

Thanksgiving Encore A Delicious Way To Use Leftovers



MARK DUFRENE/CONTRA COSTA TIMES/MCT

Turkey and cranberries are the stars on Thanksgiving, but even the best leftovers lose their luster when you keep eating them day after day. Fortunately, the chefs at RN74 and elsewhere are sharing their tips on how to make the day after Thanksgiving (and the day after that) as delicious as the original feast with tasty sandwiches.

BY JACKIE BURRELL
© 2012 San Jose Mercury News

Turkey and cranberries are the stars on Thanksgiving Day. They'll be the center of attention on the day after, too — and the day after that, each encore greeted by increasingly less applause.

Truth is, even the best leftovers lose their luster when they reprise their show-stopping number for the third and fourth time. Fortunately, we have a slew of experts, chefs and food writers ready to share their tips and tricks for Thanksgiving do-overs, from a sweet potato Napoleon to a potato croquette that uses not only the leftover mashers but — shhh — the French's fried onions on that green bean casserole.

The big feast is a lovely thing, says Jason Berthold, executive chef at San Francisco's RN74, but the leftovers are delightful, too — and they start with the turkey carcass.

"One of my favorite things about roasting a turkey is making soup from the leftovers," he says. "I always make the stock when cleanup starts in the kitchen. The smell of the simmering stock seems to make the cleanup process a little bit more pleasant."

Grab your largest stock pot, he says, and throw in the turkey carcass — "bones, skin and all" — along with a couple of onions, carrots, celery stalks, bay leaves, garlic cloves and a few sprigs of thyme. Let it simmer for two hours, then strain the broth through a fine sieve. Shred the turkey meat, add vegetables and wild rice, and you've got a stellar winter soup.

TURKEY:

Everyone loves day-after-Thanksgiving sandwiches, but sliced roasted turkey is downright addictive when it's layered 'Wichcraft'-style. One of the signature dishes at Tom Colicchio's sandwich cafes in San Francisco, New York and Las Vegas, it combines turkey with a tangy onion relish, creamy avocado and crisp bacon on a ciabatta roll. The onions are slowly cooked into a state of syrupy mellowness in a bath of brown sugar, and balsamic and red wine vinegars.

When leftover turkey gets the Epicurious treatment in Tanya Steel's popular recipe site's new "Epicurious Cookbook" (Clarkson Potter, \$27.99, 400 pages), it's in the form of a hot pot pie capped with a cheddar biscuit topping that's so good you'll be tempted to bake the topping as stand-alone biscuits.

POTATOES:

There's something so depressing about leftover mashed potatoes. All that creamy, fluffy goodness congeals into cold, crumbly whiteness — until Berthold gets his hands on them. Day-after mashers become the foundation for savory potato cro-

quettes, flavored with roasted garlic, then dredged in flour, egg and panko breadcrumbs, mixed with a secret ingredient.

"This is a great way to repurpose those French-fried onions left over from the green bean casserole," he says.

As for sweet potatoes, which Berthold's family bakes with lots of butter, brown sugar and maple syrup, the RN74 chef always hopes for leftovers. They make a perfect filling for a post-Thanksgiving Napoleon, sandwiched between layers of puff pastry and whipped cream, then drizzled with a bourbon-caramel sauce.

It's a great dessert presentation, Berthold says, "simple to make, fun to assemble and a good way to use up those leftover sweet potatoes. I like to whip fresh cream, seasoned with a little vanilla bean and sugar. "But," he confesses, "I've also used the leftover tub of Cool Whip in a pinch."

POTATO CROQUETTES WITH DILL-CREME FRAICHE

Makes about 24
3 cups cold mashed potatoes
1 egg yolk
1/2 cup Parmesan, grated
1 tablespoon roasted garlic
2 cups panko breadcrumbs
1 cup French's Fried Onions
1 cup all-purpose flour
4 eggs
3 quarts canola oil
Salt, to taste
Dipping sauce:
1 cup creme fraiche
1 tablespoon fresh dill, chopped

1. Stir together mashed potatoes, egg yolk, Parmesan and roasted garlic. Roll the potato mixture between your hands into the shape and size of a golf ball. Keep cold.

2. In a food processor, process the breadcrumbs and fried onions until evenly chopped. Place in a large mixing bowl.

3. Place the flour in another bowl. In a third bowl, whisk the 4 eggs until smooth.

4. One at a time, dredge the potato balls in the flour, shaking off any excess. Next, roll them through the whisked eggs, draining off any excess. Finish by coating them in the breadcrumb mixture; set aside for frying.

5. Combine the creme fraiche and chopped dill. Set the dipping sauce aside.

6. Heat the oil to 365 degrees. Fry the potato croquettes until

they turn golden brown, about 5-6 minutes. Drain on paper towels, and season with salt while warm. Serve with the dill creme fraiche for dipping.

—Jason Berthold, chef, RN74

TURKEY SOUP WITH FALL VEGETABLES AND WILD RICE

Note: This recipe serves a small army of house guests.

1/4 cup olive oil
1 cup carrots, diced
1 cup onions, diced
1 cup leeks, diced
1/2 cup turnips, butternut squash or rutabaga, diced
1/2 cup mushrooms, chopped
2 garlic cloves, chopped
2 bay leaves
2 sprigs thyme
6 quarts turkey stock
1 cup cooked wild rice
1 cup raw potatoes, diced
2 cups turkey meat, shredded
2 teaspoons parsley, chopped
Salt, cracked pepper

1. Heat the olive oil in a soup pot; add all of the vegetables, garlic, bay leaf, and thyme. Cook over medium-high heat until soft, about 10 to 15 minutes.

2. Add the turkey stock to the vegetables, and bring to a simmer.

3. Add the cooked wild rice and diced potatoes; simmer until the potatoes are cooked, about 25 minutes.

4. Add the turkey meat and chopped parsley; simmer for 5 minutes. Adjust seasoning with salt and cracked pepper, remove the thyme and bay leaves, and serve.

—Jason Berthold, chef, RN74

SWEET POTATO NAPOLEON WITH BOURBON CARAMEL

Makes 4
2 cups leftover sweet potatoes
1 pound frozen puff pastry sheets, defrosted
2 eggs, beaten
1/2 cup sugar
2 cups whipped cream, sweetened with vanilla
1/4 cup powdered sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
Caramel:
3/4 cup sugar
2 teaspoons butter
1/4 cup heavy cream
1/4 cup bourbon

1. Place leftover sweet potatoes into the food processor, and process them until very smooth. The mixture should be somewhat stiff and not too wet. You may need to ring it out through a kitchen towel if there is a lot of moisture.

2. Preheat the oven to 400 degrees. Cut the puff pastry sheets into 16 rectangles. Brush each sheet with beaten egg, then sprinkle with sugar. Bake until crisp and golden brown, about 15-18 minutes. Let cool.

3. To assemble each Napoleon: Spread an even layer of sweet potato puree on 2 sheets of pastry. Cover a third sheet with whipped cream. Place a sweet potato-topped pastry on a dessert plate, stack a whipped cream pastry on top, then another sweet potato pastry, and finally a plain pastry.

4. Combine the powdered sugar and spices, then shake over the top sheet of pastry using a fine sieve.

5. Make the caramel by melt-



MARK DUFRENE/CONTRA COSTA TIMES/MCT

Turkey and cranberries are the stars on Thanksgiving Day, but even the best leftovers lose their luster when you keep eating them day after day. Fortunately, the chefs at RN74 and elsewhere are sharing their tips on how to make the day after Thanksgiving (and the day after that) as delicious as the original feast with tasty sandwiches.

ing the sugar evenly in a heavy-bottomed sauce pan. Let the sugar cook to a golden-brown color. Carefully add the butter and cream, stirring with a rubber spatula. Stir in the bourbon while the mixture is still warm. Cool to room temperature, and serve with the Napoleons.

—Jason Berthold, chef, RN74

WICHCRAFT'S ROASTED TURKEY SANDWICH

Makes 4 sandwiches
Note: This signature sandwich, from Tom Colicchio's 'Wichcraft, elevates Thanksgiving leftovers to new heights.

Onion relish:
2 yellow onions, thinly sliced
1/4 cup dark brown sugar
1/2 cup red wine vinegar
1/2 cup balsamic vinegar
Aioli:
1 egg yolk
1/2 clove garlic, minced (about 1/2 teaspoon)

1 teaspoon Dijon mustard
1/2 ounce white wine vinegar
4 ounces grapeseed oil
1 ounce olive oil
1/4 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper
1/8 teaspoon pepperoncini or cayenne pepper

Sandwiches:
12 slices bacon
4 ciabatta rolls
1 pound roasted turkey breast, sliced

1 avocado, pitted, peeled and thinly sliced

1. In a heavy medium pot, combine onions and enough water to cover. Bring to a boil, then strain. Return onions to pot, add sugar and vinegars, and bring to a simmer. Reduce heat to low; cook, uncovered, stirring occasionally, until onions are completely tender and have no bite left, and the liquid is syrupy, about 90 minutes. Cool to room temperature.

2. In a food processor or blender, puree the yolk, garlic, mustard and vinegar until creamy, 1 to 2 minutes. Combine oils. With motor running, slowly drizzle oils into processor until completely emulsified, 2 minutes. (If aioli gets too thick, add warm water, 1 teaspoon at a time.) Sprinkle in salt, pepper and pep-

peroncini; cover with plastic wrap, and refrigerate.

3. Preheat oven to 350 degrees.

4. In a large, heavy skillet over moderate heat, cook 6 slices bacon, turning occasionally, until crisp. Drain on a paper towel-lined plate. Repeat with remaining bacon.

5. Slice each roll in half, and place on large baking sheet. Divide turkey among ciabatta bottoms; top with onion relish. Divide bacon among top halves. Toast in oven until bacon is crispy and edges of ciabatta turn light golden brown, 5 minutes.

6. Remove from oven. Transfer bacon, laying it on the onion relish. Top with avocado. Spread top halves with aioli, close sandwiches, slice in half, and serve.

—Tom Colicchio, 'Wichcraft, Epicurious.com

TURKEY POT PIE WITH CHEDDAR BISCUIT CRUST

Serves 8
Note: This crust is so good, you'll be tempted to bake it as biscuits, too. If so, decrease the buttermilk to 1 cup.

Stock:
Carcass from a 12- to 14-pound roast turkey
10 cups water

Filling:
1 medium onion, coarsely chopped
2 large carrots, cut into 1/2-inch pieces
2 celery ribs, cut into 1/2-inch pieces

1 large parsnip, peeled, cored and cut into 1/2-inch pieces
1 teaspoon chopped fresh thyme

1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons unsalted butter
1/2 pound mushrooms, trimmed and quartered

1/4 cup all-purpose flour
4 cups roast turkey meat, cut into 1/2-inch pieces

10-ounce package frozen baby peas, thawed

Biscuit crust:
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon black pepper
1 cup coarsely grated extra-sharp cheddar

1/4 cup grated Parmigiano-Reggiano
6 tablespoons (3/4 stick) cold unsalted butter, cut into 1/2-inch pieces
1 1/4 cups well-shaken butter-milk

1. Place the skin and bones of the turkey carcass in an 8-quart pot. Cover with water; simmer until the liquid is reduced by a third, about 90 minutes. Strain. Set aside 3 1/2 cups stock, and freeze the rest.

2. Cook the onion, carrots, celery, parsnips, thyme, salt and pepper in the butter in a wide, shallow pot over medium heat, covered, stirring occasionally, until the vegetables are almost tender, 10-12 minutes. Add the mushrooms and cook, uncovered, stirring until tender, 5-7 minutes.

3. Sprinkle with flour and cook, stirring constantly, 2 minutes. Stir in reserved stock, scraping up any brown bits. Bring to a boil, stirring, then simmer until slightly thickened, about 3 minutes. Stir in turkey, peas, and salt and pepper to taste. Reheat over low heat just before topping with biscuit crust.

4. Preheat oven to 400 degrees. Sift together flour, baking powder and soda, salt and pepper. Add cheese and toss to coat. Blend in butter with a pastry blender or fingertips until mixture resembles coarse meal. Add the buttermilk; stir just until a dough forms.

5. Drop biscuit dough onto the filling in 8 large mounds, leaving space between. Bake until biscuits are puffed and golden brown and the filling is bubbling, 35-40 minutes. Let stand 10 minutes, then serve.

—Tanya Steel, "The Epicurious Cookbook" (Clarkson Potter, 400 pages)

HAPPY BIRTHDAY

Help celebrate **Dolores (Grovijahn) Donovan's** 80th Birthday with a card shower.

Please mail your card by November 28 to:
4245 Roemer Rd,
Columbia, MO 65202

Retire - Are you Kidding?

WISH **BUTCH HANSON** A HAPPY 65TH BIRTHDAY ON NOVEMBER 23RD. LOVE, YOUR FAMILY

Historic Downtown YANKTON

Yule Tide Downtown Yankton **Holiday Open House** Saturday, November 24

- Wine Tasting Thursday, Nov. 29th, 5-7pm
- Parade of Lights Saturday, Dec. 1st, 6pm

Register at participating stores for a chance to win \$500!
Drawing to be held Dec. 13th, 7pm
www.historicdowntownyankton.com

70% OFF ENTIRE STOCK!

SATURDAY starts at 7AM

\$9.99 Winter Coats Sweaters Fleece	\$7.99 Sleepwear \$1.99 Great Gifts, Nail Polish Jewelry and more!	80% OFF Fashion Scarves Gloves, Hats, & More
---	--	---

75% OFF Kids Gifts

Starts at 7AM Saturday!

Schweser's
www.schwesersstores.com
fashion for less

*few qualifications may apply
*highlighted price may not have resulted in sales

Yankton Mall