

Turkey Noodle Soup

- **Nice rich turkey stock**
- **Carrots chopped**
- **Onions chopped**
- **Celery chopped**
- **Pinch pepper**
- **Salt to taste**
- **Starch to thicken**
- **Turkey chopped**

Sauté carrots onions and celery in turkey fat till transparent add turkey and turkey stock bring to a boil and add starch to thicken season to taste.

Turkey Pasta

- **Fussili Pasta or?**
- **Onions chopped**
- **Bell Peppers chopped**
- **Celery chopped**
- **Pesto (basil paste)**
- **Garlic**
- **Cream or Tomatoes**
- **White wine**

Sauté onions celery and peppers in olive oil and garlic de-glaze with white wine and cream or Tomatoes add basil paste pasta and simmer. The pasta will thicken the sauce salt and pepper to taste. Garnish and serve.

Turkey Ala King

- **Onions chopped**
- **Peppers chopped**
- **Celery chopped**
- **Pinch flour**
- **Garlic**
- **Cream**
- **White wine**
- **Turkey**
- **Puff pastry shells**

Sauté onions celery peppers and garlic in olive oil or Butter add flour de-glaze with white wine and cream add turkey and simmer till thickened salt and pepper to taste. Garnish and serve.

***Sub cream for turkey stock if you wish. Or use both cream and turkey stock.**

Turkey Stir Fry

- **Carrots**
- **Onions**
- **Celery**
- **Snow peas**
- **Broccoli**
- **Cauliflower**
- **Bok-choy**
- **(Oriental Style veg.)**
- **Sesame oil**
- **Sesame dressing**
- **Turkey**

Pre blanch all the vegetables al dente (dentist term meaning dentures or something?) sauté all the veg in sesame oil and garlic add dressing to flavor and glaze vegetables garnish and serve

Turkey Chow Main

- **Carrots**
- **Onions**
- **Celery**
- **Snow peas**
- **Broccoli**
- **Cauliflower**
- **Bok-choy**
- **(Oriental Style veg.)**
- **Sesame oil**
- **Sesame dressing**
- **Turkey**

Pre blanch all the vegetables al dente (dentist term? Meaning too tough for dentures) sauté all the veg in sesame oil and garlic add dressing to flavor and glaze vegetables toss in some chow main noodles garnish and serve

Turkey Wrap

- **Turkey**
- **Spring vegetables**
- **BBQ Mayonnaise**
- **Mixed cheeses**
- **rice**

This is a favorite around our house sub turkey for chicken leftovers or beef or you name it with ranch dressing or 1000 island dressing the possibility are endless. Serve with Pasta or soup or Salad possibly a turkey spinach salad.

Turkey Spinach salad

- **Fresh young spinach**
- **Caribbean Mango dressing**
- **Hard boiled egg**
- **Bacon**
- **Tomato**
- **Turkey Breast strips**

Toss spinach in dressing garnish with the rest of ingredients. Very nice summer dish and easy to make.

Turkey Salad Croissant

- **Onions**
- **Celery**
- **Chopped Turkey**
- **Mayonnaise**
- **Seasoning**

Place all ingredients into a bowl and mix together season place on Croissant or bread and serve with soup salad or dreaded French fries

How to fix a turkey And what to do with it after it becomes leftovers

