

FOOD FORUM *

Dorothy Johnson

Turkey Leftovers

Turkey leftovers need not be dull and uninteresting. In fact, in the hands of an expert, or even an inexperienced cook, left-over turkey can be turned into a truly, delectable meal.

TURKEY PAPRIKA

2 lge. onions sliced, 1 garlic clove, minced; 1/4 c. butter or margarine, 1 can (10-1/2 oz.) tomato puree, 1/4 c. paprika, salt and pepper to taste, 2 c. turkey broth or 2 chicken bouillon cubes dissolved in 2 c. water, 3 c. cut-up leftover turkey, 1 c. dairy sour cream.

Brown onions and garlic slightly in butter. Add remaining ingredients except sour cream. Simmer for about 20 minutes. Just before serving, top with sour cream. Serve with noodles or rice.

TURKEY AND BROCCOLI AMANDINE

4 oz. (about 2 c.) medium noodles, 1 pkg. (10 oz.) frozen broccoli, cooked; 2 tbsp. butter or margarine, 2 tbsp. all purpose flour, 1 c. each of undiluted evaporated milk, and turkey or chicken broth, 1 c. diced cheddar cheese, 1/2 tsp. monosodium glutamate, 1 tsp. worcestershire, 1/4 tsp. pepper, 2 c. diced cooked turkey, 1/4 c. toasted slivered blanched almonds.

Cook and drain noodles; put in shallow baking dish. Cut broccoli into one-inch pieces and reserve blossoms. Arrange stems on noodles. Make a sauce with butter, flour, and liquids. Add cheese, monosodium glutamate, worcestershire, and pepper; stir until cheese is melted. Add turkey and salt to taste; pour over ingredients in dish. Arrange broccoli blossoms on top and sprinkle with almonds. Bake in preheated moderate oven (350 deg.) for about 30 minutes. Good with tomato juice, peas, and fudge cake.

TURKEY PIE with CORNBREAD TOPPING

1 can (10-1/2 oz.) cream of mushroom soup, 1 c. milk, 1 c. cooked peas, 1 pimiento, sliced; 1-1/2 c. leftover turkey, 3/4 c. sifted all purpose flour, 3/4 c. yellow cornmeal, 2 tsp. baking powder, 3/4 tsp. salt, 1/4 c. shortening, 1 egg slightly beaten, 3/4 c. milk.

In saucepan, heat soup, milk, peas, pimiento and turkey. Put in shallow 2-quart baking dish. Mix flour, cornmeal, baking powder, and salt. Cut in shortening. Mix egg and milk; add to dry ingredients. Mix well. Pour over turkey mixture. Bake in preheated oven (425 deg.) for about 25 minutes.

TURKEY SALAD

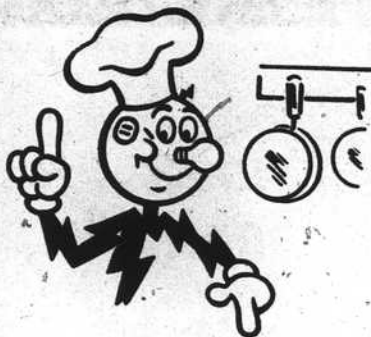
2 c. diced leftover turkey, 1 c. sliced celery, 1/4 c. French dressing, 2 c. halved seeded Malaga or Tokay grapes, salt and pepper, salad greens, 1/2 c. cooked salad dressing, 1/3 c. dairy sour cream, 1/4 c. toasted slivered almonds.

Marinate turkey and celery in French dressing for 1 hour. Add grapes, and season to taste with salt and pepper. Arrange on salad greens. Combine salad dressing and sour cream. Top salad with this mixture, and garnish with slivered almonds. (Mayonnaise or bought salad dressing can be substituted for the cooked dressing and sour cream.)

BAKED TURKEY AND RICE

1 c. uncooked rice, 1/4 c. butter or margarine, 1/4 c. all purpose flour, 1-1/4 c. turkey or chicken broth, 1/2 c. sauterne or other dry white wine, 1 can (3 oz.) sliced mushrooms, undrained; few parsley sprigs chopped, 1 tsp. instant minced onion, 1/8 tsp. ground sage, 1 c. grated sharp cheddar cheese, 2 c. diced cooked turkey, salt and pepper, paprika to taste.

Cook and drain rice. Make a sauce with next four ingredients. Add mushrooms, parsley, onion, sage, and half of cheese. Stir until cheese is melted. Stir in rice and turkey; season to taste with salt and pepper. Put in shallow bak-



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HELPFUL HINTS FOR HOMEMAKERS

Fast... fun... and fancy are the only words needed to introduce this week's recipe.

PUDDIN' COOKIES

3/4 to 1 cup Bisquick* 1/4 cup cooking oil or
1 pkg. Jell-O instant 1 egg
pudding (any flavor) melted butter

* (Start with smaller amount. Add more if needed; chopped nuts, shredded coconut, or finely chopped candied cherries may also be used to thicken the batter.)

Mix until batter clings together into a ball, leaving sides of bowl clean. Using teaspoon, measure uniform amounts and form small balls. Place on ungreased cookie sheet. Bake at 350 deg. for 10 to 12 minutes.

Whenever a baking session begins, place a moist sponge beside mixing bowl and pastry board; it will save trips to the sink to wash hands and wipe up spills. You can keep sponges clean and sweet-smelling by washing them with your regular linen loads.

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ing dish, and sprinkle with remaining cheese and the paprika. Bake in preheated moderate oven (375 deg.) for about 30 minutes. Good with zucchini, sliced tomatoes, and apple crunch (made from mix).

Bake in preheated hot oven (425 deg.) for about 20 minutes; or put under broiler until golden brown and bubbly. Good with brussel sprouts with almonds, fresh pear and orange salad, and pound cake.

CALIFORNIA TURKEY BAKE

4 slices bread, prepared garlic spread, 4 eggs, separated; 2 c. milk, 2 tsp. seasoned salt, 1/8 tsp. pepper, 1/4 c. sliced ripe olives, 2 pimientos, chopped; 2 c. diced cooked turkey.

Trim crusts, and spread each slice of bread with small amount of garlic spread. Cut into 1-inch squares. Beat egg whites until stiff; set aside. Beat egg yolks and next 3 ingredients until foamy. Add bread, olives, pimientos, and turkey. Fold in egg whites. Pour into shallow baking dish; bake in preheated slow oven (325 deg.) for 50 minutes, or until firm. Good with frozen peas, grapefruit and avocado salad, and raisin pie.

SHERRIED TURKEY WITH POTATOES

1/4 c. butter or margarine, 1/4 c. all purpose flour, 2 tbsp. chicken stock base, 1-1/4 c. water, 1/2 c. heavy cream, 1/4 c. sherry, salt and pepper to taste, 1 can (3 oz.) mushrooms, undrained; 2 envelopes instant mashed potatoes, 6 lge. slices of cooked turkey (or 2 c. of turkey), 3 tbsp. grated parmesan cheese, paprika.

Make a sauce with first 6 ingredients. Add seasonings and mushrooms. Prepare potatoes as directed on label, and put in greased shallow baking dish. Arrange turkey on potatoes. Cover with sauce. Sprinkle with cheese and paprika.

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