

Left-Over Thanksgiving Recipes

Written by Kirstina Bolton



With Thanksgiving right around the corner and holiday madness creeping up right behind it, there are many reasons to feel like a chicken (or a turkey for that matter) with their head cut off. But when it comes to what you should eat, we've got you covered. Revel in these easy recipes from your leftover Thanksgiving feast, compliments of some of our favorite chefs and restaurants.



Turkey "Fajita" Quesadilla

(with Oaxaca cheese, cranberry-jalapeno salsa and cilantro-mint salad).

Executive Chef Akos Szabo, Top of the Rock Restaurant at the Buttes Resort Marriott.

1-2 Servings

INGREDIENTS

- 2 ea 12" whole wheat tortillas
- 1 ea small yellow onion
- 1 ea red bell pepper
- 6 oz. of shredded Oaxaca cheese
- 2 ea jalapeño
- 2 ea roma tomatoes
- 2 ea green onions
- 3 oz. of tomatillos
- 1 bunch of cilantro
- 3 oz. of leftover cranberry sauce
- 6 oz. of pulled leftover turkey
- 2 oz. of canola oil
- 1 oz. of mint
- 1 oz. of worstershire sauce
- 1 oz. of fresh lime juice

PREPERATION

1. Julienne yellow onion and bell pepper and sauté in a hot pan until its cooked tender
2. Heat up a large sauté pan on high heat until its almost smoking
3. Put one ounce of canola oil in the pan with tomatillo, roma tomato, green onion, jalapeno (you can remove the seeds if desired), in the hot pan and let the vegetables get nice and charred
4. Once the vegetables are well roasted, place them in a food processor along with leftover cranberry sauce, half a bunch of fresh cilantro and worstershire sauce
5. Spin on high until the salsa is mixed well but still semi-chunky
6. Remove from the food processor and reserve
7. Pick the leaves from the remaining cilantro and mint and reserve for the
8. Heat another large sauté pan on medium heat
9. Place remaining canola oil in the pan and gently lay the tortilla in the pan
10. Place a thin layer of Oaxaca cheese, turkey, and roasted vegetables of top
11. Once the cheese starts to melt and the tortilla is slightly crispy, spread some of the cranberry-jalapeno salsa on top of the turkey
12. Before you fold the quesadilla in half, place the cilantro-mint salad around the tortilla and squeeze lime juice on the top of the herbs
13. Finish by folding it in half and cook until its golden brown on both sides
14. Allow the quesadilla to rest for 2 minutes before you cut it

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15. 15. Proceed to cut quesadilla into quarters and serve



Thanksgiving "Leftover" Fritters, with Cranberry Vinaigrette

Executive Chef Brian Feirstein, Cask 63 (brand new restaurant opening December 1st)

12 servings

INGREDIENTS

- 1 lb. Leftover Turkey Meat, cut into ½ inch chunks
- 3 C Stuffing
- ¼ C Cranberry Sauce
- 2 Tbsp. Olive Oil
- 1 Tbsp. Balsamic Vinegar
- 1 C Flour
- 1 C Panko (Japanese bread crumbs)
- 4 Eggs
- Salt and pepper, to taste

PREPARATION

Allow leftover stuffing to cool/warm to room temperature. Portion into ¼ cup balls. In the palm of your hand, flatten the balls into a patty. Place one piece of leftover turkey into the center of the stuffing patty. Fold the stuffing around the turkey meat and re-form into a ball. Place the stuffing balls into the refrigerator and chill for 1 hour. Mix the cranberry sauce and balsamic vinegar in a small mixing bowl. Whisk in olive oil to emulsify. Reserve for service. Set up a breading station by placing three bowls or baking dishes side by side. Place flour in the first bowl, cracked and whisked eggs in the second bowl and the bread crumbs in the third bowl. Season each component lightly with salt and pepper. Remove the chilled stuffing from the refrigerator. Roll the fritters first in the flour, then into the eggs and finally into the bread crumbs to coat completely. Fry at 350 degrees in a deep fryer or a pot of vegetable oil over medium high heat. Serve immediately with the cranberry vinaigrette. Alternatively the fritters may be frozen to use as a great hors d'oeuvre for Christmas.



Turkey Risotto

Chef Stephen Jones, Latilla at the Boulders Resort

1 serving

INGREDIENTS

- 1 C Arborio Rice
- 3 C Roasted Turkey Stock Warmed (Recipe See Below)
- 2 oz. Dry White Wine such as Sauvignon Blanc or Un-oaked Chardonnay
- ¼ # Shredded Left Over Turkey (white and dark meat)
- 1 ea Shallot (Finely minced)
- 1 ea Garlic (Finely minced)
- 5 ea Sage, Thyme, Rosemary (Finely minced)
- 3 tbsp. Grated Parmigiano Reggiano Cheese
- 1 tsp. Minced Fresh Chives

Roasted Turkey Stock

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- 1 ea Large Stock Pot
- Enough filtered water to cover 2 in. above turkey bones
- Leftover turkey bones with as much fat and skin removed
- 4 ea Whole Peeled Carrots
- 3 ea Yellow Jumbo Onions (peeled and rough cut up)
- 2 ea Celery
- 1 ea whole head of Garlic cut right in half
- 1 ea Fresh Bay Leaf
- 10 ea Black Peppercorns
- 1 sprig Fresh Rosemary
- 2 sprigs Fresh Thyme

Preparation for Stock:

Combine Bones, Vegetables, Garlic, herbs and Peppercorns to stock pot add enough filtered water to come 2 in. above bones, turn stock on medium high heat, Once stock begins to simmer lower heat down to medium (aiming only for a light simmer) let cook for 45 min. to an hour skimming away scum that will form, strain through fine mesh sieve and reserve 3 C hot and freeze the remaining stock for a later use.

PREPARATION

Using a Sauce pot add 1 tbsp. unsalted butter, 1 tea extra virgin olive oil, once butter begins to foam add shallot, garlic and cook for 1 min. until shallots are soft, add Rice and using a wooden spoon coat rice with butter shallot mix, being careful as not burn the rice coat for 1min, deglaze with White Wine stirring constantly once wine has evaporated start adding the hot turkey stock using a 4 oz. ladle adding only one ladle at a time, and only when the rice has absorbed the previous stock repeat these step until rice become tender about 20 mins. Add shredded turkey and continue to cook for 4 mins. Add Parmigiano Cheese. Toss in herbs rosemary, thyme and sage. Taste, season, adjust if necessary.

ASSEMBLY

Place large spoonful of finished Risotto in a bowl garnish with fresh minced Chives



The “Bobbie”

Chef Stephen Jones, Latilla at the Boulders Resort

(Invented by Lois and Alan Margolet founders of Capriotti’s Sandwich Shops across The United States)

1 serving

INGREDIENTS

- ¼ # Left over Thanksgiving Turkey (white and dark meat shredded)
- 1 pc French Baguette or deli Loaf split open and lightly toasted
- 3 tbsp. Left over Stuffing
- 3 tbsp. Left over Cranberry Sauce
- 1 tbsp. Turkey Gravy

PREPARATION

1. Place leftover turkey, stuffing and leftover turkey gravy in microwave for 45 sec. on high.
2. Place Turkey in Baguette then layer with stuffing, cranberry Sauce and top with warm gravy