



**October 7, 2015**

## **Divine Turkey Leftovers**

Thanksgiving long weekend is just around the corner, and while many look forward to a gluttonous turkey feast, for others, the best part is the leftovers. Of course, day after day of turkey sandwiches can only go so far. Instead, get a little creative with your Thanksgiving leftovers to give your turkey a little extra mileage.

Our Turkey à la King with Herbed Biscuits is a creamy, comforting dish that's perfect for people who usually skip leftover turkey because it's too dry. It makes use of a few common Thanksgiving leftovers, including turkey, stock and mashed potatoes. The simple, aromatic herbed biscuits are perfect for sopping up the flavourful sauce.

Prefer cold leftovers? Try our Turkey Salad with Apple and Blue Cheese. Inspired by Waldorf Salad, the classic combination of apple, celery and walnuts is coupled with turkey and blue cheese, and dressed in a sweet honey tarragon vinaigrette with a touch of Pernod. If you don't have any Pernod on hand, try adding some thinly sliced fennel to the salad for a similar licorice flavour.

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### **TURKEY À LA KING WITH HERBED BISCUITS**

#### **Ingredients:**

2 tbsp canola oil  
1 cup diced carrots  
1 cup diced celery  
1 cup diced fennel  
1 cup diced onion  
1 cup dry white wine  
2 cups no-salt-added chicken broth or turkey stock  
4 cups cubed cooked turkey  
2 cups cold mashed potatoes  
1 cup frozen green peas, thawed



1 cup whipping cream  
1 tbsp cornstarch  
2 tbsp water  
Salt and freshly ground pepper\*  
1 tbsp chopped fresh parsley  
1 tbsp chopped fresh sage  
Herbed Biscuits (recipe below)\*

### Method:

1. Heat oil in a large deep non-stick frypan over medium heat. Add carrots, celery, fennel and onion; sauté until vegetables are softened, about 8 minutes.
2. Add wine and cook, stirring, until wine is reduced by half. Stir in broth. Bring to a boil.
3. Reduce heat and stir in turkey, potatoes, peas and cream. Bring to a simmer, uncovered, stirring occasionally.
4. Whisk together cornstarch and water until blended. Whisk into turkey mixture.
5. Cook, stirring, until thickened. Season to taste with salt and pepper. Sprinkle with parsley and sage.
6. Serve with Herbed Biscuits. Serves 8.

### Herbed Biscuits

#### Ingredients:

1 cup all-purpose flour  
1 cup whole wheat flour  
1 tbsp baking powder  
1 tbsp granulated sugar  
1 tsp salt  
1/3 cup shortening or salted butter, chilled and cubed  
1 cup buttermilk  
1 tsp each chopped fresh rosemary, sage and thyme  
Pinch nutmeg



### Method:

1. Preheat oven to 425°F.
2. Place flour, whole wheat flour, baking powder, sugar and salt in a food processor; process to combine. Add shortening and process, using an on/off motion, until mixture resembles coarse meal. Add buttermilk, rosemary, sage, thyme and nutmeg; process, using an on/off motion, until dough comes together and forms a ball.
3. Roll out dough 1/2 inch thick on a lightly floured surface. Using a floured 3 inch cookie cutter, cut dough into 12 rounds. Place rounds on a lightly greased rimmed baking sheet. Cover and freeze for 10 minutes. This helps the biscuits keep their shape.
4. Remove baking sheet from freezer and uncover biscuits. Bake for 12 - 15 minutes or until light golden. Makes 12.

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### TURKEY SALAD WITH APPLE AND BLUE CHEESE

#### Ingredients:

- 2 tbsp Pernod (licorice-flavoured liqueur), optional
- 1 tbsp sherry vinegar
- 1 tbsp white wine vinegar or champagne vinegar
- 1 tbsp liquid honey
- 1 tbsp chopped fresh tarragon
- 1/2 tsp salt
- 1/2 cup canola oil
- 2 cups cubed cooked turkey
- 2 cups sliced celery
- 1 1/2 cups chopped unpeeled red apple
- 1/2 cup sliced green onions
- 1/4 cup chopped fresh parsley
- 1/2 cup toasted walnuts, chopped
- 1/2 cup crumbled blue cheese

#### Method:

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1. To prepare dressing, whisk together Pernod, sherry vinegar, white wine vinegar, honey, tarragon and salt until combined. Gradually whisk in oil until blended.
2. Combine turkey, celery, apple, green onions and parsley in a bowl.
3. Add dressing and toss to combine. Cover and refrigerate for 1 hour.
4. Divide turkey mixture among individual serving plates. Top with walnuts and blue cheese, dividing equally. Serves 4.