

TALKING TURKEY

RECIPES AND PHOTOGRAPHY BY KATIE WEBSTER

Leftovers. One cook's bane is another's banquet. At holiday time, when the house is filled with plenty of mouths to feed, at all hours of the day and evening, having a platter of leftover turkey tucked away in the fridge can be a game-changer. So when you order your bird, why not size up and add a few extra pounds (to the turkey, that is...). then you can dive into the age-old debate of white versus dark meat.

Turkey and Biscuit Casserole

This turkey and biscuit casserole is a complete transformation of leftover turkey, and a welcomed and unpretentious one at that. Serve with a green salad and chilled white Burgundy.

Yield: 8 servings

- 3 tablespoons avocado oil or organic canola oil, divided
- 2 cups diced onion
- 1½ cups diced carrots
- 1½ cups chopped celery
- 3 cloves garlic, minced
- 1 teaspoon salt, divided
- ½ teaspoon freshly ground pepper
- 1¼ cups all-purpose flour, divided
- 3 cups reduced-sodium chicken broth
- 3 cups shredded or diced cooked turkey
- 1 cup frozen peas
- 2 tablespoons chopped mixed fresh herbs, such as sage, parsley, thyme and/or chives, divided
- 1 cup white whole-wheat flour, or whole-wheat flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 large egg
- 1 cup buttermilk

Preheat oven to 400°. Coat a 9- by 13-inch baking dish with cooking spray.

Make Filling: Heat 2 tablespoons oil in a large saucepan over medium heat. Add onion, carrots, celery, garlic, ¼ teaspoon salt and pepper, and cook, stirring occasionally, until the vegetables are softened and starting to brown, 10 to 12 minutes. Sprinkle ¼ cup all-purpose flour over the vegetable mixture and stir to coat. Stir in broth and bring to a simmer, stirring often. Stir in turkey, peas and 1 tablespoon plus 1 teaspoon herbs and return to a simmer, stirring often. Transfer the turkey mixture to the prepared baking dish.

Make Topping: Whisk the remaining 1 cup all-purpose flour, white whole-wheat flour, baking powder, baking soda and the remaining ¼ teaspoon salt in a medium bowl. Whisk egg, buttermilk, the remaining 1 tablespoon canola oil and the remaining 2 teaspoons herb mixture in a large bowl. Add the flour mixture into the buttermilk mixture and stir until a shaggy dough forms.

Assemble and Bake: Drop dough by the spoonful over the turkey mixture. Transfer pan to the oven and bake until the biscuits are puffed and golden and the sauce is bubbling, about 25 minutes. Cool slightly before serving.





Turkey Reuben Quesadilla

These Turkey Reuben Quesadillas are super simple to throw together (we're talking 15 minutes!) for a low-effort, post-holiday dinner. Start with whole-grain tortillas and leftover turkey. Then fill them with sauerkraut, easy homemade Greek yogurt Russian dressing, and cheddar cheese.

Yield: 2 servings

- 4 tablespoons Greek-style plain yogurt
- 2 tablespoons ketchup
- 1 tablespoon pickle relish
- Pinch celery seed
- Freshly ground black pepper
- 2 (8-inch) multigrain tortillas
- $\frac{3}{4}$ cup shredded leftover turkey
- $\frac{1}{2}$ cup sauerkraut* see ingredient note
- 3 ounces shredded sharp cheddar cheese
- $\frac{1}{2}$ teaspoon avocado oil or organic canola oil

Whisk together Greek-style plain yogurt, ketchup, pickle relish, celery seed and black pepper in a small bowl.

Lay tortillas out on work surface. Spread a quarter of the dressing on each tortilla, leaving a $\frac{1}{2}$ -inch border along the edge. Reserve

the remaining dressing. Arrange shredded turkey on one side of each of the tortillas. Top with sauerkraut and cheddar. Fold plain side of the tortillas over to create quesadilla.

Brush oil over the bottom of a large skillet and place over medium heat. Arrange quesadillas in the skillet and cook until browned on bottom, 4 to 5 minutes. Carefully turn over, reduce heat to medium-low and continue cooking until the bottom is browned and the cheese is melted, 3 to 4 minutes longer. Cut with a sharp serrated knife and serve with the reserved dressing.

Ingredient note: There are several high-quality locally made lacto-fermented sauerkrauts available now. Look for them in the refrigerated or deli section of specialty food markets, alongside other fermented foods such as kimchi. Because sauerkraut is a "live food," it's normal for the jar to give a little pop when you open it.

Read more from Katie Webster on her blog, HealthySeasonalRecipes.com.