

# What to do with all that leftover turkey

Posted by [Joy Shrum-Reporter](#) On 11/22/2016

## What to do with the leftover turkey?

**Hollywood, MD** - If you're like me, you will spend hours preparing the perfect Thanksgiving Dinner. But, if I'm going to put in all of that hard work, I'd like to enjoy the fruits of my labor for the days following the feast.

Below are a few of my favorite Thanksgiving recipes to help me use up all the leftover turkey.

**#1 TURKEY CROQUETTES** - These are little finger foods that are a great for leftover turkey, mashed potatoes and gravy. They are crispy on the outside, hot and gooey on the inside. This is a favorite that my mother always makes after the holiday.

### **Ingredients:**

2 tablespoons vegetable or any light colored oil, plus some for frying  
1 stalk celery, finely chopped  
1 small onion, finely chopped  
1 carrot, peeled and finely chopped  
1/4 cup chopped parsley  
1 pound leftover sliced turkey  
1 1/2 cup leftover mashed potatoes  
1 1/2 cup plain breadcrumbs, divided  
1 teaspoon poultry seasoning  
A few pinches whole nutmeg  
Salt and freshly ground black pepper  
1 egg, beaten  
Cranberry sauce  
Gravy

### **Preparation:**

Heat 2 tablespoons of oil in a skillet over medium-high heat. Add the celery, onion, carrot and parsley, and cook until softened, about 5 minutes. Let cool slightly. Heat a 1/4 of an inch of oil in a large skillet with high sides over medium-high heat.

In a mixing bowl, shred the leftover turkey using two forks.

Add the mashed potatoes, 1/2 cup of the breadcrumbs, poultry seasoning, nutmeg, salt, pepper, egg and cooled veggies. Mix to combine and form 10 patties about an inch thick.

Dredge the patties in the remaining breadcrumbs and brown in two batches in a single layer in the hot oil for 2 minutes on each side or until deep golden brown. Drain on paper towels and transfer to a serving plate. Serve with gravy. *(Recipe courtesy of Rachael Ray)*

**#2 TURKEY CHILI** - This is a perfect recipe on a cold, fall day. Plus, you can pop it all in a crockpot and let it cook all day and dinner is ready when you get home.

### **Ingredients:**

1 tablespoon vegetable oil  
1lb ground turkey  
2 cans low sodium tomato soup  
2 cans kidney beans, drained  
1 can black beans, drained  
1/2 medium onion, chopped  
2 tablespoons chili powder  
1 teaspoon red pepper flakes (I usually leave this out to make it more kid-friendly)  
1/2 tablespoon garlic powder  
1/2 tablespoon ground cumin  
1 pinch black pepper  
1 pinch ground allspice  
Salt to taste

### **Preparation:**

Heat the oil in a skillet over medium heat. Place turkey in the skillet and cook until evenly brown, drain.

Coat the inside of a slow cooker with a cooking spray, mix in turkey, tomato soup, kidney beans, black beans and onions.

Season with chili powder, red pepper flakes, garlic powder, cumin, black pepper, allspice and salt.

Cover, cook four hours on high or eight hours on low. Enjoy!

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