

Holiday Leftover Magic

Here's what to do with all those delicious leftovers...



By The Hillbilly Housewife

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Casseroles Made Simple:

<http://www.hillbillyhousewife.com/ebooks/casserole.htm>

Introduction

Holiday meals usually mean hours, or days, of work. You've got the shopping, preparation, cooking, and cleaning. Then, after the big meal is over, we can finally relax, right?

Except for that one last thing - the leftovers!

This is definitely a love-hate relationship. Yes, we have to store all that food and eat it in some form or other for the next few days, if not for the next week. This can get a bit tedious. But, we sure do love digging into the refrigerator and having lots of food ready and waiting. And we love the savings to our grocery budget that leftovers bring. But, again, do we have to eat the same dishes for a week?

Leftover boredom can be prevented in much the same way as any meal becomes a success. You need two things to have your dishes come out the way you want: creativity and planning.

Yes, planning for your leftovers. Seems strange?

The fact is, when you plan your meal the right way, you can have the leftovers you want, and not just have a bunch of food that you have to keep eating over and over again until it's gone. The creativity comes in choosing the right combinations of foods.

Rather than being surprised by what's still in your refrigerator after the feast, with a little planning ahead, you can map out a whole strategy for your leftovers. Let's take a look at some simple methods in this first step to creating a bit of holiday leftover magic.

Planning Your Leftover Menu

If you don't plan your leftover dishes ahead, there is no guarantee that you will actually have enough of the leftovers you need when you want to make your next dish. Or, you may be looking at your marshmallow, brown sugar, walnut, and maple syrup sweet potato casserole and realize that your plan to make savory sweet potato soup just went out the window.

Yes, planning your holiday menu means planning the right amount, and the right type, of foods. This will help ensure that the repeat performances are big hits, just like the original!

When you are counting on leftovers to make your meals for the next day or two, it is important to actually try to shoot for certain dishes, ingredients, and the amounts you'll need to produce your meals. Here are some great reminders so you can plan for the leftovers you need for the meals after the feast is over.

Increase Your Production

You know it is going to happen. Certain leftovers disappear faster than others, some even before they get a chance to cool off in the refrigerator. If you know this is going to happen, because it's happened year after year, then plan ahead. Assume your family will gobble up what they have in the past, and just make more. That way you can put away enough for your leftover meals and you and your family can help themselves to the rest.

If one of your favorite casseroles is scalloped potatoes and ham casserole, and the ham seems to disappear into sandwiches the day after the feast, then by all means, make a bigger ham, or even two smaller hams. Since you have the oven going anyway, why not cook two; one for your holiday dinner and one for leftovers. That way your family can devour the leftover ham and you'll have another supply to turn into your casserole.

When the stuffing disappears from the turkey the first night, it can be disappointing the next day when you're looking to make those wonderful deep fried cheese stuffing sausage balls. So, while you're working on one batch of stuffing for the bird, make a second batch and put it in a casserole dish. You'll now have enough stuffing leftover for your treat the next day.

Have the Right Extras

Along with the amount you need to create meals with your leftovers, comes the actual ingredients you'll need to put your favorite leftover meals together. Not all flavors work well with others, and not all ingredients compliment certain dishes. If you plan out the meals you want to prepare with your holiday leftovers, you can tweak the dishes themselves so they fit in with your plans.

For instance, if you want to fill the freezer with little stuffed muffin cups, you'll have to decide what you want to stuff them with. A simple mixture of chopped turkey and stuffing will mean you need leftovers of both. Not only will you want enough turkey and stuffing, but you'll need to consider the type of stuffing you make for your holiday meal. Will it work in your stuffed muffin cups? If you're making an apple walnut stuffing, or an oyster stuffing, it may not be the right ingredient for your stuffed muffin cups.

You can see how planning how your dishes will translate into your leftover meals is important. If cranberry citrus glazed pork tenderloin is on the menu the following day, you will want to be sure to have cranberry orange relish on the menu. If you're choosing between corn or broccoli for your holiday meal, and cheesy broccoli soup is on the menu the next day, then by all means choose the broccoli. Of course, if you plan on making corn chowder, too, then make corn along with the broccoli and you'll have what you need for your leftover meals.

Now that you've got your leftover menu in mind, you can go ahead and plan your big holiday dinner menu. See how that works? It sure helps to have advance planning for all those leftover goodies!

Of course, the first meal of the day should be at the top of your list. Afterall, you are going to be tired after such a busy day. Coming up with a good breakfast menu for yourself, your family, and your house guests the morning after a holiday meal is easier when you keep a few fun dishes in mind. Let's take a look at some delicious ways to start using those leftovers right away in the morning.

Creative Breakfast Ideas The Morning After The Feast

After a full day of cooking for friends and family, the last thing you want to do the next morning is to figure out what to make for breakfast. Not to mention, your refrigerator is already crammed full with leftovers, so there is no room to put anything else. Why not use what you already have on hand to make an unbelievable breakfast? Here are a few ideas to get your morning after ideas flowing.

Make Classic Omelets

You wake up in the morning, struggling with the classic L-Tryptophan and high carb hangover and really couldn't get creative with your breakfast if you tried. Especially if you are in charge with feeding the same group you fed twelve hours ago. If you want to make a great breakfast, without a bunch of effort, you can always turn to a classic omelet.

As soon as you walk into the kitchen, unpack your refrigerator with all of the leftovers from the night before. Cut up your turkey or ham, scramble some eggs and throw it all together with some leftover tomatoes, broccoli, and cheese from your salad. If you want to really give your omelet a kick, try incorporating the cranberry sauce into your recipe. Throw in a scoop of leftover green bean casserole, too. The sky's the limit; or rather, the refrigerator's the limit.

Make Simple Fritters

If you are not in the mood to scramble some eggs for the omelet, you can pull out two easy leftover ingredients; mashed potatoes and stuffing. Combining your stuffing and your mashed potatoes in a ratio of 1 to 1 will give you an incredibly thick paste that you can mold and shape into patties. Once you have the mixture, you can fry them in a small amount of oil and prepare to be amazed.

Add some green bean casserole and a little diced ham or turkey to the mixture if you want to make your patties even heartier. Making this addition will give you a completely rounded meal and it will help you reduce the amount of leftovers that are just sitting in your fridge, which is always a good thing.

Make an Elegant Quiche

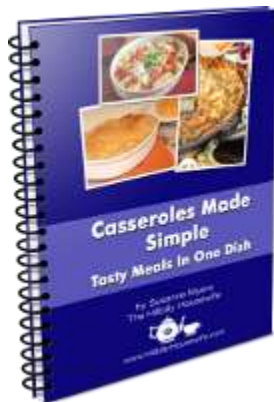
If you have your coffee and find you have a little more energy, you may want to show off a little. Impress your guests with the creative ways you can reuse your leftovers by making a quiche. A holiday quiche is like a holiday dinner all wrapped up in a fluffy egg. You will be able to enjoy the tastes you know and love while also having a healthy and delicious breakfast.

Your quiche can be the full spread, or just a few of your favorite leftover dishes. When you have a bunch of leftovers, you can include as many as you like. If you want to give this quiche a twist, try scrambling some pumpkin pie filling in with the eggs to give it that classic sweet and nutmeg taste you love during the holidays. Just be creative. It all tasted good together on the table, so why not together in a quiche?

You can see how you can use what you have leftover from your holiday meal, re-purpose it with a few interesting twists, and give your family a new breakfast dish they can only get the morning after a holiday!

Now that the crew is fed, you may be off to shop some of the holiday sales, or off on a family excursion. When you get back home, you'll be ready for lunch or a snack, or even a light dinner. Once again, you dig into the refrigerator to gather your leftovers. Sure, you can throw a couple slices of turkey on some bread and call it good, but is that what you really want to eat? Let's take a look at ways to make your sandwiches stand out from the ordinary.

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Think Beyond The Typical Sandwich

Your beautiful turkey leftovers taste great and the sandwiches are filling, but unless you do something different, even your best sandwiches will get boring quickly. Instead of the same old sandwiches, why not keep your taste buds entertained with a few twists. Here are a few to consider.

Kick Up the Flavors a Notch

A turkey sandwich will always be a turkey sandwich and a ham sandwich will always be a ham sandwich. That is, unless you dress up your sandwich and bring out an entirely different flavor with the simple addition of a few key ingredients. For instance, instead of the typical mayonnaise and mustard, try adding a new spice to your favorite sandwich. Try using a chipotle mayo or sweet chili mayo, or use exotic sprouts instead of lettuce, or arugula, shredded cabbage, or even sauerkraut.

Think high-end boutique sandwich shop when you are creating your masterpiece. If you are a fan of avocado, try adding a few slices to your sandwich, or experiment with different types of cheese. When you are trying to break out of the holiday sandwich blues, toppings can be your best friend. Put away your regular sandwich cheese and grab the bleu cheese and bleu cheese dressing. Rethink each layer of your sandwich and use something you've never used before. That is how you dress up that slice of turkey or ham.

Wrap Your Sandwich in Something New

If you have your toppings down to your liking, or don't want to experiment too far from normal, you can always change the method you use to close up your sandwich ingredients; you know, the bread. You can try a wrap, or grilled on a bun, or even leftover dinner rolls. With hundreds of different kinds of breads, you have an endless supply of possibilities.

Try your next grilled ham and cheese on Rye bread instead of the familiar wheat or white. You can also try authentic Chibatta bread for a distinct and unique taste. Don't forget pita and tortillas. Or, if you are trying to cut the carbs, you can always go naked. Okay, not you, but the sandwich. Use a piece of romaine lettuce to wrap the ingredients and enjoy the crisp, crunchy and healthy alternative to your typical holiday leftover sandwich.

Explore New Worlds

Now that you have dressed up your sandwich and changed its clothes, you may also want to experiment with flavors from around the world. Take your typical turkey sandwich on a trip to Italy or Mexico. Dress it up with different flavor combinations and try authentic ingredients to completely make over your sandwich.

For instance, use a peanut flavored sauce, combined with shredded cabbage and some crispy noodles to give your sandwich a Thai flare. Or try a mango chutney with some spicy peppers for a Southwestern sizzle. Choose roasted sweet peppers, sun-dried tomatoes, and sliced olives for a Mediterranean inspired sandwich.

There are hundreds of different possibilities you can try with your holiday sandwiches. All it takes is a little creativity, an open mind and a hungry group.

Probably the least appreciated time for leftovers is dinnertime. A reheated plate of repeats is not what you want to face for the next couple nights. Thinking up totally new ways to serve the same five or six ingredients can be a real challenge. Let's take a look at how you can take your leftovers in a whole new direction by thinking about them in a whole new way.

Leftover Magic Tricks For Your Main Course

It's a challenge to arrange your leftovers into a main course without getting bored, but it can be done. Here are a few ideas of how to serve up a follow-up meal with as much excitement as the first time around.

Spicy Changes

Trying to remake your leftovers into a main dish can seem pretty overwhelming at first. But, just like cooking a dish the first time, often the end result depends on the spices and seasonings. Take a look in your spice cabinet and you'll probably see a dozen or more ways to perk things up again. Open your refrigerator and look at the different mustard, salsas, hot sauces, vinegars, and other ingredients that can add new life to your leftovers.

Leftover green bean casserole can be given a new Asian inspired direction. Heat with teriyaki, soy sauce, and maybe a little sesame oil, toss with bean sprouts and chopped water chestnuts and wrap in wontons or serve over cooked rice. Instead of just using your leftover turkey in another casserole remake classic, marinate cut up chunks Cajun style in a little cumin, cayenne pepper, thyme, hot sauce, smoked paprika and a bit of oil and vinegar and you have a faux-andouille sausage that you can add to gumbo or jambalaya. Think of the seasonings you like in other meals and take your leftovers for a trip to that side of the taste palate.

A Fresh Face

Leftovers are often unappreciated as a replayed main course because the dishes just don't have the pizzazz they did the night before. One of the reasons is that chilled foods can lose their color, aroma, or texture. It is important, if you want to successfully use your leftovers as a main course, to recreate the appeal in new ways.

If mashed potatoes are on the menu two days in a row, using the leftovers the second night takes some planning. The first night you may want to have smashed potatoes instead. Just light smash the potatoes with a hand-held masher with butter, salt and pepper and serve. These rustic potatoes are very appealing the first night, but boring the second. For the repeat, throw the potatoes in a bowl, add room temperature cream cheese, a touch of sour cream, more butter, and even some chopped chives, then whip with an electric mixer until fluffy. Blending in fresh herbs with leftovers that have lost their appeal overnight in the refrigerator is often all it takes to bring back the excitement of your favorite dishes.

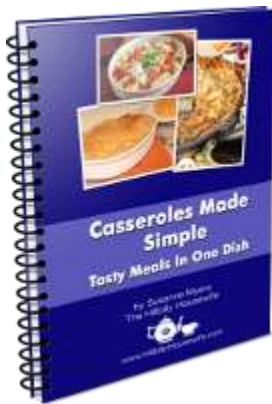
It's Not Just About Taste

It is believed that almost 80% of a dish's enjoyment comes from senses other than taste, like aroma and look. If you take the time to make your dish look appealing and smell divine, it will usually taste better, too. This is especially important for leftovers since you have already experienced the flavors and your palate could get bored if repeated.

When you dish up that leftover piece of turkey, is there a pleasing aroma that makes you anxious to enjoy it? The sage, onion, and garlic from the first night's dinner has probably faded in the refrigerator. A blend of these seasonings will make the turkey taste better, or try a totally different blend of aromas. Does a slice of turkey laying flat on a plate look tasty? Maybe not. But, that same turkey could look scrumptious in thin strips tossed in a salad with cheese, fruit, nuts, and crunchy greens. The turkey might in fact have the exact same flavor as it did the first time it was served, but the appearance makes it taste better to you. A variety of color, textures, heights, and aromas can, and does, make your leftovers taste better the second time around.

There are lots of ways to turn your leftovers into a great main course the second, third, or even fourth time around. It takes imaginative seasoning, creative construction, an eye for style, and a nose for all the fabulous aromas that cooking has to offer.

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Enjoy Your Holiday Leftovers

With all these great tips you may actually start enjoying your holiday leftovers more than the meal itself. Alright, maybe I wouldn't go that far, but I will say that using up your holiday leftovers has never tasted so good!

But, before we go...

There is one last leftover tip I'd like to share with you. This is probably the biggest part of making your leftovers really work for you - the turkey. And I'm not just talking about the meat here.

This is all about stretching the budget as far as you can go. If this isn't part of your post-holiday meal tradition, you may want to start this year.

We're talking about making turkey stock.

It's simple, it's delicious, and it is one of the most frugal tips I can share with you. Here is your easy to follow plan for making the most of your holiday turkey.

6 Simple Steps To Perfect Turkey Stock

Making good stock, or broth, is a great tool for any cook to have. It is always easy to buy a package of broth, but why do that when you can make your own and add only the ingredients you want? Not only does this make perfect sense for the frugal chef, it is also perfect timing for the holidays. Let's take a look at the six amazingly easy steps to making perfect turkey stock.

Clean Your Carcass

The first thing you need, in order to make stock, is a carcass. The holidays provide a perfect opportunity for a great carcass. Instead of throwing out the leftover frame and bones from your turkey, it is time to make an amazingly easy stock. The first step in the process is to clean your carcass. This means you need to pick the good meat off of the carcass, put the good meat away, and gather all the skin, fat, and loose bones and put them with the large turkey frame into a large soup pot. Be sure to include the fat, grizzle, and any drippings left. You'll be straining everything and skimming the fat off, so don't worry about that. You need it all for the flavor.

Chop Your Veggies

After you have cleaned your carcass, it is time to chop the vegetables you want to put in the broth. These vegetables can range from the simple carrots and celery to more unique ingredients such as rhubarb and leeks. When you chop your veggies, chop them into big pieces. You'll be straining these out so you want them to be big. It is also important to try and get all of your vegetables around the same size so they all get equally cooked. Put these in the pot with the bones.

Add the Water and Season

Now that you have the carcass and vegetables in the pot, it is time to fill up the pot with cold water, enough to cover the bones and veggies. Add sea salt to get your broth off to the right start. Then, add whole black peppercorns. We do this so they strain out instead of leaving the black pepper floating around your clear broth. You can leave either seasoning out and just season in the end, but it's an easy step to get out of the way. However, remember the turkey was seasoned, so the bones, skin, and fat are seasoned. The great thing about making your own stock is the ability to taste and season as you wish.

Boil then Simmer

Put your pot on a burner on high, leave uncovered, and watch the pot so it doesn't boil too hard. As soon as the water comes up to a boil, turn the burner down to medium and let it boil gently, not hard, for about 1 hour. Turn the heat down to low, put the cover on, tipping it to allow steam to escape, and simmer slowly for 1 to 2 more hours. Make sure you continue to stir your broth once in a while and be sure it doesn't boil hard at any point. You can also add herbs if you like during the slow simmering stage. Add a bay leaf, thyme, sage, or any seasonings; or none at all. Remember your broth is most likely going to be used in a recipe that calls for herbs and seasoning, so you want to be light handed.

Strain

Now your stock is ready to strain. This is where the larger vegetables makes it easier. Put a large strainer or colander over a second large pot and pour the turkey, vegetables, and stock through to strain. Let this sit, elevated over the strained broth so the solids drain off all the delicious liquids into the pot. If desired, you can strain the stock even further by laying a couple layers of cheese cloth or a finer mesh strainer inside a colander and strain the stock through again. The goal is to have the clearest stock you can with as few pieces of seasoning sediments left behind.

Cool and Store

It's important to cool the stock quickly, so as soon as you can handle the stock, pour it out of the big pot and into smaller freezer or refrigerator containers and put in freezer if possible to cool off fast. You can remove the containers from the freezer and put them in the refrigerator if desired once they're cooled. Or you can freeze the stock for future use. Leave the container covers unsealed while they cool if possible to let the steam out. If you're freezing in bags, stand bag upright inside a bowl, pour in stock and let cool. Lay out carefully in a baking pan and, while holding opened end up, seal, pushing out the air. Then lay flat in baking pan and freeze. You'll have flat packages of broth that way, which is great for storage space.

And there you have it. Six simple steps to a perfect turkey stock made from your leftover holiday turkey carcass. Give it a try this holiday season and you'll be amazed at just how incredibly easy making high quality turkey stock can be.

And, if you find this sort of frugal use of your leftover turkey appealing, you may also enjoy [Memory Lane Meals](#). This is a fun collection of recipes for dishes that were shared around the family table in a simpler time.

Now it's time for the part we all like best - the recipes! I'd like to share a few dishes that take advantage of the holiday 'repeats' you may be left with. Please feel free to share these recipes with your family and friends.

Enjoy your holidays... and your leftovers!

Holiday Leftover Recipes

Big Breakfast Frittata

- 8 eggs
- 1 cup milk
- 2 Tbsp fresh parsley, chopped
- salt and pepper to taste
- 1/2 cup stuffing bread cubes
- 2 cups leftover cooked vegetables
- 2 Tbsp olive oil
- 1 cup shredded Cheddar cheese

Whisk eggs, milk, parsley, and salt and pepper in a large bowl until combined well.

Add the stuffing bread cubes and vegetables, stirring to combine.

In a large heavy oven-proof skillet, heat the olive oil over medium heat; add the mixture and cook 2 minutes on top of the stove.

Reduce the heat to low, top with Cheddar cheese and cook 10 minutes more.

Turn oven broiler on and set skillet underneath for about 2 to 4 minutes or until cheese browns nicely.

Remove and let stand for 2 minutes, then slice in wedges and serve.

Hello Chili Sauce Turkey Wraps

- 1 pkg (8 oz) cream cheese, room temperature
- 3 to 4 tablespoons chili sauce (like Sriracha) to taste
- 4 (10 inch size) tortillas (your choice)
- 2 cups finely shredded cucumber, cabbage, or lettuce
- 4 cups cooked turkey, shredded
- 1/2 cup chopped green onions
- 1/4 cup chopped fresh cilantro
- 1 small can sliced ripe olives, drained

Put cream cheese in a bowl with chili sauce and mash together, tasting and adding more chili sauce to taste.

Lay the tortillas out on a work surface and spread 1/4 of the cream cheese mixture evenly onto 1 side of each tortilla.

Spoon 1/4 of the cucumber, turkey, onions, cilantro, and olives onto each tortilla.

Roll tortilla up tightly to enclose filling. Cut each in half and serve.

Makes 8 single serving wraps.

Make dipping sauce of cilantro, sour cream, and chili sauce if desired.

Cheddar Potato Veggie Soup

- 1/2 medium onion, chopped
- 1 large carrot, chopped
- 2 ribs celery, chopped
- 1 cup cauliflower pieces
- 1 Tbsp olive oil
- 2 cups chicken or vegetable broth
- 4 cups mashed potatoes
- 1/4 cup milk
- 1/2 cup shredded Cheddar cheese
- 1 (8 oz) package cream cheese, warmed to room temperature, and cut into small pieces
- salt and pepper to taste

In your food processor, put the onion, carrot, celery, and cauliflower and pulse until fine. You can use either cooked leftovers or raw.

Put this mixture into a large soup pot, add the olive oil, and put over medium heat, stirring to saute for 2 minutes.

Add the broth to the soup pot, turn heat up and bring mixture to a boil, immediately turning heat down to low and simmer for 10 minutes.

Keep heat low, and slowly add in the potatoes and milk, and stir until well combined; simmer slowly for 5 minutes.

Keep heat low, and stir in the Cheddar cheese and cream cheese, stirring constantly while heating until the cheeses are completely melted and soup is hot - but do NOT boil. Be patient, this should take a few minutes to do correctly.

Taste and add salt and pepper as desired.

Remove from heat, cover and let sit for five minutes.

Serve in soup bowls with a pat of butter on top, a sprinkling of more Cheddar cheese, or a few chives.

Serves 4.

Holiday Dinner Second Act Muffin Puffs

- 4 cups green bean casserole, leftover
- 1/2 cup milk
- 1/2 cup stock, either turkey or chicken
- 1 to 2 cups leftover turkey, shredded
- 2 standard puff pastry sheets, thawed if frozen

Preheat oven to 350 degrees and lightly oil or spray a 6 cup muffin tin.

Put the leftover green bean casserole in a large bowl along with the milk, stock, and turkey and gently toss until combined.

Lay both puff pastries on a working surface and cut out 12 (4 inch) circles.

Lightly press a pastry circle into the muffin tin forming a cup all the way up the sides and over the edge on top.

Poke little holes along the bottom and up the sides of the pastry.

Spoon filling into each muffin cup so it comes up just below the top of the muffin cup.

Lay a pastry circle on top of each muffin cup and pinch together the pastry from the bottom onto the pastry on the top, sealing the edges all around, like a pie.

Cut a tiny hole in the top to release steam as it bakes.

Put muffin tin on a baking sheet and put in preheated oven and bake for 30 to 35 minutes or until crust is golden brown and filling is bubbling hot.

Serve immediately.

Makes 6 single servings.

Leftover Ham And Cheese Stratta

- 2 cups milk
- 1 cup chopped green onions
- 4 eggs
- 1 tablespoon Dijon mustard
- 1/8 teaspoon ground cayenne pepper
- 10 cups bread, cut into cubes
- 1 cup diced ham
- 1 cup (4 ounces) shredded Gruyere or any cheese you have
- 4 bacon slices, cooked and crumbled

Lightly spray a baking dish with oil.

In a large bowl, put milk, green onions, eggs, mustard, and pepper, and whisk until well blended.

Add bread cubes and ham to the bowl and stir to combine.

Pour mixture into baking dish, then sprinkle cheese evenly over the top.

Cover and put in refrigerator overnight.

When ready to bake, remove dish from refrigerator and let sit at room temperature while you preheat oven to 350 degrees.

Uncover dish, and bake for 20 minutes.

Fry the bacon and sprinkle over the top of the dish, then put back in oven and continue baking for 15 minutes or until hot and eggs are set and cheese has started to brown.

Serves 4 to 6 and can easily be doubled.

Turkey Gravy Gumbo

- 1 cup diced onion
- 1 cup diced celery
- 1 cup diced green bell pepper
- 2 Tbsp olive oil
- 1 garlic clove, minced
- 4 cups leftover turkey gravy
- 1 cup crushed tomatoes
- 2 cups chopped leftover turkey
- 1 cup chopped andouille sausage (or any sausage you like)
- 6 to 8 cups turkey stock (depending on how thin you want the gumbo)
- 1 bay leaf
- 1/2 tsp cayenne (more or less to taste)
- 1 tsp salt
- 1 tsp gumbo file powder (which is powdered sassafras leaves)
- 1 lb. shrimp, cleaned (optional)
- rice for serving

In large soup pot, add onion, celery, and green pepper along with olive oil over medium heat and cook until veggies are tender, but not soft.

Add garlic to pot and cook for 1 more minute.

Add the leftover gravy and cook for 1 minute, stirring constantly.

Add the tomatoes, turkey, and sausage stirring to mix, then add enough turkey broth to make gumbo the consistency you want.

Add seasonings and turn heat down to low; simmer very slowly for 15 minutes.

Add shrimp (if desired) and let simmer just until shrimp is pink, about 4 to 5 minutes.

Serve in bowls with a scoop of cooked rice on top.

This gumbo doesn't need a roux because the basic idea of this thickening agent, roux, is replaced with the turkey gravy which contains the same ingredients - fat and flour.

Deep Dish Leftover Turkey Dinner Pie

- 4 tbsp butter, divided
- 1 onion, chopped fine
- 2 celery stalks, chopped fine
- 2 carrots, peeled and diced fine
- 1 cup mushrooms, diced or sliced
- 2 garlic cloves, crushed and minced
- 3 cups turkey, diced
- 2 cups leftover cooked vegetables, cut small
- 2 cups turkey gravy
- 1 tbsp fresh parsley, chopped
- 1/2 tbsp dried crushed sage
- 4 cups mashed potatoes, at room temperature
- 1/2 cup milk
- salt and ground black pepper
- 1 pie crust pastry

Preheat oven to 425 degrees and place pie pastry in deep pie pan, arranging pastry up the sides of the pan.

In a large skillet, add 3 tablespoons of the butter and melt over low heat; add the onion, celery, carrots, mushrooms, and garlic, and cook, stirring, for 6 to 8 minutes or until vegetables soften.

Add in the turkey, cooked vegetables, and gravy (using more or less gravy as desired.)

Remove the skillet from the heat and stir in the fresh parsley and sage.

Immediately turn mixture into pie crust in pie pan.

In a separate bowl, put the mashed potatoes and mix in the milk until potatoes are somewhat softened; then spread this potato-milk mixture over the ingredients in the pie pan.

Break up the remaining butter and scatter the pieces evenly over the potatoes, then sprinkle with salt and pepper to taste.

Bake in the preheated oven for 15 minutes, then reduce heat to 350 degrees and continue baking for 20 to 30 minutes or until the potatoes have gotten lightly browned.

Remove and let sit for 3 minutes, then cut and serve.

Will serve about 6 to 8 people.

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Shrimp And Green Bean Casserole Pasta Skillet

- 1 garlic clove, minced
- pinch red pepper flakes
- 2 Tbsp olive oil for frying
- 1 lb medium sized shrimp, cleaned
- 3 cups leftover green bean casserole
- 1/2 cup white wine
- 8 oz penne, cooked, drained (keep warm)
- grated Parmesan cheese for garnish

In a skillet over medium-low heat, put garlic, red pepper flakes, and olive oil, cooking just long enough until the garlic gets fragrant and softens.

Immediately toss in the shrimp, cooking until just pink.

Add the leftover green bean casserole and the white wine, stirring to combine; turn heat to low and simmer gently until just heated through, about 4 or 5 minutes.

Dump cooked pasta into skillet and toss to combine.

Serve hot with grated Parmesan cheese on top.

Cranberry Apple Sweet Potato Crisp

- 4 cups leftover sweet potato casserole
- 1 pkg (8 oz) cream cheese, room temperature
- 1/4 cup brown sugar
- 1/4 tsp cinnamon
- 1 cup chopped tart apples
- 2 cups leftover cranberry orange relish
- 1/2 cup chopped walnuts
- 3 Tbsp butter
- 3 Tbsp flour
- 2 Tbsp brown sugar
- 3 cups oat or corn flake cereal

Preheat oven to 350 degrees. Butter a shallow casserole dish.

Put the leftover sweet potatoes in a bowl with the cream cheese and mix with an electric mixer until smooth. Add the brown sugar and cinnamon and mix again until smooth.

Note: If your sweet potato casserole is very sweet, you can omit the added brown sugar and cinnamon. If your sweet potatoes are unsweetened, then be sure to add these ingredients.

Layer the sweet potato mixture into the casserole dish, distributing evenly.

Sprinkle the apple pieces evenly over the top.

Spoon the cranberry orange relish evenly on the top.

Sprinkle the walnuts over the top.

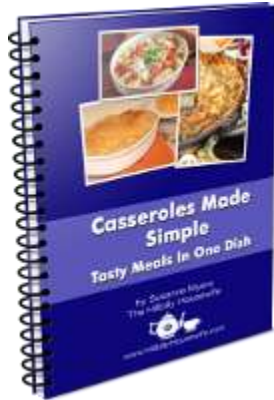
Put the butter, flour, and brown sugar in a bowl and cut with pastry cutter or with forks until mixture is crumbly. Add the cereal flakes and toss until combined.

Sprinkle this mixture evenly over the casserole.

Bake, uncovered, in preheated oven for 30 to 40 minutes or until the casserole is hot and bubbly and the crunchy topping is lightly browned.

Recommended Resources

Casseroles Made Simple



For more delicious casserole recipes and helpful cooking tips, grab a copy of my ebook [Casseroles Made Simple – Tasty Meals In One Dish](#).

You will go from the oven to the table with a mouth watering meal for you family in no time! Hearty homemade meals, easy clean up, saving time, saving money... what's not to love about casseroles!

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Crockpot Cooking Made Simple



Tired of spending all day stirring pots in the kitchen, or just don't have the time to make a big homemade meal for dinner each night? I don't either. Instead I put my crockpot to work.

Let me show you how simple and easy it is to put inexpensive and healthy meals on the table without all the work and fuss.

[Get your copy of Crockpot Cooking Made Simple here.](#)

Freezer Cooking Made Simple



If you like the convenience of those frozen TV dinners, but aren't too fond of the lack of nutrition, abundance of salt and aren't a big fan of the taste, take a look at my freezer cooking guide. I'd love to show you just how easy it is to make your own frozen meals that you can thaw and heat for quick and easy dinners on busy nights.

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