

# An Unlikely Culinary Column: What To Do With Those Holiday Leftovers?

By Karen Kain

The holidays are about family, gratitude, fabulous dishes and figuring out what to do with those leftovers. I have found some great ways for you to enjoy that extra pie, sweet potatoes, cranberry sauce, and turkey that is all part of the holiday celebration.

I am probably the only American who is not a fan of cranberry sauce, and I certainly would never eat it alongside my turkey. I have made many different recipes of homemade cranberry sauce, but to date, I am not a fan. When I stumbled across this Gluten Free Pancakes with Cranberry Sauce recipe I thought it was going to be a reach for me. My great nephew Hudson is on a gluten free diet and he loves cranberry sauce, I love pancakes, so I thought I would give it a whirl. Lets not forget to mention that cranberries are on the top of the list of antioxidants and are referred to as a super food. I am pleased to report, as Hudson and I sat together at the breakfast table he said, "I can't handle how good these pancakes are!" I love that he gets to enjoy healthy gluten free meals and I have discovered that there are some really fabulous ways to enjoy cranberry sauce besides eating it with turkey and potatoes.

I also made some Cranberry & Sweet Potato Tartlets. This opened up a plethora of ideas for me. You can follow the recipe below or experiment by using left over canned pumpkin or combine sweet potatoes, turkey and stuffing to make your own version. I am sharing two different recipes with you; one is a tartlet and the second is more of what I would call a "pop tart." I first used pre-made piecrusts; cut into 2 1/2 inch squares, topped with cranberry sauce or sweet potatoes. Next, I made a homemade vegan piecrust. I used small canning jars to cookie cut the dough into circles. I spread a layer of cranberry or sweet potatoes over the dough then placed another circle on top. These small bites reminded me of miniature pop tarts. If you are making tartlets it is important to bake them in a muffin pan to keep the edges from straightening while cooking.

I also made two leftover turkey pasta dishes. The Turkey & Penne Pasta with Goat Cheese was on an old Martha Stewart recipe and it is delicious. This recipe inspired me to make a dairy free, gluten free version. Both recipes were a hit; they are hearty, healthy and perfect for this time of year when it is wet and cold.

Get ready folks, the holidays are upon us. I would love to hear about your favorite holiday meals.

## Gluten Free Pancakes with Cranberry Sauce

- Ingredients:**  
 2 Tablespoons chia seeds  
 6 Tablespoons warm water  
 1 1/2 Cups gluten free pancake flour  
 1 Cup almond milk  
 1/4 Teaspoon salt  
 1/4 Teaspoon ground cinnamon  
 2/3 Cup cranberry sauce, for the topping

**Directions:**  
 Mix the chia seeds and warm water together with a fork. Allow to set for 10 minutes, it will develop a goopy texture, similar to a raw egg. Mix all the ingredients together except for the cranberry sauce. Heat a skillet to medium and coat with a butter replace-

ment. Pour an 1/8 cup of batter into the pan and cook for 3-4 minutes, until the edges get bubbles. Flip and cook on the other side for 3-4 minutes, then flip again cooking for a moment, making sure the pancake is cooked through. Serve topped with a butter replacement and cranberry sauce.

## Cranberry & Sweet Potato Tartlets

- Ingredients:**  
 Pie crust dough, cut into 2 1/2 inch squares, I used two premade crusts  
 Cranberry sauce and or sweet potato leftovers, about 3/4 cup each  
 1 Egg yolk  
 1 Tablespoon heavy cream  
 Sugar for sanding  
 You will also need a mini cupcake pan, but a regular sized muffin pan will do.

**Directions:**  
 Place the squares of dough in cups of a mini-cupcake pan then add a teaspoon of cranberry sauce or sweet potatoes into the center. Fold in the edges. Place into the freezer for 30 minutes. Beat together the egg yolk and cream. Brush each tartlet with egg wash and sprinkle with sugar. Bake at 400° F. for 30 to 35 minutes, until they are golden brown.

*I used pre-made piecrusts for the above recipe and cut into squares or you can make your own crust. I also wanted to make a gluten free option for my great nephew who LOVES cranberry sauce. This recipe is below.*

- Ingredients for a vegan piecrust:**  
 1 1/2 Cups gluten free flour blend  
 2 Tablespoons sugar  
 1/2 Teaspoon salt  
 4 Tablespoons cold butter alternative, I used Melt  
 3 Tablespoons palm shortening; I used Nutiva natural vitality shortening  
 4-6 Tablespoons ice cold water  
 1 Teaspoon apple cider vinegar

**You will also need:**  
 Cranberry sauce and or sweet potato leftovers  
 3 Tablespoons almond milk  
 Sugar for sanding

**Directions:**  
 Use a Kitchen Aid with the pastry attachment or food processor. Add the dry ingredients together and blend. Add the cold butter and palm shortening, then blend until the mixture is dry and crumbly, similar to cornmeal. Add the apple cider vinegar then slowly add the ice water; I added 5 tablespoons. The mixture should form a pastry ball. You don't want to make the mixture too wet, if it



is too dry add more water, a teaspoon at a time. The dough should hold together when pressed between your fingers, but not too sticky. Lightly dust a pastry mat or parchment paper with flour then roll out the crust.

**You can make pop tarts or tartlets:**  
 For pop tarts - I used a small mason jar to cut circles into the dough then I spread a layer of filling onto the dough, topped with another pastry circle. Put into the freezer for 30 minutes. Brush each pop tart with almond milk then sprinkle with sugar. Bake at 400° F. for 25 to 35 minutes.

If you are making tartlets - Cut the pastry into 2 1/2 inch squares. Put one square of dough into each muffin pan then add a teaspoon of cranberry sauce or sweet potato into the center. Fold in the edges then place into the freezer for 30 minutes. Brush each pop tart with almond milk then sprinkle with sugar and bake at 400° F. for 25 to 35 minutes.

## Turkey & Penne Pasta with Goat Cheese

- Ingredients:**  
 1 Pound penne pasta  
 1 1/2 Cups reserve water from the pasta  
 3 Tablespoons olive oil  
 1 Large shallot, minced  
 2-3 Garlic cloves, minced  
 Salt & pepper to taste  
 1 Teaspoon lemon zest  
 1/4 Cup dry white wine, chicken, or turkey broth  
 1 Bunch kale, stems removed, and

- chopped  
 2 Cups cooked turkey pieces  
 8 Ounces fresh goat cheese  
 1/2 Cup pitted, halved Kalamata olives  
 4 Teaspoons fresh lemon juice

**Directions:**  
 Cook the pasta per the directions, reserve a cup and a half of the liquid, then drain the pasta and set aside. Heat up a large skillet on medium high, add the oil then cook the shallots, garlic, salt and pepper until the shallots become translucent, about 5 minutes, stirring occasionally. Add the wine, lemon zest, and kale with 1/4 cup of the reserved liquid. Cook until the kale starts to wilt then add the turkey, goat cheese and remaining reserved liquid. As the goat cheese heated, I used a wooden spoon to stir, breaking it down to a creamy sauce. The turkey will absorb some of the liquid. Cook for an additional 10 minutes. Once the sauce is creamy add the pasta, olives and lemon juice. Serve immediately.

## Gluten Free Asparagus & Turkey Penne Pasta

- Ingredients:**  
 1 Pound gluten free penne pasta  
 1/2 Cup reserve water from the pasta  
 3 Tablespoons olive oil  
 1 Bunch spring onions, chopped  
 2-3 Garlic cloves, minced  
 Salt & pepper to taste  
 1 Teaspoon lemon zest  
 1/4 Cup dry white wine, chicken, or vegetable stock  
 1 Bunch asparagus, hard stems removed, and chopped  
 1 Small zucchini, chopped  
 2 Cups cooked turkey pieces  
 1/2 cup pitted, halved Kalamata olives  
 4 Teaspoons fresh lemon juice  
 1/2 Cup flat leaf parsley leaves

**Directions:**  
 Cook the pasta per the directions, reserve 1/2 cup of the liquid, then drain and set aside. Heat the oil in a large skillet on medium high; cook the onions, garlic, salt and pepper for about 3 minutes, stirring occasionally. Add the wine, lemon zest, asparagus, zucchini and the reserved liquid. Cook for 6-8 minutes then add the turkey. The turkey will absorb some of the liquid. Once the liquid has cooked down, add the pasta, olives and lemon juice. When all the ingredients are heated through, top with fresh parsley and serve immediately.

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