

Food For Thought

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Thanksgiving encore meals

Turkey, as you're well aware, is one of the most economical meats the homemaker can serve. It not only stretches your food dollars, but your weekly menu planning as well.

Now that you've worn yourself and your patience thin shopping, cooking and laying a massive table loaded with the fruits of a bountiful fall harvest; entertained family members, friends, neighbors and other relatives with an assortment of succulent foods from roast turkey to pumpkin pie; and accepted all the praise and commendations that are as indicative of a Thanksgiving feast as is the turkey itself, coast through the next two or three weeks with a variety of innovative easy to prepare dishes that will satisfy the family's taste buds and palates into the Christmas season.

For many years, the turkey was entirely consumed on Thanksgiving day and the carcass used the day afterwards or several days later for a stew or soup, and the homemaker had to start planning weekend meals including the full course Sunday dinner. Today it's a different ballgame. The profusion of frozen and "out of season" vegetables and fruits makes it possible to have an additional twelve lunches and dinner dishes for six to eight persons from a 20 pound turkey purchased for the Thanksgiving feast. Meals include sliced turkey and gravy as an entree, soup, stew, casserole, pie, salad, croquettes, burgers, and sandwiches, to name a few.

One hardly wants turkey the day after Thanksgiving, but the leftover vegetables will go well with your "second" entree—beef or candied ham. Then again, it's Friday, fish day in many households, so why not have broiled fish steaks or fried fish, a green salad and a left-over vegetable casserole.

CHEESE, HAM, TURKEY PINWHEELS

- 6 to 8 slices of turkey (white meat)
- 1/2 tsp dried basil crushed
- 1/2 tsp salt
- Dash black pepper
- 6 to 8 ham slices
- 6 to 8 single cheese slices (Kraft)
- 1 tbsp lemon juice
- Dash of garlic salt

Place thin turkey slices on a board. Combine basil, salt, pepper and garlic salt; sprinkle on turkey. Place a cheese slice on turkey, add a ham slice, roll up and pin with toothpick. Place seam down in 10 x 6 x 1 1/2-inch baking dish. Drizzle with lemon juice, sprinkle with paprika. Bake at 325° for 15 minutes or until heated through. Serve.

TURKEY AND WILD RICE SOUP

- 2 tbsp butter or margarine
- 1 medium onion, chopped
- 4 oz. mushrooms, sliced
- 2 1/2 cups water
- 2 cups chicken broth
- 1 pkg (6 oz) long grain wild rice mix
- 2 tbsp dry sherry (optional)
- 2 cups diced cooked turkey
- 1 cup heavy cream
- 1 egg yolk

Melt butter in a large saucepan over medium heat. Add onion and mushrooms; cook 2 minutes until onion is translucent. Add water and broth; stir in rice mix and seasoning packet; bring to a boil. Reduce heat; cover and simmer 20 to 25 minutes til rice is tender. Add sherry and boil 1 minute; add turkey. Reduce heat to low. Mix cream and egg yolk; stir in a few spoonfuls of soup. Add to soup in slow steady stream, stirring constantly. Cook only until slightly thickened and hot. Do not boil. Double recipe for eight or more.

NOODLE TURKEY CASSEROLE

- 1 8oz pkg noodles, flat medium
- 1 cup condensed Cream of Chicken soup, Campbell's
- 4 cups cubed cooked turkey
- 1 1/2 cup chopped celery
- 1/2 cup chopped onion
- 1 5-oz can water chestnuts drained and sliced
- 4 tbsp soy sauce
- 1 cup water
- 2 cups buttered soft bread crumbs

Cook noodles, stir in soup. Add other ingredients, mix well. Turn into 3-quart casserole dish. Sprinkle but-

8 to 10 servings.

NOTE: Substitute beef or chicken cubes for turkey, if desired.

TURKEY AND GRAPE SALAD (With Curry Dressing)

- 2 tbsp vegetable oil
- 2 tsp curry powder
- 1 cup mayonnaise
- 2 tbsp lemon juice
- 1 cup milk
- 8 slices cooked turkey
- 1 lb red and green grapes halved

In a small saucepan heat oil over low heat. Stir in curry powder; cook 1 minute, cool. Mix mayonnaise, lemon juice and milk, stir in curry mixture.

Arrange turkey and grapes on platter. Spoon dressing on turkey, sprinkle with toasted almonds. Serve.

TURKEY PASTA SALAD

- 2 cups cooked cubed turkey
- 2 cups cooked rotini or macaroni
- 1 cup chopped celery
- 1/4 cup chopped onion
- 8 radishes, thinly sliced
- 1/2 cup mayonnaise
- 1 1/2 tsp vinegar
- 1 tsp prepared mustard
- 1/2 tsp celery seed
- 1/2 tsp salt
- 1 tbsp parsley flakes

Combine turkey, rotini, celery, onion and radishes in a bowl. Blend

remaining ingredients. Add to turkey mixture and mix gently. Chill at least four hours or overnight.

TURKEY PIZZA

- 2 cups chopped cooked turkey
- 8 oz pkg refrigerated crescent rolls
- 1 cup sharp Cheddar cheese
- 5 eggs
- 1/4 cup milk
- 1/2 tsp oregano leaves
- 1/2 tsp salt
- 2 fresh tomatoes, cut into 1/2-inch wedges
- 2 tbsp grated Parmesan cheese

Heat oven to 375°. Separate roll dough into triangles. Place on an

ungreased 12-inch pizza pan with points towards center. Press over bottom and up sides to form a crust. In bowl, combine eggs, milk, oregano, and salt. Pour over crust. Arrange tomatoes around edge. Sprinkle Parmesan cheese. Bake 25 to 30 minutes till golden brown. To serve cut into wedges.

(More recipes on page 7)

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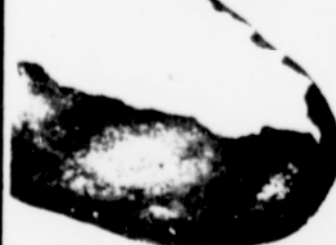
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