

Try new ways with turkey

Turkey fits right into Mexican-style foods. In fact, turkey is native to Mexico, where it is called Guajolote. Try some of the following ways to give your turkey a south-of-the-border touch.

- Substitute ground turkey for ground beef or pork in tacos, tostadas and enchiladas. It tastes just the same and you can be sure of having more meat and less fat — a more economical and nutritious way of eating Mexican style.

- Use leftover roast turkey, shredded or cubed, in Tex-Mex style casseroles. The zippy sauces enhance the delicate taste of turkey.

- Make a Mexican-style fondue. Heat enchilada sauce and add shredded muenster cheese, a little bit at a time, until the sauce is smooth and creamy. Keep warm. Serve with cubes of turkey ham and taco chips.

- Make burgers with turkey instead of ground beef. Give it a zesty touch with a dollop of guacamole and green chiles.

- Put a main dish salad on a tostada. Crisp fry corn tortillas and top with a tossed salad mixture featuring shredded lettuce, diced tomato and cooked, shredded turkey. Drizzle with salsa.

- Layer tortilla strips, sliced cooked turkey and shredded Monterey Jack cheese in a casserole. Moisten with a mixture of tomato sauce and canned enchilada sauce. Repeat layers. Cover with foil and bake in a 350-degree oven for about 25 minutes or until hot. Top with sour cream and chopped green onion.

- Add browned turkey meat to canned chili with beans. Make layers of buttered corn tortillas, chili mixture and shredded Jack cheese. Top with tomato sauce and bake in a 350-degree oven for about 25 minutes or until hot.

1 can (28 oz.) whole tomatoes, undrained
12 pitted green olives, minced
1 tablespoon fresh cilantro leaves chopped

In a large bowl, toss turkey pieces with cornmeal, salt and freshly ground black pepper. Heat oil in a large skillet, preferably non-stick, and brown turkey lightly in several batches, transferring each batch to a 4-5 quart casserole or Dutch oven as soon as they are browned. Add onions, green peppers, garlic and chile powder and cook, stirring, until onions are translucent. Add broth and tomatoes, cover and sim-

mer for 20 minutes. Add turkey, cover and simmer for 20 minutes. Add turkey, cover and simmer for an additional 30 minutes. Stir in olives, heat through and check sauce for seasoning. Top each serving with chopped cilantro. Serves 6.

TOSTADAS DE PAVO

12 corn tortillas, crisp fried, flat
1/2 cup chopped onion
1 tablespoon oil
1 cup peeled and chopped tomato
2 cups cooked, cubed California turkey

Mexican chile sauce, to taste
1/2 teaspoon salt
Shredded lettuce which has been tossed with vinegar, oil, and salt
1 avocado
Green stuffed olives or ripe olives or combination

In small pan, cook onion in oil until translucent. Add tomato and cook a few minutes longer. Add turkey, chile sauce and salt and mix well. Cover tortillas with some of the mixture, then lettuce. Top with avocado slices and olives. Serve with additional chile sauce, if desired. Makes 6 or 12 servings.

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PAVO EN SALSA RAJA

(Turkey with Green Pepper Sauce)
2 lbs. California turkey breast, skinned and boned and cut into 1 1/2-inch cubes

1 teaspoon salt
Black pepper to taste
1/4 cup vegetable oil
1 cup onions, chopped
4 green peppers, diced
3 cloves fresh garlic, minced
3 teaspoons chile powder
1 cup turkey or chicken broth

School Lunch Menu

November 12
Veterans' Day
No School

November 13
Turkey and Gravy
Whipped Potatoes
Celery Chunks w/ Peanut Butter
Pineapple Chunks
Pumpkin Bread
Milk

November 14
Nachos with Cheese Sauce
Garden Green Salad
Orange Half
Granola Cookie
Milk

November 15
Corn Dog w/ Mustard & Catsup
Tater Triangle
Carrot Coins with Dip
Apple Wedges
Brownie with Frosting
Milk

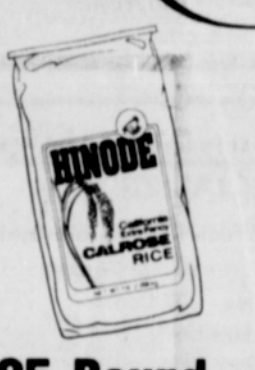
November 16
Chicken Nuggets with Choice of Sauce
French Fries
Tossed Salad with Dressing
Banana Muffin
Milk



Orange Juice
Minute Maid, 12-Oz., Frozen
99¢
Save 40¢ Each
No Limit



Imperial Margarine
Or Imperial Light, 1-Pound Pkg.
59¢
Save Up To 29¢
No Limit



25-Pound Rice
Hinode, Cal-rose Extra Fancy Calif. White Rice
\$3.99
Save \$2.60 Each
No Limit



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