

Don't Turn Down Second Day Turkey

LATTICE TOPPED MINCE PIE

The pride of the American poultry family is a perennial favorite on the last Thursday of November. Tradition calls for this "bird" to be served with a flourish. And it usually is. It is also a favorite the next day, because it blends with sauces and vegetables majestically.

To add to the many variations for serving these tasty tidbits, these two suggestions are offered.

The first is a recipe which combines turkey, cheese leftover gravy, and a heavy sauce made in minutes from a mix. Served atop rice and spinach mounds and garnished with cool, crisp tomato wedges for texture and color contrast, it's a meal in minutes and a treat!

A good salad to serve with this would be sliced avocado on romaine lettuce with French dressing. Have plenty of hot rolls on hand, some tart bread and butter pickles, and golden pumpkin pie for dessert.

Another plan for that leftover turkey gives dignity to the hamburger roll. The elegance comes from the easy-to-use white sauce mix. This, in combination with chicken stock base,

makes a fine blend for turkey. The addition of chopped celery makes for crunchy bites.

Tuck the hot turkey mixture into hollowed out hamburger rolls, heat in oven on cookie sheet, top with crisp cross of cheese strips, and in a very few minutes you have a meal de luxe.

TURKEY IN CHEESE SAUCE OVER RICE - SPINACH MOUNDS

- 1 envelope cheese sauce mix
- 1 cup milk
- 1 cup turkey gravy
- 2 1/2 cups diced cooked turkey
- 2 cups water
- 2 tablespoons butter or margarine
- 1/2 teaspoon salt
- 1/2 teaspoon lemon peel
- 1 1/2 cups packaged precooked rice
- 1 package (10 oz.) frozen chopped spinach
- 2 tomatoes, cut into wedges

Combine cheese sauce mix and milk in a saucepan. Bring to a boil, stirring constantly. Add leftover turkey gravy and diced turkey. Heat until bubbly; hot over low heat. Meanwhile bring water, butter, salt and lemon peel to a boil. Stir in rice; cover; remove from heat. Let stand 5 minutes. Cook spinach as package directs. Drain thoroughly. Mix spinach with rice. Enough for 6 portions.

To make mounds, lightly pack 1 portion of hot rice and spinach into a tall eustard cup.

RAISINABLE SNACKTIME QUICKIE
Raisins 'n' salty nuts in equal parts are perfect partners in a flavorful nibble dish for TV fans. This same mixture makes an excellent hand out for the children's after school snack, too.

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LOW IN PRICE

Turn out onto serving platter. Using same cup, make 5 more mounds. Garnish with tomato wedges. Pass turkey in gravy to be spooned over rice and spinach. (Or ring outer edge of platter with rice and spinach. Fill center with turkey in cheese sauce.) 6 servings.

HOT TURKEY BUNS

- 1 envelope White Sauce Mix
 - 1 cup milk
 - 1 tablespoon Chicken Flavor stock base
 - 1/2 cup finely diced celery
 - 2 cups diced cooked turkey
 - 4 hamburger buns
 - 2 tablespoons melted butter or margarine
 - 4 thin slices American process cheese
- Combine white sauce mix, milk, chicken stock base, and celery in a saucepan. Bring to a boil. Add diced turkey. Split hamburger buns. Hollow out center of buns by removing some of the crumbs. Brush cut surface of buns with melted butter. Spoon a mound of turkey in sauce into each hollow. Place on a cookie sheet or shallow baking pan. Cut each slice of cheese into 4 strips. Use 2 strips to make an "X" on top of each turkey mound. Bake in a 375 degree oven about 15 minutes, or just long enough to heat through. Use 2 halves per serving. 4 servings.

Potatoes

Use the baking potatoes — for French frying and mashing, if you like a dry, fluffy product. And if you wish one that holds its shape well — for salads, creaming or hash browning — use the waxy potatoes, Long Whites or Round Reds.

Here is a recipe you might like to try:
Fried Sweet-Sour Potatoes: Pan-fry 4 slices of bacon until crisp. Drain and chop. Using 2 tablespoons bacon fat, fry 2 1/2 to 3 cups diced raw potatoes over medium heat, without turning, for 15-20 minutes, until brown on the bottom. Turn; add 1/4 cup finely-chopped onion and cook 5 minutes. Add 1 tablespoon sugar, 1/2 cup water and 3/4 teaspoon salt. Cover and simmer for 15 minutes, until potatoes are tender. Remove from heat and add 1/4 cup vinegar. Cover and let stand for 15 minutes. Add chopped bacon and reheat. Makes 4 to 5 servings.

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Sherry Balls

- (About 60 balls, 1-inch size)
 - 2 (7 1/4 - oz.) packages vanilla wafers, finely crushed
 - 1/2 cup honey
 - 1/4 cup California Sherry
 - 4 cups finely ground walnuts
 - Granulated sugar
- Combine water crumbs, honey, Sherry and walnuts; mix well. Shape into round balls (about 1-inch in diameter); roll in sugar. Store in metal can or cookie jar. Flavor improves with age.

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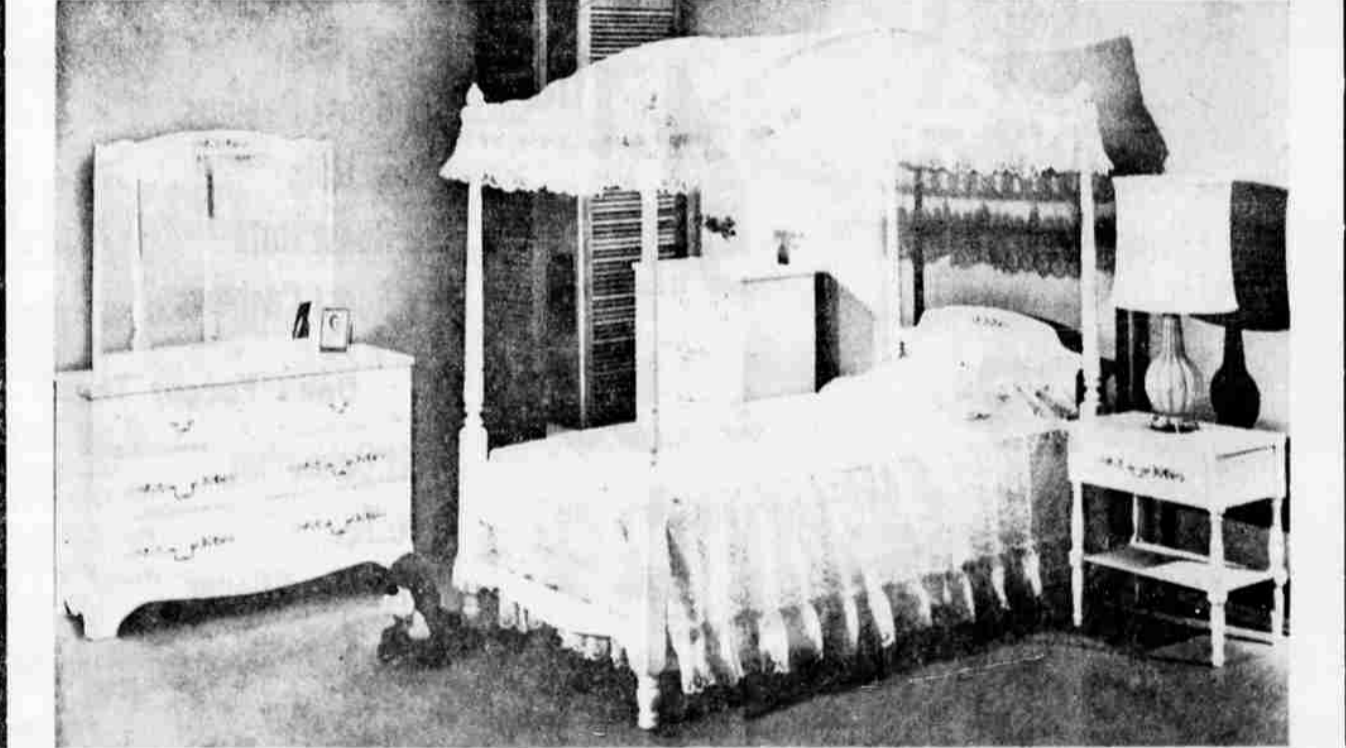
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