

This week we are giving you some options for your Thanksgiving leftovers.

Plan ahead and have the ingredients on hand for a no-thought, home-cooked meal plan for the holiday weekend!

Don't forget to check out all the wonderful holiday recipes in the Holiday Shoppers Guide included with this week's Drummer!

Happy Thanksgiving!

It's not too late to send in your recipes for a chance to win a Darlene Dixon cookbook prize package!

Submit your recipe and register to win at: clickit.entries@gmail.com

(All submissions will be entered into the drawing and need to be received by Dec. 18, 2023. Please include: Name and phone number/email address. Winner will be announced and contacted. We do not ship the prizes, but are available for pick up Mon.-Thurs., 8:30 a.m. - 4 p.m.)

Leftover Turkey Tetrazzini

Prep: 25 min.

Bake: 25 min.

Makes: 6 servings

1 pkg. (7 oz.) thin spaghetti, broken in half
2 C. cubed cooked turkey
1 C. sliced fresh mushrooms
1 small onion, chopped
3 T. butter
1 can (10-3/4 oz.) condensed cream of mushroom soup, undiluted
1 C. 2% milk
1/2 tsp. poultry seasoning
1/8 tsp. ground mustard
1 C. shredded cheddar cheese
1 C. shredded part-skim mozzarella cheese
1 T. shredded Parmesan cheese
Minced fresh parsley

Cook spaghetti according to package directions. Drain and place in a greased 11x7-in. baking dish. Top with turkey; set aside.

In a large skillet, sauté the mushrooms and onion in butter until tender. Whisk in the soup, milk, poultry seasoning and mustard until blended. Add cheddar cheese; cook and stir over medium heat until melted. Pour over turkey.

Sprinkle with mozzarella and Parmesan cheeses (dish will be full). Bake, uncovered, at 350° for 25-30 minutes or until heated through. Sprinkle with parsley.

TLC (Thanksgiving Leftover Casserole)

Prep: 20 min. + standing Bake: 65 min.

Makes: 8 servings

4 C. seasoned stuffing cubes
4 C. cubed cooked turkey
2 celery ribs, finely chopped
1 C. frozen peas
1 C. fresh or frozen cranberries
1/2 C. chopped sweet onion
1/4C. all-purpose flour
4 large eggs
3 C. 2% milk
1 can (8-1/4 oz.) cream-style corn
1/2 tsp. salt
1/2 tsp. pepper
2 T. butter
1/3 C. coarsely chopped pecans

Preheat oven to 350°. Layer the first 6 ingredients in a greased 13x9-in. baking dish. In a large bowl, whisk flour, eggs and milk until smooth. Add corn, salt and pepper; mix well. Pour over top; let stand 15 minutes. Dot with butter and sprinkle with pecans.

Cover and bake 35 minutes. Uncover and bake 30-35 minutes or until a knife inserted in the center comes out clean.

Fiesta Turkey Tortilla Soup

Prep/Total Time: 25 min.

Makes: 8 servings

4 cans (14-1/2 oz. each) chicken broth
3 C. shredded cooked turkey or rotisserie chicken
1 can (15 oz.) black beans, rinsed and drained
1 can (15-1/4 oz.) whole-kernel corn, drained

1/2 C. medium salsa
5 corn tortillas (6 inches), cut into 1/4-inch strips
1/4 C. chopped fresh cilantro
Additional salsa, optional

In a Dutch oven, combine the first five ingredients; bring to a boil. Reduce heat; simmer for 10 minutes, stirring occasionally. Meanwhile, spread tortilla strips in a single layer on a baking sheet. Bake at 400° for 4-6 minutes or until golden brown and crisp. Stir cilantro into soup. Top servings with tortilla strips. If desired, serve with additional salsa.

Turkey Salad on Wheat Bread

*Prep/Total Time: 15 min.
Makes: 2 servings*

2/3 C. chopped romaine
1/2 C. finely chopped cooked turkey
2 bacon strips, cooked and crumbled
1 green onion, thinly sliced
2 T. frozen peas, thawed
2 T. shredded Swiss cheese
3 T. mayonnaise
Dash pepper
4 slices whole wheat bread

In a small bowl, combine the first 6 ingredients. Stir in mayonnaise and pepper. Spread over 2 slices of bread; top with remaining bread.

Crispy Mashed Potato & Stuffing Patties

*Prep/Total Time: 30 min.
Makes: 12 patties*

2 large eggs, lightly beaten
2 T. finely chopped onion
1/4 tsp. pepper
2 C. leftover mashed potatoes
2 C. leftover chopped cooked turkey
2 C. leftover stuffing
2 T. butter
2 T. canola oil
Unsweetened applesauce, optional

In a large bowl, whisk eggs, onion and pepper. Stir in potatoes, turkey and stuffing.

In a large skillet, heat butter and oil over medium-high heat. Working in batches, drop potato mixture by 1/2 cupfuls into skillet; press to flatten slightly. Fry on each side until golden brown and heated through, 4-5 minutes. Drain patties on paper towels. If desired, serve with applesauce.

Chocolate Pecan Piecaken

*Prep Time: 45 min. + chilling
Bake Time: 55 min. + cooling
Yield: 16 servings*

1 pkg. spice cake mix (regular size)
1 pre-baked pumpkin pie (8 inches)
1 pkg. chocolate cake mix (regular size)
1 pre-baked pecan pie (8 inches)
2 cans (16 oz. each) vanilla frosting
Optional: Chopped pecans and ground cinnamon

Preheat oven to 350°. Line bottoms of 2 greased 9-in. round baking pans with parchment; grease paper. Grease 12 muffin cups.

Prepare spice cake mix batter according to package directions. Transfer 1-1/2 cups batter to 1 of the prepared pans. Remove pumpkin pie from pan; place upside down on top of batter. Top with 2-1/2 cups additional batter; tap pan on counter to remove any air bubbles (batter should not completely fill pan). Pour remaining batter into 6 muffin cups.

Prepare chocolate cake mix batter according to package directions. Transfer 1-1/2 cups batter to remaining prepared pan. Remove pecan pie from pan; place upside down on top of batter. Top with 2-1/2 cups additional batter; tap pan on counter to remove any air bubbles (batter should not completely fill pan). Pour remaining batter into 6 muffin cups.

Bake cupcakes according to package directions, and cake layers until cakes start to pull away from edges of pans and tops are completely set, 50-60 minutes. Cool in pans 1 hour before removing to wire racks; remove paper. Cool completely.

If cake layers have rounded tops, trim with a serrated knife to make level. Place 1 cake layer, bottom side up, on a serving plate; spread with 1 cup frosting. Top with remaining cake layer. Frost top and side of cake with remaining frosting. If desired, press chopped pecans onto side of cake and sprinkle ground cinnamon on top of cake.

Decorate cupcakes as desired. Refrigerate, covered, at least one hour. Refrigerate leftovers.

Pear and Apple Cobbler

Level: Easy

Total: 1 hr 5 min

Prep: 25 min

Cook: 40 min

Yield: 6 to 8 servings

Butter or nonstick spray, for baking dish

2-1/2 C. peeled, cored and sliced Granny Smith apples

2-1/2 C. peeled, cored and sliced Bosc pears

3/4 C. brown sugar

2 T. all-purpose flour

1 tsp. vanilla extract

1/2 tsp. ground cinnamon

1/2 tsp. ground allspice

1/4 tsp. table salt

4 T. unsalted butter, softened, divided

Topping:

1/2 C. self-rising flour

1/2 C. sugar

1/4 tsp. salt

1 egg, beaten

2 T. unsalted butter, softened

Ice cream, for serving

Whipped Cream:

1 C. heavy whipping cream

1/2 C. confectioners' sugar

1/2 tsp. ground cinnamon

1/8 tsp. ground nutmeg

Toss the apples, pears, sugar, flour, vanilla, cinnamon, allspice, salt, and 2 T. of the butter together in a large bowl. Add to the prepared baking dish and dot with the remaining 2 T. of butter.

In another bowl, combine the self-rising flour, sugar, salt, and egg. With a spoon, drop the topping onto the apples and top with pats of butter. Bake until the crust is golden and the fruit is tender the cobbler for 40 to 45 minutes. Serve with vanilla ice cream and Whipped Cream.

Whipped Cream: In a large bowl, add the heavy cream and using a hand mixer beat it for 1 minute. Add the sugar, cinnamon, and nutmeg. Whip until the cream mixture holds soft peaks.

Quote of the Week:

"As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them."

~ John F. Kennedy