

Show #66. 1001 Things to do with your Leftovers

Sweet Potato Soup with Stuffing Croutons

4 cups cooked sweet potatoes
8 cups water
2 cups heavy cream
to taste salt and pepper

Cook the potatoes in the water, puree in a blender or with a stick blender, return to the pot, add the cream, and then season.

Stuffing croutons

with about four cups of left over stuffing, press the stuffing together, then cut into desired crouton size. Either bake at 350 f. for about 15 minutes, or lightly saute in a medium heat saute pan. Serve on top of the soup.

Creme fraiche garnish.

1 cup sour cream
1 cup buttermilk

Combine these two with a whisk, let sit for a few hours at room temperature, then chill.

Giardiniera (pickled vegetables)

To use up the left over fresh crudite

1 cup rice vinegar
4 cups water
1/2 cup sugar
1 tsp red chili flakes
2 tbsp pickling spice
6 garlic cloves

and the left over vegetables, like carrots, onion, cauliflower, broccoli, celery.

Bring the first six ingredients to a boil, then pour over the vegetables. Let cool to room temperature, then put into the refrigerator.

Turkey and Ham Monte Cristo Sandwich

For 2 sandwiches

4 slices of bread
4 slices of turkey
4 slices of ham
4 slices of cheese

lay the turkey, ham and cheese in between the bread slices and fold the bread together.

Batter

1 1/2 cups flour
1 tbsp baking powder
1/4 tsp salt
1 1/3 cup water
1 egg

Combine the dry ingredients, then add the water and egg. stir together.

In a saute pan or pot, heat enough oil to cover the sandwiches, to about 350 f. Dip the sandwiches into the batter, then place into the hot oil for about two minutes, or enough time that the cheese in the middle has melted.

Pulled Turkey Sandwich with Apple Chutney

Put the left over turkey meat into a pot with some peeled and chopped apple, and onion, and cover with apple juice. Bring to a boil and let simmer for about 15 to 20 minutes.

Apple Chutney

8 apples peeled, cored, and finely chopped.

1 yellow onion chopped

1 tsp ginger powder

1 cup rice vinegar

1/2 cup sugar

1/2 cup brown sugar

1/2 tsp cinnamon

1/2 tsp white pepper

Combine everything in a pot, bring to a boil, reduce heat and then cover and cook slowly for about an hour. Add a little water if the mixture begins to dry out. Remove from heat, cool at room temperature, then refrigerate. Will keep for a few weeks.

On a slice of bread, spread some of the chutney, then top with some of the pulled turkey. Put another piece of bread on top and serve.

Frozen Cranberry Mousse Pie

With some left over cookies or brownies, make a pie shell by grinding up the old product, add a little melted butter and then push into a pie form until you have a shell.

2 cups left over cooked cranberries

2 egg whites

1 cup heavy cream

1 tsp vanilla

Beat the egg whites until they are stiff, add a tsp of sugar. Remove from the mixer and then whip the heavy cream until it is stiff, add the vanilla, then fold in the egg whites, then the cold cranberries. Place into the pie shell, cover and put in the refrigerator until it sets, or freeze. Cut and serve.