

Simple Recipes for “The Day After” Thanksgiving

1. Turkey, Stuffing & Corn Croquettes
2. Turkey, Green Bean & Mushroom Strudel
3. Turkey “French Toast”
4. Cream of Sweet Potato/Yam with Bread Stuffing & Crispy Sage Garnish
5. Pan Fried Potato & Corn Cakes
6. Thanksgiving “Cosmo” Smoothie

First thing said, recipes for left overs,.. err, I mean, “previously cooked” consumables, are not an exact science. That is, one persons original recipe for turkey stuffing, green bean casserole, candied yams or even mashed potatoes, can differ in many significant ways. How moist and flavorful your recipes are the “day after” somewhat alters how much dry or wet ingredients and spices you add to these recipes today. In the end, use these recipes as a guide, and adjust them to your own taste and “original” recipes. I think you will find them delicious and fun.

Turkey, Stuffing & Corn Croquettes

Yields Approximately 10 to 12 3 inch Croquettes

Don’t let the name “croquettes” scare you, this is not some difficult “French” recipe. In the end, you’re making fancy “Tater-Tots”, nothing more, nothing less. The real appeal of this recipe is that you can make them well in advance, freeze them, and cook them up anytime you have a craving for the flavor of “Thanksgiving” which you’ll discover in each bite of this delicious recipe.

Sage Bread Stuffing	2 Cups
Cooked Turkey, cut in ½ inch pieces	1 Cup
Cooked Corn Kernels	½ Cup
Turkey Gravy	¼ cup
Eggs, beaten	2 ea
Bread Crumbs, Fresh or Dry	3 to 4 cups
Flour	1 cup
Eggs	1
Milk	½ cup
Butter	2 TBSP

1. In a mixing bowl, combine bread stuffing, cooked turkey, corn, gravy and eggs. Stir and fold gently so as not to make a gluey paste.
2. Once ingredients are combined portion into 3 inch diameter patties approximately 1 inch thick on waxed paper or plastic wrap.
3. Freeze patties over night or for at least 2 to 3 hours to firm.
4. In a bowl, beat milk and egg together to make an egg wash.
5. In 2 other separate bowls, have (1), the flour, which you may season with salt and pepper, and (2) the bread crumbs. You now have 3 separate bowls. One with egg wash, one with flour, and another with bread crumbs.
6. Bread the frozen patties by first coating with flour, then soaking in the milk & egg wash, then dredging (coating) with the bread crumbs.
7. Heat a skillet / fry pan with the butter and sauté the patties until golden brown on both sides. Place the patties on a cookie sheet and place in a pre-heated 400 F oven for 10 to 15 minutes or until heated through. Serve with turkey gravy or cranberry sauce.

Turkey, Green Bean & Mushroom Strudel

Yields Approximately 2 - 8 inch Strudels or 6 to 8 Servings

Turkey Meat, Cooked, Cut in ½ inch pieces	3 cups
Bread Stuffing	1 Cup
Green Bean & Mushroom Casserole	2 Cups
Phyllo Dough	8 Sheets 10” x 15” size
Butter	2 Sticks, Melted

1. In a mixing bowl, combine turkey, bread stuffing and green bean casserole mixture.
2. On a flat, clean surface or cutting board, layer 4 sheets of phyllo dough, brushing each layer with melted butter before placing the next layer on top.
3. After 4 sheets of buttered phyllo layers have been created, portion ½ of the turkey mixture or approximately 3 cups of mixture in a pipe like shape, 8 inches long on top of the 10 inch width end of the phyllo layers, leaving approximately 1 to 1 ½ inches of space at each side of the turkey mix.
4. Roll phyllo forward, creating a log shape, tucking the ends in as you roll the log forward.
5. In the end, the turkey mixture should be fully encased in phyllo and the log shape, closed at each end.
6. Place the strudel “log” on a buttered cookie sheet and place in a pre-heated 400 F oven for approximately 20 to 30 minutes or until medium brown and heated through. Remove from the oven. Allow to rest 10 minutes. Slice and serve with Turkey Gravy.

Turkey French Toast

Yields Approximately 8 – 1 Inch Slices or 4 Portions

Bread Stuffing	2 Cups
Cooked Turkey, Cut in ½ inch pieces	2 Cups
Milk	1 Cup
Eggs, Beaten	2 ea
Salt & Pepper	To Taste

EGG BATTER

Eggs, Beaten	4
Milk	½ cup
Flour, All Purpose	¼ cup
Butter	2 TBSP

1. Line a standard, 9” x 4” bread loaf pan with either the paper wrappers from sticks of butter or margarine (Butter side facing outward) or spray pan with non-stick vegetable spray.
2. In a mixing bowl, combine stuffing, turkey, eggs, milk and seasoning and pour mixture into prepared loaf pan.
3. Pre-heat oven to 350 F and place loaf in a casserole dish. Pour water into base of casserole dish to create a ¼ inch depth water bath. Place pan into the oven, uncovered.
4. Bake until custard is firm. (Approximately 45 to 60 minutes). Remove pan from the oven and cool.
5. Carefully turn loaf out of the pan and cut into 1 inch thick slices.
6. Make egg batter by beating together eggs, milk and flour.
7. Pre-heat oven to 400 F.
8. Heat butter in sauté pan or skillet over medium heat. Dip slices of Turkey Loaf in egg batter and place in the skillet. Fry on both sides until medium brown.
9. Place pan fried slices on baking sheet and place in the oven 10 to 15 minutes or until thoroughly heated through. Serve.

“Crispy Creamy” Potato Cakes with Corn

Yields Approximately 8 servings

Chilled, Mashed Potatoes	4 Cups
Cooked, Corn Kernels	1 Cup
Egg Yolks	3 ea
Salt & Pepper	To Taste
Idaho Potato, Raw, Peeled, Shredded or fine Julienne	3 Cups
Vegetable Oil (For pan Frying)	¼ to ½ Cup

Method:

1. In a mixing bowl, combine mashed potatoes, corn, egg yolks and season with salt & pepper.
2. On a clean surface, arrange a 3 inch diameter, ¼ inch thick portion, of shredded or julienne raw potato.
3. Portion approximately ¼ cup of mashed potato on top of the raw potato and fashion into a round disk like shape, approximately one inch thick.
4. Nest another 3 inch diameter of raw potatoes on top of this cake to create a “sandwich” of raw potato, mashed potato and raw potato.
5. Repeat with the remainder of the potato products.
6. Heat a skillet or fry pan over medium heat, with the vegetable oil.
7. Pan fry the potato cakes each side until medium brown and crispy. The mashed potato in the middle should be fully re-heated.
8. Drain each cake on absorbent paper towel, Season with salt and serve warm.

Sweet Potato/Candied Yam Bisque

With Bread Stuffing and Crisp Fried Sage

Yield 5 cups or 4 portions

Cooked Sweet Potato / Candied Yams	2 cups
Chicken Broth or Stock	2 cups
Heavy Cream	1 cup
Salt & Pepper	To Taste
Bread Stuffing	1 cup
Sage Leaves, Fresh	24 ea
Vegetable Oil	½ cup

Method:

1. Starting with cold ingredients, puree in a blender, cooked sweet potato/candied yam, chicken broth/stock and cream.
2. Strain pureed mixture in to a medium sauce pan and bring up to a slow simmer, stirring often.
3. Adjust thickness to your preference with chicken broth and season with salt and pepper to taste. (Keep warm for service).
4. Heat a small sauce pan with the oil until 350 F or just before smoking. Add fresh sage leaves and toss in the hot oil until all the steam has been released and the sage leaves are crispy (About 30 seconds). Remove the crispy leaves with a slotted spoon or wire skimmer and drain on absorbent paper towel. Reserve for later garnishment.
5. Heat bread stuffing in a microwave container and portion a ¼ cup of the hot stuffing in the center of a soup bowl.
6. Portion one cup of the hot soup in the bowl around the perimeter of the centered stuffing portion.
7. Sprinkle the crisp fried sage leaves on top of the soup. Serve.

“The Day After” Thanksgiving COSMO Smoothie
Yields approximately 1- 12 ounce drink

Ice	1 Cup
Cranberry Sauce / Any Kind	½ Cup
Vodka	1 ½ oz
Grand Marnier or (Triple Sec)	½ oz
Lemon Twist	1

Method:

1. Place all ingredients in a blender and blend on highest speed until smooth. Pour into a chilled glass. Garnish with a lemon twist.
2. Finish cleaning up the house and storing left overs.

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