

Lovin' TURKEY LEFTOVERS

Family Features

Hopefully you bought a big turkey this year, because you'll want plenty left over to make these tasty post-holiday recipes.

From a savory sandwich and hearty salads to easy turnovers and a simple casserole, there are plenty of delicious ways to finish off turkey leftovers. You can even keep the flavors of the holidays going with Bobby Flay's recipe for moist and delicious "Stuffing" Crusted Turkey Cutlets. He uses leftover poultry seasoning for flavor and Hellmann's® Mayonnaise to keep them tender and juicy.

For more great ways to love your leftovers, visit www.hellmanns.com.



'Stuffing' Crusted Turkey Cutlets

A BOBBY FLAY RECIPE

SERVES: 4
PREP TIME: 15 MINUTES
COOK TIME: 10 MINUTES

INGREDIENTS

- 2 cups panko or plain dried bread crumbs
- 3 tablespoons finely chopped fresh flat-leaf parsley
- Salt and freshly ground black pepper
- 1/4 cup Hellmann's® or Best Foods Real Mayonnaise
- 2 tablespoons Dijon mustard
- 1 teaspoon poultry seasoning
- 4 turkey cutlets (about 1/2 inch thick)
- 4 tablespoons canola oil, divided

DIRECTIONS

Combine bread crumbs, parsley, salt and pepper in large shallow dish; set aside. Combine mayonnaise, mustard and poultry seasoning with wire whisk in small bowl and season, if desired, with salt and pepper. Season turkey, if desired, with salt and pepper. Brush 1 side of each turkey cutlet with mayonnaise mixture, then coat in bread crumbs. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat and cook 2 turkey cutlets, bread side down, 3 minutes or until golden brown and a crust has formed. Turn over and cook an additional 2 minutes or until turkey is thoroughly cooked. Repeat with remaining oil and turkey.

Blushing Cranberry And Pear Turkey Salad

SERVES: 4
PREP TIME: 10 MINUTES

INGREDIENTS

- 1/2 cup Hellmann's® or Best Foods Real Mayonnaise

- 1/2 cup whole berry cranberry sauce or cranberry relish
- 4 cups torn romaine lettuce leaves
- 2 cups baby spinach leaves or mixed salad greens
- 2 cups diced cooked turkey
- 1 medium pear, cored and thinly sliced
- 1/4 cup toasted chopped pecans
- 1/4 cup thinly sliced red onion

DIRECTIONS

In medium bowl, combine mayonnaise and cranberry sauce; set aside. In large bowl, combine romaine, spinach and turkey. Just before serving, toss with mayonnaise mixture. Top with pear slices, pecans and onion. Garnish, if desired with dried cranberries. Note: Recipe can be doubled.



Leftover Turkey Super Sandwiches

SERVES: 4
PREP TIME: 10 MINUTES

INGREDIENTS

- 4 tablespoons Hellmann's® or Best Foods Real Mayonnaise
- 8 slices whole grain bread
- 1/2 cup prepared stuffing
- 1/2 pound sliced leftover or deli turkey
- 1/2 cup cranberry sauce or whole berry cranberry sauce
- 1 small apple, cored and sliced

DIRECTIONS

Spread mayonnaise generously on 4 bread slices. Layer stuffing, turkey, cranberry sauce and apple on bread slices. Top with remaining 4 bread slices.



Turkey Turnovers

SERVES: 8
PREP TIME: 15 MINUTES
COOK TIME: 12 MINUTES

INGREDIENTS

- 2 cups shredded cooked turkey
- 1 cup shredded cheddar cheese (about 4 ounces)
- 1 cup chopped cooked broccoli
- 1/2 cup Hellmann's® or Best Foods Real Mayonnaise
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 packages (8 ounces each) refrigerated crescent rolls

DIRECTIONS

Preheat oven to 375°F. Combine all ingredients except crescent rolls in large bowl. Separate each package crescent rolls into 4 squares; press diagonal perforations to seal. Spoon turkey filling onto center of each square. Fold dough diagonally over filling to form triangles; press edges firmly to seal. Arrange turnovers on baking sheet; brush tops lightly with additional mayonnaise. Bake 12 minutes or until golden. Serve warm.

Turkey Fiesta Salad

SERVES: 4
PREP TIME: 10 MINUTES

INGREDIENTS

- 1/2 cup Hellmann's® or Best Foods Real Mayonnaise
- 1/2 cup prepared salsa
- 6 cups torn romaine lettuce leaves
- 2 cups diced cooked turkey
- 4 slices bacon, crisp-cooked and crumbled

DIRECTIONS

Combine mayonnaise and salsa in small bowl; set aside. Combine remaining ingredients in large bowl. Just before serving, toss with mayonnaise mixture. Serve, if desired, with your favorite salad fixings, such as chopped tomatoes, black beans, shredded cheese, sliced pitted ripe olives, sliced green onions and/or tortilla chips.



Turkey Casserole

SERVES: 6
PREP TIME: 15 MINUTES
COOK TIME: 40 MINUTES

INGREDIENTS

- 4 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 pound)
- 3/4 cup Hellmann's® or Best Foods Real Mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1 1/2 cups shredded mozzarella cheese (about 6 ounces)

DIRECTIONS

Preheat oven to 375°F. Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey. Combine 1/4 cup mayonnaise with cranberry sauce; evenly spread over turkey. Combine remaining 1/2 cup mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing. Bake 40 minutes or until heated through. Let stand 10 minutes before serving. If desired, garnish with dried cranberries.

Play

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My Girl.' But it can be heartbreaking when they close. One of the most satisfying productions for me was here in South Dakota doing ('Fiddler On The Roof') for the Black Hills Playhouse. As for here at LCTC, I have stepped in for one performance."

He said that the biggest issue with returning to South Dakota to perform is scheduling.

"(To come out and do something like this) you want to make sure that you make enough to get back to survive again," he said. "That is why it was a bit of a timing issue. You also never really know when a show will come up. So unfortunately, with Chuck (Lambert, LCTC executive director), I had to say that if I get cast in something, I won't be there. Which is not an easy thing for the theatre to deal with. It is just what you have to do with working professionals."

However that scheduling became even tighter when LCTC lost the rights to Irving Berlin's "White Christmas" because a touring company was going to be in the area this holiday season performing the show.

LCTC asked Johnson if he would write and direct an original musical instead.

"We had a couple of ideas and both of them would have been really nice," he said. "This one had been an idea, Kevin (Hill) and I had put some time into before, so

it was nice to make it specific to Yankton."

The combination of writing and directing the show has made the schedule even more hectic for Johnson.

"I think because of my scheduling, we had to jam a lot into a very short amount of time," he said. "But we are doing OK. We are plugging along and going to get it together. It is very interesting because Kathryn (Reimler) has to take the dancers off wherever she can, we have the carolers unit, the elf kids and the family and Santa and Mrs. Claus. So we can do the rehearsals sort of in pieces."

This isn't the first time that Johnson has directed. While it isn't his first love in theatre, it is something he has taken pride in when the opportunities have arisen.

"I have done some small-scale directing," he said. "I assistant-directed an off-Broadway show. That was fun. A great writer put it together and it was fun to work on the production. I have gone out a lot and directed. I had kind of stopped doing it for a while just because it is so disruptive to your schedule. I needed to take care of myself for a while and get totally healthy to do the auditions and have a base to live on."

Johnson said it is always fun to be able to come back to South Dakota to perform and the added benefit of seeing his family is a major plus.

"I just enjoy the opportunity to get involved here and help share what I have learned," he said. "I hope everyone comes out and sees the show. I think they will really enjoy it."

Need

From Page 1A

gag, Bonnie said.

Cameron Burleson noted that sugar has gone up to \$4.

"You can find deals, but it's hard," Bonnie Burleson added.

Brandi Clarmonth, 21, said Thursday was her first Thanksgiving meal at the pizza restaurant.

"I've never actually been to one of these things," said Clarmonth, as she fed her 17-month-old son Aliez a piece of orange. "It was awesome. I love pizza."

South Dakota hasn't been hit as hard economically as some states, but for many families across the state a Thanksgiving meal wouldn't have been possible without food banks, shelters and the generosity of others.

"So many of us take for granted that when we open up our kitchen cabinet there will be food in there," said Mark Kirkeby, development director for the Salvation Army in Rapid City, which distributed 400 Thanksgiving meals. "It's unfortunate, but there are so many people who will not have that as a reality."

Matt Gassen, executive director of Feeding South Dakota, which operates food pantries in Sioux Falls and Rapid City, said food is often the first thing people cut from their budget when money is tight. The holidays can be especially rough in South Dakota because it coincides with colder weather and higher heating bills, Gassen said.

"We try our very best to try to make our holidays special for families. Holidays are tough on families and tough on budgets," he said.

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'Parents' Night Out' Event Slated For Yankton Dec. 10

The Yankton Community Library and the Recreation Department are sponsoring a Parents' Night Out on Saturday, Dec. 10, running from 5:30-8:30 p.m. for boys and girls 5 to 12 years of age, at the Summit Activities Center.

Participants will make craft projects, eat pizza, play organized games in the gym, and take a swim in the SAC pool.

Registration forms are available at the Summit Activities Center or the Yankton Community Library. A limited number of scholarships will be available for this program. The registration deadline is Friday, Dec. 9. Registration forms and payment should be turned in at the library.

For additional information, call (605) 668-5275, (605) 668-5234 or stop by the Yankton Library at 515 Walnut Street or Summit Activities Center at 1801 Summit Street.

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