



Thanksgiving Leftovers

By Chef Veera Gaul, Ph.D.



Turkey and Vegetable Leftovers

Chop leftover turkey. Heat the chopped turkey with a few tablespoons of [Pesto alla Genovese](#). Serve over leftover veggies and potato or serve over pasta tossed with some additional tablespoons of the pesto.

Combine a spoonful of your favorite Pepper Jellies with leftover vegetables. Heat gently with a little turkey broth and serve over leftover turkey.

Steam leftover vegetables from a crudité platter, season with salt, pepper and drizzle with [Black Truffle oil](#)

Chop leftover turkey. Combine with [Chipotle Chili Sauce](#), or [Mango & Chili sauce](#) for a new take on your leftovers

Boil 2 cups of penne pasta according to package directions, combine with 2 cups of chopped leftover turkey, and leftover veggies. Toss together with [Sweet Peppa Sauce](#) or [Romesco sauce](#).

Potato Re-Makes

Add Oil & Vinegar's [Bruschetta Piccante](#) to left over Mashed Potatoes for a new and fabulous taste

3 cups leftover mashed potatoes, 1 cup panko crumbs or homemade bread crumbs, 1 ½ tablespoons minced rosemary, 1-2 tablespoons flour.

Mix the mashed potatoes, rosemary, and flour till you can form 12 potato cakes with the mixture. Mix the breadcrumbs with 1 tablespoon minced parsley and the minced zest of one lemon. Lay out the breadcrumbs in a shallow dish. In a large skillet, heat 2 tablespoons of oil over medium heat. Gently press the potato cakes into the panko mixture on both sides of the cakes. Cook in the heated oil in batches (adding oil as needed) and turning once till golden brown and crisp – about 3-4 minutes on each side.

Blend your roasted sweet potatoes in a food processor or use your leftover mashed sweet potatoes to make a soup. In a pan, sauté a couple of cloves of minced garlic, add 3 cups of vegetable or chicken stock, ½ can diced tomatoes, 1 teaspoon cumin and simmer 3-5 minutes.

Add the sautéed mixture to the sweet potatoes in the food processor and blend till smooth. Pour the contents of the food processor back into the pan, warm gently, season to taste with salt and pepper and serve topped with roasted salted peanuts, chopped parsley and a sprinkle of paprika

Repurposed Bread

Run leftover bread in a food processor in batches creating crumbs that are uneven in size from powdery to the size of peas. Uniformity is not the goal here. Dry the crumbs on a baking sheet for 10-15 minutes in a 200F oven until completely dry but not toasted. Cool and freeze in a resealable bag and use when crumbing chicken, or topping a casserole later this winter.

Categories: Soups & Salads, Snacks & Sides, Thanksgiving Leftovers, Potato Pancakes, Making Breadcrumbs, Sweet Potato Soup, Turkey, Pesto alla Genovese, Black Truffle Oil, Chipotle Chili Sauce, Sweet Peppa Sauce, Bruschetta