GOT LEFTOVERS?
Leftovers are one of the best things about Thanksgiving! A lot of us tend to put just as much thought and prep into the leftovers, as we do the main meal! This week - take a moment to plan out some new "go to" recipes for your turkey day leftovers!

Thanksgiving Leftover Pizza

Prep Time: 15 min.
Cook Time: 20 min.
Additional Time: 5 min.
Total Time: 40 min.
Servings: 6

1 lb. pizza dough
2 T. olive oil, divided
1-1/2 C. sliced fresh mushrooms
2 tsp. minced garlic
1-1/2 C. turkey gravy
2 C. chopped cooked turkey
1-1/2 C. mashed potatoes
2 C. shredded mozzarella cheese
1/4 C. chopped fresh parsley
1/2 tsp. garlic powder
1/4 tsp. garlic salt

Preheat oven to 450°F Grease or flour a pizza pan.
Roll dough onto the prepared pizza pan.
Heat 1-1/2 T. olive oil in a skillet over medium-low heat; cook and stir mushrooms and garlic until mushrooms are tender, 5 to 10 min.
Spread gravy over pizza dough; top with mushroom mixture, turkey, and spoonfuls of mashed potatoes. Sprinkle mozzarella cheese and parsley over pizza.
Whisk remaining 1/2 T. olive oil with garlic powder and garlic salt; brush over pizza crust.
Bake in the preheated oven until dough is cooked and cheese is melted, 12-15 min. Cool slightly before serving, 3-5 min.

Leftover Turkey Pull-Apart Bread

Prep Time: 20 min.
Cook Time: 45 min.
Cool Time: 5 min.
Total Time: 1 hr. 10 min.
Servings: 16

1 C. shredded Gruyere cheese
1 C. shredded sharp cheddar cheese
1 C. chopped cooked turkey
1/2 C. chopped cooked breakfast sausage
1 apple, cored and chopped
1/2 C. chopped walnuts
1/4 C. minced celery
3 T. chopped mixed fresh herbs, such as rosemary, sage, and thyme
1/4 C. chopped fresh parsley
2 T. butter, melted
1 tsp. poultry seasoning
2 (16-oz.) cans refrigerated butter-flavor biscuit dough
rosemary sprigs for garnish
1 C. cranberry sauce, to taste

Preheat the oven to 325°F. Spray a nonstick Bundt® pan with cooking spray.
Stir together Gruyere cheese, cheddar cheese, turkey, sausage, apple, walnuts, celery, mixed herbs, and parsley in a large bowl.
Combine melted butter and poultry seasoning in a small bowl, pour over cheese mixture, and stir gently to combine.
Using kitchen shears, cut biscuits into quarters and gently toss into the cheese mixture. Add the biscuit mixture to the prepared pan.
Bake in the center of the preheated oven until the top is golden and a wooden pick inserted in center comes out clean, 45-55 min.
Cool bread in the pan on a rack for about 5 min. Turn bread out onto a serving board or platter, and garnish with rosemary sprigs. Place cranberry sauce in a small container and set in the middle of the bread. Provide tongs for bread and a serving spoon for cranberry sauce.

Mashed Potato Quesadilla

Prep Time: 15 min.
Cook Time: 20 min.
Total Time: 35 min.
Servings: 4

2 C. mashed potatoes
6 slices cooked bacon, crumbled
1/4 C. sliced green onions
8 flour tortillas
2 C. shredded cheddar cheese
2 T. softened butter
1 C. salsa
1/4 C. sour cream

Stir together mashed potatoes, bacon, and green onions. Spread mashed potato mixture onto 4 tortillas, spreading to within 1/2 inch of the edges. Sprinkle shredded cheddar cheese on top of mashed potatoes and top with remaining tortillas. Lightly butter each side of quesadilla.

Preheat a large skillet over medium heat.

Place a quesadilla into the preheated pan; cook until golden brown and crispy, 2-3 min. per side. Repeat with remaining quesadillas. Serve with salsa and sour cream.

Sweet Potato Buns

Prep Time: 20 min.
Cook Time: 35 min.
Additional Time: 3 hr. 15 min.
Total Time: 4 hr. 10 min.
Servings: 16

1/2 lb. sweet potatoes, peeled and cubed
1/2 C. all-purpose flour
1/2 C. warm water
1 (.25 ounce) package dry active yeast
2 lg. eggs, divided
3 T. melted butter
2 tsp. honey
1-1/4 tsp. fine sea salt
3-1/4 C. all-purpose flour, or more as needed
1 tsp. water
1 T. sesame seeds, or to taste

Place sweet potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until very tender, 15-20 min. Drain well. Mash sweet potatoes with a potato masher. Measure out 1 C. and allow to cool to room temperature. Refrigerate remaining mashed sweet potatoes for another use.

Whisk together 1/2 C. flour, 1/2 C. warm water, and yeast in a large bowl. Cover the bowl and place in a warm place to allow yeast to activate, about 15 min.

Spoon 1 C. of cooled mashed sweet potatoes into the yeast mixture and transfer to the bowl of a stand mixer. Add 1 egg, melted butter, honey, and sea salt; mix well. Add 3 C. flour and mix using the dough hook. Mix on medium speed for 2 to 3 min. If dough seems too sticky, gradually add in remaining 1/4 C. flour, or as needed, until dough pulls away from the sides of the bowl. Continue kneading until dough is very soft, only slightly sticky, and somewhat elastic, about 2 min.

Transfer dough to a floured surface. Shape into smooth ball. Return dough to the bowl and drizzle with oil; rub oil over entire surface to prevent dough from drying out. Cover the bowl and place in a warm spot until dough has doubled in size, about 2 hours.

Meanwhile, line a rimmed baking sheet with a silicone baking mat.

Turn dough out onto a lightly floured surface. Gently press out air pockets. If needed, use only enough flour to keep dough from sticking. Press into a rectangular shape, about 3/4-inch thick. Cut dough into 16 equal-sized pieces. Gently shape each piece into a ball. Slightly flatten each ball and place onto the prepared baking sheet. Let rise until doubled in size, about 45 min.

Preheat the oven to 400°F.

Whisk together remaining egg and 1 tsp. water in a small bowl until well combined. Brush the tops of buns with egg mixture. Sprinkle dough with sesame seeds.

Bake in the preheated oven until browned, about 15 min.

Leftover Poppers

Cook Time: 15 min.
Servings: 20

2 (7.5-oz.) cans refrigerated buttermilk biscuits
1/2 C. prepared stuffing
1/2 C. cranberry sauce
1 C. diced, cooked turkey
1 egg, beaten

Preheat oven to 400°F. Separate dough into biscuits. Flatten each biscuit into thin, round circles.

On center of each circle, place 1 tsp. each of stuffing and cranberry sauce and a few pieces of turkey. Bring edges together and pinch tightly to close. Shape into a round roll and place on baking sheet seam side down; repeat with remaining dough

Brush tops of biscuits with egg. Bake 12-15 min. or until golden brown.

Black Friday Grilled Cheese w/ Cranberry Sauce

Prep Time: 20 min.
Cook Time: 25 min.
Total Time: 45 min.

Cranberry Sauce
1/4 C. finely chopped dried tart cherries
1/4 C. finely chopped dried apricot
3 T. chopped candied ginger chews, or other candy
1 orange, zested
1 lemon, zested
2 T. minced red Fresno chili pepper
1 star anise pod
2 T. maple syrup
1 C. white sugar
1-1/4 C. orange juice
1 pinch salt
1 pinch cayenne pepper
12 oz. fresh cranberries

1/3 C. chopped toasted walnuts

Grilled Cheese

2 thick slices French bread
4 oz. Brie cheese
3 T. cranberry sauce, or to taste
3 oz. thinly sliced turkey breast
salt and black pepper to taste
3 T. unsalted butter, divided

Cranberry sauce: add cherries, apricot, ginger candy, orange zest, lemon zest, Fresno chile, star anise, maple syrup, sugar, orange juice, salt, and cayenne to a saucepan, and place over medium-high heat. Bring to a simmer, stirring occasionally. Reduce heat to medium-low, and simmer until dried fruit softens and the mixture reduces and thickens very slightly, 10 to 15 min.

Turn the heat up to medium-high, and when mixture begins to boil, add cranberries, and cook, stirring, until almost all the cranberries have softened and collapsed, and the mixture has reduced and thickened, about 5 min. Turn off the heat and stir in walnuts.

Transfer mixture into a bowl and let cool to room temperature. Wrap and refrigerate until needed.

Cut Brie into thin slices and divide evenly on both slices of bread. On one slice, spoon over the cranberry sauce, stopping about 1/8-inch from edges of bread. Place sliced turkey down on the other bread slice. Season both sides with salt and freshly ground black pepper. Place 1 slice of bread on top of the other, and press down slightly to compress.

Melt 2 T. butter in a pan set over medium heat. Place the sandwich in, pressing down with the back of a spatula. Cover the pan, and cook until the bread is nicely browned, 3-4 min. Move the sandwich to the side of the pan, and melt remaining butter in the empty space. Flip the sandwich over onto the freshly melted butter, and cook, covered, to brown the second side, about 3 min.

Once both sides are browned, sprinkle in about a teaspoon of water around the sandwich, and quickly cover with the lid. Steam for about 20-30 seconds, then transfer to a cutting board. Cut sandwich in half, and serve with hot leftover gravy if desired.

Quote of the Week:

"November is tied together with the heartstrings of gratitude." (Thanksgiving Day, 26th)

~ J.A. McIntosh