

The DISH



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Of course, the best part of Thanksgiving is getting to spend time with your family and friends — especially with how crazy last Thanksgiving was as we were all dealing with the COVID pandemic. But right behind spending time with family and friends is the Thanksgiving food and the leftovers.

Last week, I featured a couple different things you could have for your big meal and, because of space, not all of them got in. I have saved them and will share them with you in the future. So, this week I'm focusing more on the leftovers — if there is any! If you get tired of reheating and want to change things up, try one of these:

Cranberry and Leftover Turkey Sliders

- 3 cups turkey, cooked and diced
- 1 can cranberry sauce
- 1 cup mozzarella, shredded
- 1½ cups gravy, leftover or prepared packet
- ½ cup butter
- 2 Tbsp. sesame seeds
- 1 dozen fresh bread rolls

Preheat the oven to 300 degrees.

In a pot, combine the turkey and gravy. Bring to a boil and then set aside. Cut the bread rolls in half, horizontally, keeping each roll connected. Set the top aside.

Taking a few tablespoons from the ½ cup, butter the top of the bottom portion of rolls. Spoon the turkey and gravy over the buns, being sure to get as far to the edge as possible. Spoon the cranberry sauce over the turkey, again, ensuring good coverage over the entire buns. Sprinkle the shredded mozzarella on top of the cranberry sauce. Replace the tops of the buns.

With the remaining butter, melt it and then brush it over the very tops of the buns. Sprinkle with sesame seeds. Bake in the oven for 12-15 minutes. Remove from the oven and cut each slider individually and serve!

Thanksgiving Leftover Stuffed Egg Rolls & Cranberry Dipping Sauce

EGG ROLLS

- 25 egg roll wrappers
- 1 lb. cooked turkey, cut into thin strips
- 2 cups mashed potatoes
- 2 cups stuffing
- 1 Tbsp. cornstarch
- ¼ cup cool water

DIPPING SAUCE

- 1½ cups canned cranberry sauce
- 1½ tsp. water
- 1½ tsp. orange juice
- 1 tsp. orange zest

To make the dipping sauce, combine the cranberry sauce, water, orange juice and orange zest in a microwavable bowl. Microwave for 40 seconds to 1 minute. Care-

fully strain through a sieve or strainer to remove any clumps or pieces of cranberry. Chill in the refrigerator until ready to serve.

In a small bowl, stir together the cornstarch and water. To wrap your egg roll, start with a clean, flat surface. Lay the wrapper so one of the corners is facing you (like a diamond). Dip your fingers in the cornstarch water and spread on each edge of the egg roll wrapper. Then spread ½ Tbsp. mashed potatoes in the corner closest to you. Top with ½ Tbsp. stuffing and a few small pieces of turkey.

Lift the bottom corner up and begin to roll away from you, making sure you tuck the corner under as you roll. Once you are halfway up the wrapper, fold in the left side and then the right side towards the center. Continue rolling away from you until only the final corner is ready to roll. Dip your fingers in the cornstarch and water mixture you made earlier and brush it over the final corner. Finish the roll, brush a little more of the cornstarch mixture along the seam and place seam-side down. Make sure you roll the egg rolls tightly. If they are too loose, they will fall apart when you fry them.

To fry the egg rolls, fill a pot with 4-5 inches of cooking oil. Heat the oil to 350 degrees F. Gently add the egg rolls to the hot oil, frying no more than 3 or 4 at a time, turning occasionally. Fry until the egg rolls are golden brown, approximately 2 minutes. Place on paper towels to drain and cool. Serve immediately with the cranberry dipping sauce.

Turkey Wild Rice Soup

- 2 Tbsp. unsalted butter
- 2 Tbsp. olive oil
- ½ large yellow onion, diced
- 3 carrots, peeled and chopped
- 1 rib celery, diced, opt.
- 1 cup uncooked wild rice or a wild rice blend
- ¼ tsp. baking soda
- 1 Tbsp. fresh thyme leaves
- ½ cup dry or semi-dry white wine, a good, drinkable wine

4-5 cups unsalted chicken or turkey broth, divided

1½ tsp. kosher salt

½ tsp. freshly ground black pepper

1 cup heavy cream

3 cups cooked, chopped or shredded turkey, white and dark meat

Heat a large Dutch oven over medium heat and add butter and oil.

Add onion, carrots, celery and uncooked rice. Cook 6-8 minutes or until the vegetables have softened and the rice begins to pop. Stir often. Add baking soda, thyme and wine. Cook 1 minute, stirring often.

Add 4 cups broth, salt and pepper and bring mixture to a boil. Reduce heat to low, simmer and cover. Cook, covered, 30 minutes. Check the rice and if it isn't softened, cook an additional 10 minutes with the lid on.

Remove the lid, add cream and turkey and cook 30-60 minutes or until the soup reduces and thickens. (If the soup is too thin, whisk in 2 Tbsp. flour or cornstarch that has been mixed with ¼ cup cold heavy cream.) Bring just to a boil, reduce heat to low and cook until soup has desired consistency. If soup is too thick, add an additional 1 cup broth. Season, to taste, with kosher salt and freshly ground black pepper.

Thanksgiving Leftover Stuffing Muffins

- 3½ cups leftover stuffing
- 1 cup cubed leftover cooked turkey
- 6 large eggs
- 2 Tbsp. milk
- 1 Tbsp. chopped fresh parsley
- ¼ tsp. salt
- Freshly cracked pepper, to taste
- ½ cup shredded medium cheddar cheese
- Leftover cranberry sauce or gravy, if desired

Preheat the oven to 375 degrees. Generously and thoroughly grease a standard muffin tin.

Divide the stuffing and turkey between all 12 cups without packing in the mixture. In a medium bowl, whisk together the eggs, milk, salt, pepper and parsley. Divide the egg mixture among the cups, filling each just over half full to give room for the muffins to expand as they bake. Sprinkle with the cheese.

Bake the muffins for 25-30 minutes or until lightly golden brown and crispy on the top. Allow the muffins to cool slightly, then run a knife around the edges to loosen and remove each muffin.

Serve warm or store in the refrigerator in an airtight container for up to 3 days. Reheat in the oven or microwave.