

Recipe Treasure House

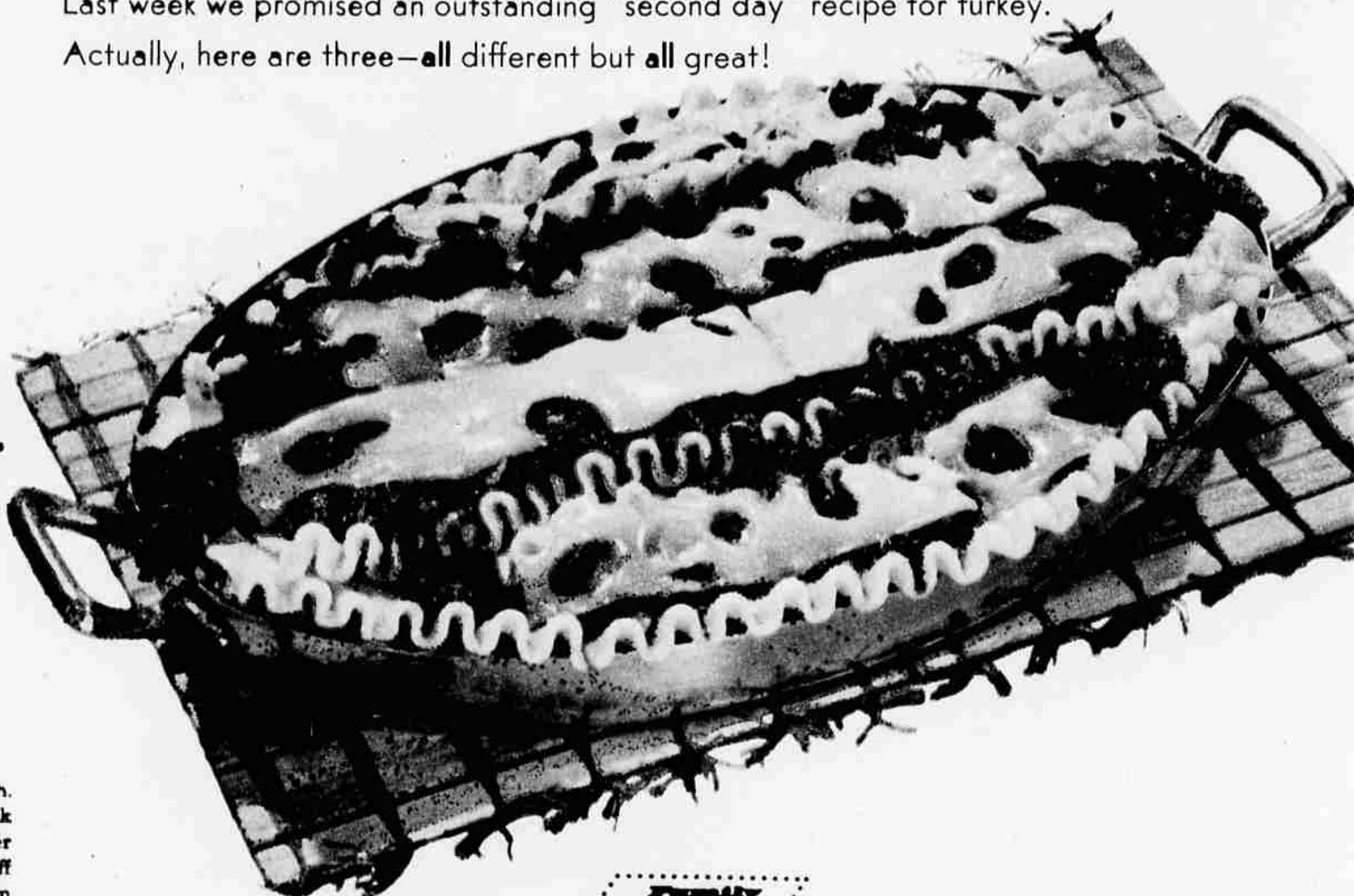
Last week we promised an outstanding "second day" recipe for turkey. Actually, here are three—all different but all great!

Turkey Lasagne

GOOD FOR FAMILIES

- 1/4 lb. bulk pork sausage
- 1 tablespoon water
- 1 No. 2 1/2 can tomatoes, drained
- 2 tablespoons chopped parsley
- 1/2 teaspoon salt
- 1 teaspoon crushed basil
- 1 teaspoon rosemary leaves
- 1 bay leaf
- 1 clove garlic, crushed in a garlic press or minced (thin, papery outer skin removed)
- 1 to 1 1/2 cups cooked turkey pieces
- 2 eggs, beaten
- 1 1/2 cups cream-style cottage cheese
- 1/4 cup finely chopped parsley
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon pepper
- 4 qts. water
- 2 tablespoons salt
- 1 1/2 teaspoons olive oil
- 1/2 lb. lasagne noodles
- 1/2 cup (about 2 oz.) grated Parmesan cheese
- 1/2 lb. Swiss cheese, thinly sliced

1. Set out an 11x7x1 1/2-in. baking dish.
2. Put pork sausage into a skillet, break into pieces using a fork. Add water. Cover and cook 5 min. Remove cover; pour off liquid. Brown sausage meat over medium heat, moving and turning with a spoon. Drain off any excess fat from skillet.
3. Remove skillet from heat and add the tomatoes, 2 tablespoons parsley, salt, basil, rosemary, bay leaf, and garlic. Simmer, uncovered, over low heat about 30 min. Remove bay leaf, mix in the turkey and heat thoroughly. Set sauce aside.
4. Mix together the eggs, cottage cheese, 1/4 cup parsley, seasoned salt, and pepper. Set cottage cheese mixture in refrigerator.
5. Heat water, salt, and olive oil to boiling in a large saucepot. Add noodles gradually. Boil rapidly, uncovered, about 15 min., or until noodles are tender. Test tenderness by pressing a piece against side of the pot with fork or spoon. Drain by turning noodles into a colander or large sieve; rinse with hot water to remove loose starch.
6. Spread one-fourth of the sauce into the baking dish. Top with one-third of the noodles. Using one-third of each, spread the noodles with cottage cheese mixture, then sprinkle with Parmesan cheese, and arrange Swiss cheese slices on top. Repeat the layers of sauce, noodles, cottage cheese mixture, Parmesan cheese, and Swiss cheese, finishing with a layer of the sauce on top.
7. Bake at 350°F about 30 min., or until mixture bubbles. Let stand 5 to 10 min. to set layers before serving. 8 servings



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Family
Weekly
Cook Book

Two-Layer Turkey and Cranberry Salad

- 1/4 cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 4 cups (2 1-lb. cans) whole cranberry sauce
- 1 cup (9-oz. can) crushed pineapple
- 1/2 cup (about 1 1/2 oz.) chopped walnuts
- 2 cups cubed, cooked turkey
- 3/4 cup finely chopped celery
- 3 tablespoons chopped parsley
- 1/4 cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 cup mayonnaise
- 1/2 cup undiluted evaporated milk
- 1 teaspoon Accent
- 1/2 teaspoon salt

1. Lightly oil a 3-qt. mold with salad or cooking oil (not olive oil); drain.
2. Pour 1/4 cup cold water into a small cup or custard cup. Sprinkle 1 tablespoon gelatin evenly over water. Let stand about 5 min. to soften.
3. Mix together in a large bowl the cranberry sauce, pineapple, and nuts.
4. Dissolve gelatin completely by placing cup over very hot water. Stir and blend

into cranberry mixture. Turn into the prepared mold. Chill in refrigerator until partially set.

5. Pour into a small cup or custard cup 1/4 cup cold water. Sprinkle 1 tablespoon gelatin evenly over water. Let stand about 5 min. to soften.

6. Mix together in a bowl the mayonnaise, evaporated milk, Accent, and salt.

7. Dissolve gelatin completely by placing cup over very hot water. Stir and blend into mayonnaise mixture. Stir in the turkey, celery, and parsley.

8. When first layer in mold is partially set, immediately spoon the turkey mixture into the mold. (Both layers should be of almost the same consistency when combined to avoid separation when unmolded.) Chill in refrigerator until firm.

9. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary wet a clean towel and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) About 12 servings

Note: A 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan may be substituted for the 3-qt. mold.

Creamed Oysters and Turkey

- 2 to 3 cups cooked turkey pieces
- 6 tablespoons butter or margarine
- 6 tablespoons flour
- 3/4 teaspoon salt
- 3/4 teaspoon Accent
- 1/4 teaspoon pepper
- 3 cups milk or cream
- 2 1/4 oz. can deviled ham
- 1 pt. oysters (shell particles removed)
- 8 slices bread
- Melted butter or margarine

1. Set out a chafing dish or saucepan.
2. Heat the 6 tablespoons butter in the chafing dish blazer or saucepan over direct heat. Blend in flour, salt, Accent, and pepper. Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually milk or cream, stirring constantly; cook 1 to 2 min. longer. Mix in the turkey, deviled ham, and oysters. Heat thoroughly, stirring occasionally. Keep hot over simmering water.
3. Remove crusts from bread slices; lightly brush both sides with melted butter or margarine. Gently press each slice into muffin-pan well to form shell. Toast in 350°F oven 12 to 15 min., or until toast cups are lightly browned. Fill toast cups with the creamed mixture. Serve immediately. 8 servings