Mayonnaise sponsored a contest years ago to discover favorite cooked turkey dishes. A zesty turkey, lime salad with tortilla cups won the first prize spot and looked so impressive. Having lots of cranberry sauce always left over in our house, I thought you might enjoy using it as a dressing in this salad, made with leftover turkey. This dresses up that turkey in a brand new style.

SPICY TURKEY CRANBERRY SALAD IN TORTILLA CUPS

Four 7 or 8 inch flour tortilla

2 Tablespoons oil as desired

Whole Berry Cranberry Dressing

6 Tablespoons whole berry cranberry sauce

2 Tablespoons apple vinegar

1/4 teaspoon salt and 1/8 teaspoon ground black pepper or to taste

1/4 cup olive oil

Salad:

2 cups diced cooked turkey

1 cup frozen green peas, thawed

1 large Roma tomato, seeded; chopped

1/4 cup chopped red bell pepper

1/4 cup chopped peeled kohlrabi

1/4 cup diced red onion

3 to 4 Tablespoons finely diced cilantro or parsley

Garnish: Cilantro sprigs as desired

1. To prepare tortilla cups in oven: heat oven to 350 degrees F. To soften: wrap stacked tortilla in foil. Heat 5 to 7 minutes until softened or wrap in damp paper towel; microwave tortillas about 20 to 30 seconds or softened.
2. If needed, lightly brush oil mixture on both sides of each tortilla. Then gently press each into 10 to 12 inch custard cup or ovenproof bowl. Bake 15 to 20 minutes until tortillas are crisp and lightly browned. Remove tortillas from custard cups and cool on wire rack.

Note: I was so lucky my brother gave me a Tortilla Pan Set one Christmas that allows me to easily prepare my baked salad bowls without using oil. If using tortilla pans, follow the package directions and bake in 400 degree F oven for 7-10 minutes or crispy. Cool 5 minutes; remove shells.

3. Prepare dressing: Mix cranberry sauce, vinegar, salt, and pepper. Whisk in oil to thicken.

4. Place turkey, peas, tomatoes, red bell pepper, kohlrabi, and red onion in large bowl. Before serving, toss with dressing to coat.
5. Spoon turkey salad into tortilla cups; sprinkle with minced cilantro. Arrange on platter and garnish with cilantro sprigs as desired. Serves: 4

Cook's Note:

- 1.** Spoon additional cranberry sauce on top if desired.
- 2.** You can really toss any of your favorite leftover ingredients into the salad as desired and add additional seasoning to taste.

LET THE KIDS HAVE TURKEY FUN:

Oreo Turkey Cookies

Pat Short asked us to pass along this recipe for the kids or “young at heart” adults. To make one, you only need: 2 Oreo cookies, 10 corn candies, 1 small peanut butter cup, and 1 round malt ball. Add those eyes with some frosting or food coloring. Pat had all her friends making the turkeys at her last party. What fun!



<http://www.food.com/recipe/oreo-cookie-turkeys-142998>