

POST



**THANKS-
GIVING**

FEASTING

*Delicious ideas for
your Thanksgiving leftovers*
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So then, just as you received Christ Jesus as Lord, continue to live your lives in him, rooted and built up in him, strengthened in the faith as you were taught, and overflowing with thankfulness.

Colossians 2:6-7

Post Thanksgiving Feasting

Thanksgiving is over now what do you do with the leftovers. There are so many yummy ideas available but where do you start. I like to plan ahead when it comes to leftovers. I don't want to waste any of the wonderful food that I prepared at Thanksgiving. I have compiled a few recipes that will get you started in the leftover department.

Turkey Cranberry Quesadillas

Ingredients

1 dozen tortillas
2 cups chopped turkey
1/2 cup cranberry sauce
2 cups cheddar cheese



Spray a skillet with olive oil and heat to a medium setting.
Place the first tortilla in the skillet and layer the turkey, cheese and cranberry sauce.
Place the second tortilla on top.
Cook for a few minutes on each side until the cheese starts to melt.



Turkey and Dumplings

Ingredients

2 cups chopped cooked turkey
2 cups chicken broth
2 cups water
2 1/2 cup Bisquick mix
1/2 cup milk
1 t. Poultry seasoning
1/2 t. garlic powder

Mix the Bisquick mix, milk, poultry seasoning, and garlic powder in a small bowl. Pour the chicken broth, water, and chopped cooked turkey in a stockpot until it boils. Drop the dumpling mix by tablespoons full into the boiling stockpot. Turn the heat down to a simmer. I stir a few times as the mixture cooks to prevent sticking to the pan. Cook for 20 minutes on simmer.



Stuffed Ham and Cheese Twiced Baked Potatoes

Ingredients

2 cups chopped cooked ham
2 cups cheddar cheese
4 baked potatoes
2 T. butter
2 T. Cream Cheese
Salt and pepper

Bake the potatoes in the microwave until tender. Line a sheet pan with parchment paper. Cut the potatoes in half and scoop out the potato into a bowl. Place the potato halves on the lined sheet pan. Mix the potato, ham, 1 cup cheddar cheese, butter, cream cheese and salt/pepper to taste. As you mix make sure to mash the potatoes. Scoop 2 tablespoons of the potato mixture into the potato skin halves. Sprinkle the cheddar cheese on top and back at 350 degrees for 20 minutes or until the cheese melts.



Ham and Cheese Hot Crescent Sandwiches

Ingredients

2 cups chopped cooked ham
2 cups cheddar cheese
Pillsbury Crescent Rolls



Unroll the crescent rolls. Fill the crescent with cheese and cooked ham. Roll up and place on a lined baking sheet. Bake at 375 degrees for 20 minutes or until golden brown.

Other Simple and Easy Leftover Ideas

Yummy Breakfast Meals

- Biscuits, Gravy, and Ham
- Ham and Cheese Quiche
- Savory Waffles- Ham and Cheese
- Cranberry Pancakes or Waffles
- Biscuits stuffed with turkey and cranberries

More Tips on Leftovers

You spent a lot of time making your Thanksgiving meal for your family. I have a few more tips to help you enjoy these for a few more months.

You may be tired of all of the Thanksgiving food!

However, you can always make these wonderful dishes later. Before Thanksgiving, purchase a box of quart size freezer bags. You can divide up your turkey or ham into these baggies and freeze for a few months. I like to put 2 to 3 slices in each baggie for sandwiches or to make any of the yummy recipes that I included above. Also, purchase a few freezer containers for leftover desserts such as pie. A baked pie last for a few months in the freezer. You can also freeze cookies in your baggies. The great thing about baggies, you can stack these in your freezer and they take up a small space.