

### **Show 32: Love those Holiday Leftovers**

#### **Turkey and Noodles with Peanut Sauce**

1 lb. Linguine  
3 garlic cloves, finely chopped  
½ t. dried hot red pepper flakes  
2 t. vegetable oil  
¼ cup chicken broth or water  
2/3 cup smooth peanut butter  
2 T. soy sauce  
2 t. sugar  
1 t. minced peeled ginger  
2 T. fresh lemon juice  
1 lb. Shredded cooked turkey (4 cups) ... (or chicken)  
4 celery ribs, thinly sliced  
1 cup thinly sliced scallion greens

Cook noodles in a 6-8 quart pot of boiling salted water until tender, about 12 minutes.  
Drain well.

While noodles are boiling, cook garlic and red pepper flakes in oil in a small heavy saucepan over moderate heat, stirring, until garlic is golden, whisk in broth, peanut butter, soy sauce, sugar, and ginger and simmer, whisking, 2 minutes.  
Remove from heat and whisk in lemon juice.

Toss together turkey, celery, scallions, noodles, sauce and get ready to serve up some fun!

#### **Asian Coleslaw with Shredded Turkey (or Chicken)**

A fresh main course salad for the Day After!

¼ cup soy sauce  
2 T. white wine vinegar  
2 T chopped peeled fresh ginger  
2 T. sesame oil  
1 T. Sugar  
½ t. dried crushed red pepper  
5 cups shredded cooked turkey  
1 ½ pound Napa cabbage, cored, thinly sliced (about 12 cups)  
4 celery stalks, thinly sliced  
1 medium-size red onion, very thinly sliced  
1 cup chopped fresh cilantro

Whisk first 6 ingredients in large bowl to blend. Mix in turkey; let stand 5 minutes. Mix in cabbage, onion and cilantro.  
Season with salt and pepper. Chill at least 1 hour and up to 3 hours to blend flavors, tossing occasionally.

Enjoy!

#### **Timberlake Potato Cakes**

4 cups of leftover mashed potatoes  
1 egg at room temperature  
2 T. slivered scallions  
salt & pepper  
butter for skillet

In a large skillet, heat the butter on medium. Wetting your hands so the potatoes don't stick, mix the first 3 ingredients together, forming a patty. Add to melted butter and heat, turning when 1<sup>st</sup> side has been cooked. Add salt and pepper while cooking to blend flavors.

#### **Sweet Potatoes with Onions Soft Tacos**

Leftover sweet potatoes  
Sweet onion such as Vidallia, or Walla Walla thinly sliced  
Prepared, bottled fajita sauce

Flour Tortillas  
Sour cream

1 medium zucchini, cut into thin strips

Cube the sweet potatoes and stir fry with the onions and zucchini strips.  
Add the potatoes and then the fajita sauce. On medium heat, cook until the sauce is blended and the potatoes are softened.

Scoop everything into a tortilla and, adding a dollop of sour cream, let the fun begin!

### **Pear and Cranberry Crisp**

Serve this quick treat with heavy cream or vanilla ice cream.

#### Topping

1 cup unbleached all purpose flour  
2/3 cup firmly packed golden brown sugar  
1/2 cup old-fashioned oats  
1/4 teaspoon salt  
1/2 cup (1 stick) chilled unsalted butter, cut into pieces

#### Filling

7 large firm ripe pears (about 3 1/2 pounds), peeled, cored, cut lengthwise into eighths  
1 cup fresh or frozen cranberries  
1/2 cup sugar  
2 tablespoons unbleached all purpose flour  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg

#### For topping:

Combine first 4 ingredients in medium bowl. Add butter and cut in using fingertips or pastry blender until mixture resembles coarse meal.

#### For filling:

Position rack in center of oven and preheat to 350°F. Butter 8-inch square baking dish with 2-inch-high sides. Toss all ingredients in bowl to combine well. Transfer to prepared dish.

Sprinkle topping evenly over filling. Set dish on baking sheet and transfer to oven. Bake until topping is golden and juices bubble thickly, about 1 hour. Cool at least 20 minutes before serving.

Serves 6.