

What to do with Thanksgiving leftovers

Holiday hosts toil for hours to create lavish meals everyone will enjoy. It's not uncommon for Thanksgiving tables to be covered with more food than guests can conceivably (and comfortably) consume. Leftovers are the norm, but without a plan for what to do with leftovers, food can spoil or end up in the trash. Here are some delicious and waste-conscious ways to put Thanksgiving or other holiday meal leftovers to use.

Wrap it up promptly Even though you may want to sit around and chat with guests when the meal is finished, leaving food out at room temperature for too long can create a breeding ground for microbes that may lead to food spoilage and sickness. With a few helping hands, all foods

can be packaged away in no time, ensuring that drumsticks or stuffing can safely be served another day.

Collect containers
Be sure to have reusable food storage containers, zip-top bags, foil, and plastic wrap at the ready. Before all of the food is put away, encourage guests to make their own doggie bags.

Plan with other meals in mind
Shop for and prepare holiday fare with a nod toward what can be used in subsequent meals. Turkey is a versatile ingredient that can be made into everything from breakfast burritos to casseroles. Turn potatoes and sausage stuffing into latke patties that can be whipped up for breakfast or lunch. Sweet potatoes, squash and pumpkin can be mashed

and reworked into batters for quick breads, pancakes and even doughnuts. Spoon leftover cranberry sauce over hot oatmeal in the morning or use it as a substitute for grape jelly in PB&J sandwiches. Try grinding up stale biscuits to make a breading for turkey slices and turn them into fried cutlets.

Take care of the needy
Find out which organizations accept food donations. Even if you cannot donate previously prepared foods, if you have surplus packaged, boxed or canned items, you can bring them to food pantries and soup kitchens to help others.

Organize a post-holiday pot luck
Turn leftovers into an opportunity to fraternize with friends or relatives who couldn't make



it to Thanksgiving dinner. Pool your leftover resources and enjoy the fruits of everyone's labor. A pot luck can be a great

place to gather after shopping Plaid Friday sales in the community. Thanksgiving leftovers can

provide a few extra delicious meals when hosts plan ahead.

Prepare a delicious turkey for your Thanksgiving dinner table

While there are no laws governing which dishes must appear on Thanksgiving dinner tables, for many the fourth Thursday of November simply would not be complete without turkey. Turkey can be cooked in various ways, but roasting might be the most popular method used by Thanksgiving celebrants. This recipe for "Herb-Roasted

Turkey" from Yolanda Banks' "Cooking for Your Man" produces a mouth-watering bird that's sure to make a lasting impression this Thanksgiving.

Herb-Roasted Turkey
Serves 10
12 tablespoons (1 1/2 sticks) unsalted butter, softened
1/4 cup packed fresh flat-leaf parsley leaves, chopped, plus 4

whole sprigs
1 large sprig fresh rosemary, leaves chopped, plus 2 whole sprigs
1 tablespoon chopped fresh thyme, plus 4 whole sprigs
15 leaves fresh sage, chopped, plus 3 whole leaves
3/4 teaspoon kosher salt, plus more for the turkey
1/2 teaspoon freshly ground black pepper, plus more for the turkey
1 15-pound turkey
1 lemon, quartered
8 shallots, peeled and halved
1 head garlic, cloves separated and peeled
4 cups low-sodium chicken broth or stock
2/3 cup dry white wine
3 tablespoons all-purpose flour
1. In a small bowl, combine the butter, chopped parsley, chopped rosemary, chopped thyme, chopped sage, salt, and

pepper, and mix well.
2. Position a rack in the bottom third of the oven and preheat the oven to 450 F. Sprinkle the main cavity of the turkey with salt and pepper. Place the whole sprigs of parsley, rosemary and thyme and the sage leaves into the cavity. Add the lemon, 4 shallot halves and half of the garlic cloves.
3. Starting at the neck end, carefully slide a hand between the skin and the breast meat to loosen the skin. Spread 3 tablespoons of the herb butter over the breast meat under the skin. Tuck the wing tips under the skin, and tie the legs together to hold the shape. Season the turkey generously all over with salt and pepper.
4. Place the turkey on a wire rack set in a large roasting pan. Rub 4 tablespoons of the herb butter over the turkey. Roast

about 30 minutes, until golden brown, and reduce the heat to 350 F. Baste the turkey with 1/2 cup of the broth. Cover only the breast area with a sheet of heavy-duty aluminum foil. Scatter the remaining shallots and garlic cloves in the pan around the turkey.
5. Continue to roast the turkey for about 1 1/2 hours, basting with 1/2 cup of broth every 30 minutes. Remove the foil from the turkey breast. Continue to roast the turkey, basting with pan juices every 20 minutes, about 1 hour longer, until it's golden brown and a thermometer inserted into the thickest part of the thigh registers 165 F. Transfer the turkey to a platter and brush with 1 tablespoon of the herb butter. Tent it loosely with foil and let it rest for 20 minutes before carving.
6. Using a slotted spoon, transfer the shallots and garlic from the roasting pan to a plate. Transfer the pan juices to a medium bowl, then skim

off and discard the fat. Set the pan over two burners on medium-high heat. Deglaze the pan with the wine and 1 cup of chicken broth, scraping up any browned bits. Bring the sauce to a boil, reduce the heat to medium, and cook until it's reduced by half, about 4 minutes. Pour the sauce into a large measuring glass. Add the degreased pan juices, and broth, if necessary, to equal 3 cups of liquid.
7. Blend the flour into the remaining herb butter until combined. Pour the broth mixture into a medium saucepan and bring to a boil. Gradually whisk in the herb-butter mixture. Add any accumulated juices from the turkey platter and boil until the gravy thickens enough to coat a spoon, whisking occasionally, about 6 minutes. Add the remaining shallots and garlic to the gravy and simmer for 1 minute. Taste and adjust the seasonings, if necessary. Serve the turkey with the gravy.

• Family Atmosphere
• Large Seating
• To-Go Orders
• Great Pizza

GREETINGS OF THE SEASON

PINOCCHIO'S PIZZA

1745 E. Main St. • CG • 541-942-5531

Wishing you a Happy Thanksgiving

HOMESTEAD Furniture

Quality Home Furnishings at Low Prices
Family Owned Since 1971

Rob Scoggin
(541) 942-8711 • Fax (541) 942-7181
615 Main Street • Cottage Grove, Oregon 97424
www.homesteadcg.com

Thanks, Aplenty!

We're overflowing with gratitude for all the folks who have helped play a part in our success this past year. We feel truly blessed by your loyal support and we look forward to your continued friendship. Happy Thanksgiving!

El Tapatio
MEXICAN RESTAURANT
725 E. Gibbs • 541-767-0457



ShareGratitude2020

This Holiday Season Share Your Gratitude

2020 has been a challenging year. Through it all, we have learned about our ability to persevere and keep faith and hope alive – and to find that undeniable attitude of GRATITUDE.

Take a moment and share what you're grateful for – health, family, friends, pets or anything else – by using the power of social and local media.

Join the Gratitude Movement!

Tell your friends and family what you're grateful for this holiday season. Post your message on our social media pages using #sharegratitude2020.

Take Your Message National!

Share your message with people across the country and around the world on the ShareGratitude2020 website.

1. Visit **ShareGratitude2020.com**.
2. Click **"Share Your Gratitude"** – write about what you're grateful for and decide if you want to share a photo or video.
 - To share an image, upload it using the "Upload Now" button.
 - To share a video, share the link to the video in the field provided.
3. Click **"Submit!"**
4. Once your gratitude submission is uploaded, tell your friends and family via social media by clicking any of the "Share" buttons. Tag three people and include #ShareGratitude2020 to spread the word!

Sponsored by

Brad's Chevy COTTAGE GROVE CHEVROLET **OLD MILL FARM STORE**

Cottage Grove
Sentinel

sharegratitude2020.com

America's Newspapers

SachsMEDIA
THE BREAKTHROUGH AGENCY.

A Bounty of Best Wishes at Thanksgiving



May the coming holiday bring an abundance of good fortune to you and your family. *We know we feel truly fortunate to have neighbors like you ~ thanks!*

Coast Fork Nursing Center

515 Grant Avenue • Cottage Grove • 541-942-5528 • www.prestigecare.com

Counting Our Blessings At Thanksgiving



It's been great getting to know you, and we're grateful for the opportunity to serve you again next year. **Thanks!**

Birch Avenue Dental

1325 Birch Avenue • Cottage Grove • 541-942- 2471

birchavenuedental.com