



Recycling the Turkey

Give your leftover turkey a delicious new personality. Turkey Leftovers are a perennial reality. Here are a few of our family tested favorites for disposing of the bird in tasty fashion. "Recycling" leftovers into other delicious dishes only requires a bit of culinary creativity and imagination.

Storage Know-How:

Leftover turkey meat should be removed from the carcass, wrapped tightly or sealed and refrigerated for no more than 3 to 4 days. For longer storage, chop the turkey and freeze in 2-cup portions. Thaw as needed for use in salads, casseroles and soups during the hectic holiday season or anytime! Leftover stuffing, potatoes and cranberries can be stored in the refrigerator for 2 to 3 days.

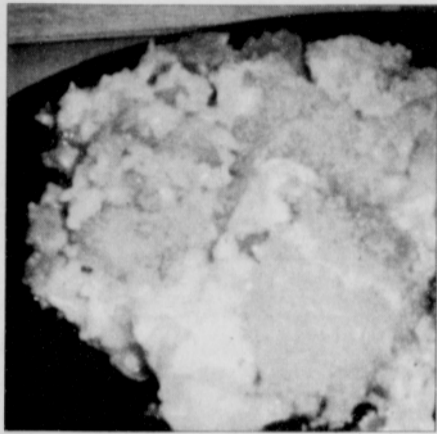
Make-Ahead:

Soups can be made a day in advance. Store, covered, in the refrigerator for 3 to 4 days or in the freezer for 2 to 3 months; thaw in the refrigerator as needed.

Safe Food Handling:

When reheating leftovers, be sure to heat foods such as stuffing, potatoes and casseroles to an internal temperature of 165F.

FOOD



Almond Chicken Casserole

"Mayonnaise and soup stirred into cooked chicken (or substitute the leftover turkey) breast and rice with a little onion/celery sauté, and then topped with slivered almonds and cereal crumbs. This recipe was catered in for my sister's wedding. Everyone wanted the recipe for this fantastic casserole. It is sooo good!"

INGREDIENTS

- 2 cups uncooked long-grain rice
- 1/2 Tbs. butter
- 4 Tbs. chopped onion
- 2 cups diced celery
- 3 cups cooked, chopped chicken breast meat, or turkey breast
- 1 cup mayonnaise
- 1-(10.75 ounce) can condensed cream of chicken soup
- 1/2 cup blanched slivered almonds
- 1 cup crushed cornflake crumbs
- 2 Tbs. butter

DIRECTIONS

1. In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Set aside. Melt 1/2 tablespoon butter in a medium skillet over medium heat; sauté onion and celery until soft.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Combine the chicken, rice, onion and celery in a 9x13 inch baking dish. Stir in mayonnaise and soup, then almonds. Top with crushed cornflakes and 2 tablespoons butter.
4. Bake in preheated oven for 45 minutes, until golden brown.

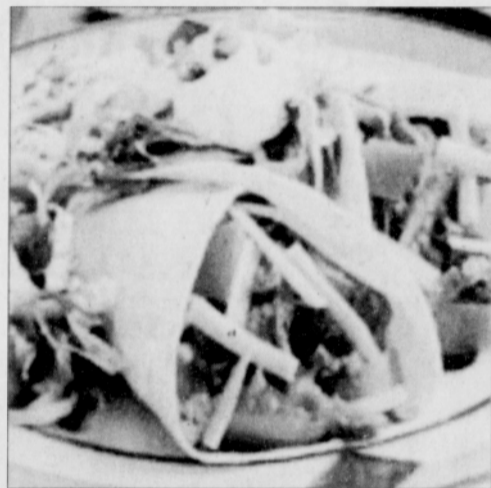
Turkey Enchiladas

"Tired of turkey? Try this tempting and tasty recipe to tantalize your taste buds!"

INGREDIENTS

- 2-3 cups turkey
- 1-(8 ounce) can tomato sauce
- 1-(4 ounce) can chopped green chilies
- 1/3 cup chopped onion
- 2 Tbs. Worcestershire sauce
- 1 Tbs. chili powder
- 1/4 tsp. garlic powder
- 8 flour tortillas (7 inches)

Optional toppings: chopped green onions, sliced ripe olives, chopped tomatoes, shredded cheddar cheese, sour cream and/or shredded lettuce



DIRECTIONS

1. Remove skin from turkey and cube. Place in a 5-qt. slow cooker. Combine tomato sauce, chilies, onion, Worcestershire sauce, chili powder and garlic powder; pour over turkey. Cover and cook on low for 6-8 hours or until turkey is tender.
2. Remove turkey; shred meat with a fork and return to the slow cooker. Heat through.
3. Spoon about 1/2 cup of turkey mixture down the center of each tortilla. Fold bottom of tortilla over filling and roll up. Add toppings of your choice.



Cordon Bleu Casserole

"I often roast a turkey just to have leftovers for this creamy casserole. It makes for a pretty presentation at potluck dinners."

INGREDIENTS

- 2 cups cubed fully cooked ham
- 4 cups cubed cooked turkey
- 1 cup shredded Swiss cheese
- 1 large onion, chopped
- 1/3 cup butter or margarine
- 1/3 cup all-purpose flour
- 1/8 teaspoon ground mustard
- 1/8 teaspoon ground nutmeg
- 1 3/4 cups milk

TOPPING:

- 1 1/2 cups soft bread crumbs
- 1/2 cup shredded Swiss cheese
- 1/4 cup butter or margarine, melted

DIRECTIONS

1. In a nonstick skillet, sauté ham for 4-5 minutes or until browned; drain and pat dry. In a greased 2-qt. baking dish, layer the turkey, cheese and ham; set aside.
2. In a saucepan, sauté the onion in butter until tender. Stir in the flour, mustard and nutmeg until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over ham. Combine topping ingredients; sprinkle over the top.
3. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown and bubbly.



Turkey Parmesan Casserole

Ingredients

- 8 oz. spaghetti, or angel hair pasta, broken in half, uncooked
- 1 can (10-3/4 oz.) condensed cream of mushroom soup
- 3/4 cup sour cream
- 1/4 cup milk
- 1/3 cup grated parmesan cheese
- 1/4 tsp. black pepper
- 3 cups frozen broccoli florets, thawed
- 2 cups chopped cooked turkey

Directions

1. Preheat oven to 350F. Cook spaghetti or pasta as directed on package; drain.
2. Mix soup, sour cream, milk, parmesan cheese and pepper in large bowl. Add pasta, broccoli and turkey; mix lightly.
3. Spoon mixture into a 2-quart casserole dish. Bake 25-30 minutes or until heated through.

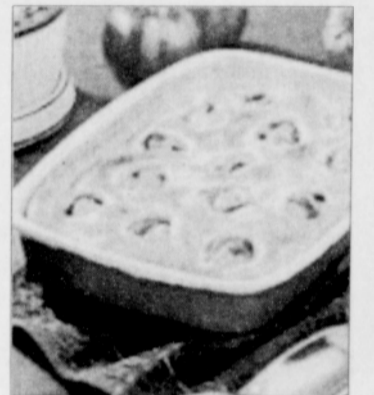
"This delicious casserole only has 370 calories per serving. Round out the meal with a crisp mixed green salad, a whole-wheat roll and fresh fruit for dessert."



happy turkey day

Turkey Apple Potpie

"Years ago, a neighbor and I collaborated and submitted this recipe for an apple contest. We won first prize...a bushel of apples, of course. We had such fun experimenting, and I think of her whenever I make this dish. It's a favorite whenever I take it to a potluck or other group gathering."

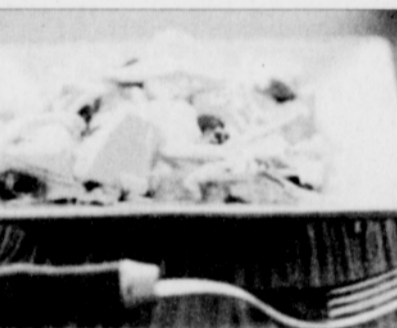


INGREDIENTS

- 1/4 cup chopped onion
- 1 large tart apple, cubed
- 1 tablespoon butter or margarine
- 1/3 cup raisins
- 2(10.75 ounce) cans condensed cream
- 1 teaspoon lemon juice
- of chicken soup, undiluted
- 1/4 teaspoon ground nutmeg
- 3 cups cubed cooked turkey
- Pastry for a single-crust 9-inch pie

DIRECTIONS

1. In a saucepan, sauté onion in butter until tender.
2. Add the soup, turkey, apple, raisins, lemon juice and nutmeg; mix well.
3. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish.
4. On a floured surface, roll pastry to fit top of dish.
5. Cut vents in pastry, using a small apple cookie cutter if desired. Place over filling; flute edges.
6. Bake at 425 degrees F for 25-30 minutes or until crust is golden brown and filling is bubbly.



Turkey Slaw Salad

"This beautiful delicious salad is very easy to prepare."

Ingredients

- 1 cup chopped cooked turkey
- 1 cup prepared coleslaw blend (available in most produce dept. at your local market)
- 1/4-cup dried cranberries, chopped
- 2 Tbs. mayo or Miracle Whip Light Dressing
- Salt and Pepper, to taste

Directions

1. Toss turkey with coleslaw blend and cranberries, salt and pepper to taste, in a medium bowl.
2. Add dressing; mix lightly. Cover.
3. Serve immediately or refrigerate until ready to serve.



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