

The Turkey Cookbook

524 Recipes

Table Of Contents

Turkey Sausage Breakfast	1
Chicken or Turkey Tetrazzini Deluxe	2
Creole-Stuffed Turkey	3
Feta Cheese Turkey Burgers	4
Turkey Sausage Noodles	5
Incredibly Cheesy Turkey Meatloaf	6
Asparagus-Turkey Pasta Toss	7
Turkey Burrito	8
Black Friday Turkey Salad	9
Broccoli Turkey Salad	10
Turkey with Apple Slices	11
Holiday Turkey With Honey Orange Glaze	12
Turkey Lasagna with Butternut Squash, Zucchini, and Spinach	13
Teriyaki Turkey Breast	14
Grilled Maple Turkey Sandwich	15
Easy Herb Roasted Turkey	16
Warm Greek Pita Sandwiches With Turkey and Cucumber-Yogurt	17
Turkey Spinach Casserole	18
Green Bean Turkey Bake	19
Turkey Macaroni Salad	20
Turkey with Grandma's Stuffing	21
Turkey Pot Pie	22
Turkey Enchiladas	23
Savory Turkey Gravy	24
Cran-Orange Turkey Bagel	25
Amy's Delicious Turkey Burgers	26
Wild Rice Turkey Dish	27
Colin's Stuffing (Turkey Optional!)	28
Wild Rice Stuffing for Turkey	29
Citrus Turkey Roast	30
Turkey Broccoli Bake	31
Turkey Bacon Avocado Sandwich	32
Quick Turkey Casserole	33
Turkey with Chestnut Stuffing	34
Turkey Stir-Fry	35

Table Of Contents

COLLEGE INN® Turkey and Stuffing Casserole	36
Tropical Turkey Salad	37
Tofu Turkey II	38
Slow Cooker Italian Turkey	39
Spinach and Feta Turkey Burgers	40
Hot Turkey Sandwiches	41
Turkey with Mushroom Sauce	42
Turkey Stuffing Roll-Ups	43
Saucy Turkey	44
Deep-Fried Turkey	45
Melissa's Turkey Meatloaf	46
Slow Cooker Turkey Breast	47
Turkey-Stuffed Peppers	48
Cindy's Turkey Salad	49
Turkey Lasagna Roll-Ups	50
Creamed Turkey with Bow Ties	51
Turkey Pot Pie II	52
Deep-Fried Turkey Marinade	53
Turkey Bow Tie Skillet	54
Turkey a la Oscar	55
Garbage Can Turkey	56
Maple Roast Turkey	57
Turkey Pot Pie III	58
Seasoned Turkey Burgers	59
Savory Turkey Gravy	60
Turkey Quesadillas	61
Becca's Custom Turkey Shepherd's Pie	62
Feta and Turkey Stuffed Green Peppers	63
Roasted Turkey Legs	64
Grilled Turkey	65
Herb Turkey Rub	66
Smoked Turkey Tortilla Wraps	67
BBQ Turkey	68
Butternut Squash and Turkey Chili	69
Turkey Breast with Gravy	70

Table Of Contents

Teriyaki Turkey Meatballs	71
Italian Turkey Cutlets	72
Ground Turkey Soup	73
Turkey Breakfast Sausage	74
Sonya's Special Turkey Stuffing	75
Southern Turkey Cornbread Pot Pie	76
Cuban-style Grilled Turkey Sandwich	77
Cumin Turkey Burgers	78
Turkey Brine	79
Turkey Sandwiches with Cranberry Sauce	80
Crunchy Turkey Salad	81
Waistline-Friendly Turkey Chili	82
Cheesy Turkey with Pasta	83
Homestyle Turkey, the Michigander Way	84
Turkey Skillet Supper	85
Turkey Salad Croissants	86
Turkey in a Hurry	87
Sweet Leftover Turkey Salad	88
Turkey Drumsticks	89
Turkey Soup with Root Vegetables	90
Goat Cheese and Spinach Turkey Burgers	91
Gourmet Gouda Turkey Burgers	92
Tofu Turkey I	93
Amy's Triple Decker Turkey Bacon Sandwich	94
Avocado and Cranberry Mustard Turkey Wrap	95
Make-Ahead Turkey Gravy	96
Turkey and Stuffing	97
Turkey Roll-Ups	98
Southwestern Turkey Soup	99
Chicken and Turkey Marinade	100
Turkey Lasagna	101
Hearty Turkey Soup with Parsley Dumplings	102
Slow Cooker Turkey Stew	103
Sweet and Spicy Turkey Sandwich	104
Spicy Turkey Burgers	105

Table Of Contents

Corn Bread Turkey Casserole	106
Turkey Noodle Soup Mix	107
Turkey Sandwich with Spicy Avocado Spread	108
Turkey Picadillo	109
Left-Over Turkey Pot Pie	110
Upside Down Turkey	111
Turkey Lo Mein	112
Devil Dan's Fruit-Stuffed Boneless Turkey	113
Turkey Burgers	114
Turkey and Hash Brown Casserole	115
Turkey Dumplings	116
Turkey Sausage Pie	117
Wonder Turkey Stuffing	118
Cheddar Turkey Casserole	119
Turkey Macaroni Bake	120
Easy Turkey Gravy	121
Zesty Turkey Burgers	122
My Favorite Pork Turkey Meatloaf	123
Turkey Potpie	124
Chicken or Turkey Tetrazzini	125
Zippy Turkey Tortilla Bake	126
Turkey Stir Fry with Lychees	127
Citrus Turkey Brine	128
Roast Turkeys With Rich Pan Gravy	129
Stuffed Turkey Legs	130
Mom's Barbeque Style Turkey	131
BBQ Feta and Hot Banana Pepper Turkey Burgers	132
Turkey Breast Florentine	133
Leftover Turkey Spring Rolls with Cranberry Sweet and Sour	134
Turkey Wraps	135
The World's Best Turkey	136
Turkey Salad	137
Turkey Sloppy Joes	138
Lemon Turkey with Couscous Stuffing	139
Family-Style Turkey Potpie	140

Table Of Contents

Baked Ziti with Turkey Meatballs	141
Chicken or Turkey Crepes with Tarragon	142
Leftover Turkey Casserole	143
Turkey Shepherd's Pie	144
Easy Turkey Curry	145
Merritt Family Two Hour Turkey	146
Turkey Lettuce Wraps with Shiitake Mushrooms	147
Turkey Cabbage Rolls	148
Jamaican Turkey Sandwich	149
Terrific Turkey Meat Loaf	150
Turkey Bean Bake	151
Turkey Sliders	152
Day-After-Thanksgiving Turkey Carcass Soup	153
Turkey Mushroom Supreme	154
Gary's Turkey Burritos	155
Orangey Turkey Legs	156
Grilled Hot Turkey Sandwiches	157
Turkey Breast Roulade with Apple and Raisin Stuffing	158
Marinated Turkey Breast	159
Leftover Turkey Cheesecake	160
Awesome Turkey Giblet Stock	161
Cape Cod Turkey Salad	162
Turkey Burgers with Brie, Cranberries, and Fresh Rosemary	163
Dilly Turkey Burgers	164
Turkey Medley	165
Chris's Incredible Italian Turkey Meatloaf	166
Homemade Italian Turkey Sausage	167
Turkey Pita Tacos	168
Broccoli Turkey Roll-Ups	169
Awesome Tangerine-Glazed Turkey	170
Mushroom Turkey Casserole	171
The Greatest Grilled Turkey	172
COLLEGE INN® Creamy Turkey and Wild Rice Soup	173
Salvadorian Roasted Turkey	174
Easy Beginner's Turkey with Stuffing	175

Table Of Contents

Tarragon-Turkey Soup	176
Turkey Tetrazzini	177
Pesto Turkey Burgers	178
Mushroom Blue Cheese Turkey Burgers	179
Pasta Primavera with Italian Turkey Sausage	180
Basil Turkey Burgers	181
Busy Night Turkey Taco Soup with Avocado Cream	182
Mom's Turkey Sausage Patties	183
Grandma's Easy Turkey Taco Salad	184
Marinated Turkey Tenderloins	185
Barbecued Turkey Slices	186
Cheese Stuffed Turkey Meat Loaf	187
Greek Traditional Turkey with Chestnut and Pine Nut Stuffing	188
Ground Turkey Noodle Bake	189
A Simply Perfect Roast Turkey	190
Turkey Bone Soup	191
Jenni's Turkey and Dressing Pie	192
Green Turkey and Cheese	193
Crunchy Turkey Salad	194
Open-Faced Turkey Tacos	195
Campbell's® Turkey and Broccoli Alfredo	196
Grilled Whole Turkey	197
Simmer Family Turkey Stuffing	198
Ground Turkey and Hominy	199
Turkey Mercedes	200
Turkey Mushroom Stew	201
Luscious Turkey Bacon Refried Beans	202
Quick Turkey-Bean Soup	203
After-Thanksgiving Turkey Soup	204
Thanksgiving-Style Turkey Meatloaf	205
Turkey Frame Vegetable Soup	206
Sheri's Fun Fruit Turkey	207
Turkey Delight	208
Vegetarian Turkey Stuffing	209
Turkey Waldorf Pita	210

Table Of Contents

Turkey Avocado Panini	211
Turkey Bake with Whole Wheat Pasta	212
The Best Ugly Turkey	213
Mushroom Turkey Patties	214
Pumpkin Turkey Chili	215
Turkey Barbecue	216
Leek and Turkey Pizza	217
Tantalizing Turkey and Blue Cheese Meatballs	218
Turkey Noodle Casserole	219
Turkey Potato Casserole	220
Roasted Turkey Criolla Marinade	221
Awesome Turkey Sandwich	222
Turkey Scallopini	223
Turkey and Provolone Sandwiches	224
Cajun Turkey Stuffing	225
Best Greek Stuffed Turkey	226
Smokin' Scovilles Turkey Chili	227
Grilled Turkey Burgers with Cranberry Horseradish Dressing	228
Tender Breaded Turkey Cutlets	229
Rachel's Turkey Loaf	230
Actually Delicious Turkey Burgers	231
Turkey Bolognese Sauce	232
Apple Brine for Turkey the Night Before Cooking	233
Turkey Pasta Primavera	234
Turkey Meatloaf and Gravy	235
Middle Eastern Turkey Dogs	236
Blue Cheese Turkey Rolls	237
Cinnamon Orange Turkey Scaloppini	238
Potato and Turkey Sausage Soup	239
Turkey Salad Sundaes	240
Italian Turkey Pasta Skillet	241
Orange and Maple Glazed Turkey	242
Turkey Patties with Cranberry Cream Sauce	243
Turkey-Rice Supper	244
Elegant Turkey Stuffing	245

Table Of Contents

Chinese Turkey Pasta Salad	246
Cranberry Stuffed Turkey Breasts	247
Green Turkey and Cheese	248
Spicy Turkey Wraps with Strawberry Salsa	249
Breaded Turkey Breasts	250
Stuffed Peppers with Turkey and Vegetables	251
Oat and Herb Encrusted Turkey	252
Fried Wild Turkey	253
Au Gratin Turkey Skillet	254
Stuffing without a Turkey	255
Turkey Enchiladas	256
Turkey Ranch Wraps	257
Spiced Turkey Roast	258
Turkey Red Grape Salad	259
Terrific Turkey Brine	260
Turkey with Orange Sauce	261
Barley Turkey Soup	262
Turkey Tortilla Soup	263
Turkey Potato Tetrazzini	264
After-Christmas Turkey Potpie	265
Turkey Club	266
Turkey-Berry Stuffing Balls	267
Hearty Turkey Soup with Parsley Dumplings	268
Spicy Turkey Burgers	269
Turkey Polish Sausage and Peppers	270
Swanson ® Black Bean, Corn and Turkey Chili	271
Turkey-Tomato Pasta Sauce	272
Waldorf Salad with Turkey & Apricot	273
Cranberry Turkey	274
Aunt Wanda's Turkey Carcass Soup	275
Grilled Turkey Tenderloins	276
Creamy Blush Sauce with Turkey and Penne	277
Erick's Deep Fried Rosemary Turkey	278
Apple Curry Turkey Pita	279
Spinach Turkey Roll	280

Table Of Contents

Turkey a la King	281
Swiss Turkey Tenderloin Strips	282
Turkey and Tortellini Alfredo	283
Mini Turkey Loaf	284
Turkey Cream Cheese Enchiladas	285
Rosemary Roasted Turkey	286
Rosemary Roasted Turkey	287
Turkey Tetrazzini II	288
Turkey Wild Rice Soup II	289
Campbell's Kitchen Turkey and Stuffing Casserole	290
Honey Smoked Turkey	291
Almond-Turkey Cheese Spread	292
Annie's Turkey Salad	293
Simple Turkey Chili	294
Turkey 'n Stuffing Bake	295
White Turkey Chili	296
Garlic and Ranch Turkey Burgers	297
Chicken Tava from Turkey	298
Turkey Shepherd's Pie	299
Turkey with Apple Stuffing	300
Spicy Smoky Macaroni and Cheese with Turkey Bacon	301
Turkey Dressing Bread	302
Grandma's Farmhouse Turkey Brine	303
Festive Turkey Meatballs	304
Turkey Nacho Bake	305
Thanksgiving Flavored Turkey Burgers	306
Grilled Turkey Kabobs	307
Gingery-Apricot Turkey Salad	308
Turkey 'n Stuffing Bake	309
Cajun Deep-Fried Turkey	310
Ground Turkey Casserole	311
Jumbo Shells Stuffed with Turkey	312
Sweet Potato and Turkey Shepherd's Pie	313
Almond Turkey Stir-Fry	314
Turkey Apple Potpie	315

Table Of Contents

Cashew Turkey Pasta Salad	316
Brazilian-Style Turkey with Ham	317
Special Roast Turkey	318
Turkey-Curtido Sandwiches	319
Indian Turkey Burgers With Lime, Cucumbers & Chutney	320
Turkey Loaf	321
Fiesta Stuffed Turkey Burgers	322
Stuffed Turkey Roll	323
Sherry's German Turkey	324
Turkey with Herbed Rice Dressing	325
Wild Rice and Turkey Salad	326
Turkey Bow Tie Skillet	327
Melon Turkey Salad	328
Turkey Cranberry Pinwheels	329
Zesty Apricot Turkey	330
Turkey Minestrone	331
Roast Turkey With Tasty Chestnut Stuffing	332
Barbecued Turkey Pockets	333
Leftover Turkey Brunswick Stew	334
Turkey Bean Chili	335
Spicy Smoked Turkey Soup	336
Hot Turkey Salad Sandwiches	337
Turkey Hash	338
White Bean Turkey Chili	339
Mexican Turkey Burgers	340
Turkey Tenderloins	341
Creamy Turkey Cleanup	342
Candy Turkeys	343
Turkey Florentine	344
Turkey Burger Pie	345
Curried Turkey Salad	346
Lemon Turkey Stir-Fry	347
Open-Faced Turkey Sandwiches	348
Roasted Barbecued Turkey Legs	349
Tangy Turkey and Swiss Sandwiches	350

Table Of Contents

Ma Lipo's Apricot-Glazed Turkey with Roasted Onion and Shallot	351
Turkey and Stuffing Pie	352
Monterey Turkey Omelet	353
Spicy Turkey Chili	354
Turkey Wild Rice Soup	355
Turkey in a Smoker	356
Delicious Turkey Glaze	357
Turkey With Rye Dressing	358
Terrific Turkey Chili	359
Waldorf Turkey Sandwiches	360
Turkey Salad Tortillas	361
Lemon-Herb Turkey	362
Grandma Winnie's Turkey Stuffing	363
Turkey in a Pot	364
Mexican Turkey Burgers with Pico de Gallo	365
Southwestern-Flavored Ground Beef or Turkey for Tacos & Salad	366
Turkey a la Matt	367
Turkey 'n' Stuffing Pie	368
Tropical Turkey Meat Loaf	369
Eva's Savory Turkey Legs	370
White Turkey Chili	371
Mama's Cornbread and Sausage Turkey Dressing	372
Turkey Noodle Stew	373
Lemony Turkey Breast	374
Maple Roast Turkey and Gravy	375
Taco Turkey Wraps	376
Black Bean, Corn and Turkey Chili	377
Leftover Turkey Patties	378
Best Yet Turkey Chili	379
Turkey Ragu with Fontina and Parmesan	380
Spinach Turkey Penne	381
Turkey Curry	382
Turkey Tomato Pizza	383
Grilled Turkey Reubens	384
Turkey Gumbo	385

Table Of Contents

Curried Turkey	386
Italian Turkey Sandwiches	387
Turkey Noodle Soup	388
The Attention-Hungry Turkey of Moistness	389
Veggie Turkey Casserole	390
Spicy Turkey Stir-Fry	391
Slow Cooker Thanksgiving Turkey	392
Barbecued Turkey Sandwiches	393
Sweet 'N' Sour Turkey	394
Turkey Taco Salad	395
Turkey-Cheese Macaroni Bake	396
Turkey Stuffing Divan	397
Turkey Meatballs	398
Turkey Soup with Slickers	399
Apple Turkey Potpie	400
Healthy Turkey Loaf	401
Herbed Turkey Rub	402
Delicious Spinach and Turkey Lasagna	403
White Chili with Ground Turkey	404
Turkey Pizza	405
Chicken or Turkey Pie	406
Aunt Wanda's Turkey Carcass Soup	407
Turkey Posole	408
Creamy Turkey and Biscuits	409
Turkey Breast Roulade	410
Rosemary Turkey Meatloaf	411
Caribbean Turkey Burgers	412
Turkey Parmesan Casserole	413
Italian Hot Turkey Sausage and Black-Eyed Peas	414
Hot Turkey Salad	415
Turkey Jambalaya	416
Turkey Squash Casserole	417
Citrus Grilled Turkey Breast	418
Perfect Turkey	419
Maple Roast Turkey and Gravy	420

Table Of Contents

Turkey and Quinoa Meatloaf	421
Homestyle Turkey, the Michigander Way	422
Stuffed Roast Turkey	423
Lemony Turkey Rice Soup	424
Hearty Turkey Stew with Vegetables	425
Maple Glazed Turkey Roast	426
Ma Lipo's Apricot-Glazed Turkey with Roasted Onion and Shallot	427
Laura's Quick Slow Cooker Turkey Chili	428
Sweet and Sour Turkey Patties	429
Country Turkey Casserole	430
Tuscan Turkey Sausage Soup	431
Pete's Tailgate Turkey Marinade	432
Moist Turkey Burgers	433
Herb-Glazed Turkey	434
Turkey Goulash	435
Festive Fall Turkey Salad	436
Chutney Turkey Salad	437
Cranberry Turkey Salad	438
Turkey in a Bag	439
Pineapple Turkey Salad	440
Classic Stuffed Turkey	441
Travis's Turkey Burgers with a Bite	442
Stuffed Turkey Legs	443
Turkey Cranwich	444
Cranberry Stuffed Turkey Breasts	445
Turkey Picadillo II	446
Asian Turkey Burgers	447
Turkey-Lentil Chili	448
Thanksgiving Turkey	449
Turkey Cranwich	450
Turkey Manicotti	451
Evil Turkey	452
Deluxe Turkey Club Pizza	453
Spanish Rice with Turkey	454
Low Fat Turkey Burgers	455

Table Of Contents

Turkey Fried Rice	456
Turkey Meatballs in Garlic Sauce	457
Turkey and Bacon Panini with Chipotle Mayonnaise	458
Turkey, Spinach and Colby-Jack Panini	459
Turkey Rice Casserole	460
Turkey Broccoli Hollandaise	461
Sweet Potato-Turkey Meatloaf	462
Turkey Garbanzo Bean and Kale Soup with Pasta	463
Deep Fried Turkey Rub	464
Light Turkey Salad	465
Roasted Turkey and Pan Gravy	466
Honey-Mustard Turkey Breast	467
Marinated Turkey for Two	468
Turkey and Citrus Salad	469
Lazygirl's Ground Turkey Stroganoff	470
Brown Rice Turkey Soup	471
Asian Turkey Barbecue on Sesame Scallion Toasts	472
Grampa's Coriander Turkey Sausage	473
Turkey Spaghetti Pie	474
Grilled Turkey Legs	475
Fiesta Turkey Tavern	476
Teriyaki Turkey Burritos	477
Mexican Turkey	478
Turkey Soup with Dressing Dumplings	479
Turkey Patties	480
Turkey Bean Soup	481
Turkey Meat Loaf	482
Turkey Meatballs	483
Tex-Mex Turkey Soup	484
Turkey Gyros	485
Grandma Smith's New Brunswick-Style Turkey Stuffing	486
Turkey Curry	487
Jesse's Spicy Veggie and Turkey Meatball Stew	488
Easy Turkey Tetrazzini	489
Southwestern Turkey Casserole	490

Table Of Contents

Roasted Turkey Legs	491
Herb-Glazed Roasted Turkey	492
Turkey with Corn-Bread Dressing	493
Thanksgiving No-Turkey Turkey	494
Turkey Cutlets with Tomato Sauce	495
Out of this World Turkey Brine	496
Roast Turkey With Tasty Chestnut Stuffing	497
Saucy Turkey	498
Turkey Bagel Dogs	499
Tarragon Turkey Salad	500
Turkey Mushroom Tetrazzini	501
Turkey a la King Deluxe	502
Five Spice Turkey Cheeseburgers	503
Tastes-Like-Beef Turkey Burgers	504
Spicy Chipotle Turkey Burgers	505
Turkey Meatballs with Vegetable Sauce	506
Turkey Nachos	507
Quinoa Turkey Stuffing	508
Baked Ziti with Turkey Meatballs	509
Smoked Turkey	510
Turkey Tenderloins	511
Oriental Turkey Pitas	512
Campbell's Kitchen Easy Turkey Pot Pie	513
Turkey Potato Supper	514
Turkey and Stuffing Casserole	515
American Turkey Tacos	516
Quick Turkey and Rice	517
Chili-Flavored Turkey Stew With Hominy and Tomatoes	518
Sweet Potato Turkey Hash	519
Broccoli Turkey Bake	520
Turkey Avocado Sandwiches	521
Turkey Tetrazzini I	522
Turkey Pot Pie I	523
Orange Turkey Brine	524

Turkey Sausage Breakfast

Ingredients

1 pound ground turkey sausage
4 eggs, lightly beaten
4 green onions, finely chopped
1 (16 ounce) package frozen hash
brown potatoes
1/2 cup milk
1 1/2 cups shredded Cheddar
cheese

Directions

Place turkey sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, stir together eggs, green onions, hash browns, milk, cheddar cheese and cooked sausage. Pour mixture into a 9x13 inch baking pan.

Bake in preheated oven for 60 minutes.

Chicken or Turkey Tetrazzini Deluxe

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup butter
3 cups sliced fresh mushrooms
1 cup minced onion
1 cup minced green bell pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups chicken broth
2 (10.75 ounce) cans water
2 cups shredded sharp Cheddar cheese
1 (10 ounce) package frozen green peas
1/2 cup cooking sherry
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
4 cups chopped cooked chicken breast
1 cup grated Parmesan cheese
paprika to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Preheat oven to 375 degrees F (190 degrees C).

Meanwhile, melt butter in a large saucepan over medium heat. Add mushrooms, onion and bell pepper and saute until tender. Stir in cream of mushroom soup, chicken broth and water and cook, stirring, until heated through. Stir in pasta, Cheddar cheese, peas, sherry, Worcestershire sauce, salt, pepper and chicken. Mix well and transfer mixture to a lightly greased 11x14 inch baking dish. Sprinkle with Parmesan cheese and paprika.

Bake in the preheated oven for 25 to 35 minutes, or until heated through.

Creole-Stuffed Turkey

Ingredients

4 cups cubed corn bread
2 cups cubed crustless day-old whole wheat bread
1 cup chopped fully cooked ham
3/4 cup chopped smoked kielbasa
1/2 cup finely diced sweet red pepper
1/2 cup finely diced green pepper
1/4 cup chopped celery
3 tablespoons finely diced onion
2 1/2 teaspoons Creole seasoning*
1/2 cup egg substitute
1 cup chicken broth
1 (8 pound) turkey

Directions

In a large bowl, combine the first 10 ingredients; add enough chicken broth to moisten. Just before baking, stuff the turkey. Skewer openings; tie drumsticks together. Place on a rack in a roasting pan.

Bake at 325 degrees for 3-1/2 to 4 hours or until a meat thermometer reads 180 degrees for the turkey and 165 degrees for the stuffing. When the turkey begins to brown, cover lightly with a tent of aluminum foil and baste if needed. Remove all stuffing.

Feta Cheese Turkey Burgers

Ingredients

1 pound ground turkey
1 cup crumbled feta cheese
1/2 cup kalamata olives, pitted
and sliced
2 teaspoons dried oregano
ground black pepper to taste

Directions

Preheat the grill for medium high heat.

In a large bowl, combine turkey, feta cheese, olives, oregano, and pepper. Mix together, and form into patties.

Lightly oil the grate. Place patties on the grill. Cook for 10 to 12 minutes, turning halfway through.

Turkey Sausage Noodles

Ingredients

2 tablespoons olive oil
1/2 pound turkey sausage, cut
into pieces
1 large onion, chopped
3 (3 ounce) packages chicken
flavored ramen noodles
3 tablespoons all-purpose flour
2 cups water
1 cup frozen green peas
1/4 cup sour cream

Directions

In a large skillet, warm oil over medium heat and saute sausage and onion for 10 minutes. Meanwhile, bring a large pot of water to a boil.

In a small bowl, whisk together 2 seasoning packets from ramen noodles, flour and water until smooth; add this sauce and peas to skillet.

Bring mixture to a boil, cover and cook for 5 minutes or until heated through.

Add noodles to large pot of boiling water and cook for 3 minutes; drain.

Remove sausage mixture from heat and stir in sour cream; do not boil. Mix in noodles and serve.

Incredibly Cheesy Turkey Meatloaf

Ingredients

2 pounds ground turkey
1 cup milk
1 cup Italian seasoned bread crumbs
2 eggs
1 teaspoon salt
1/4 teaspoon pepper
3/4 pound Colby cheese, cut into 1/2-inch cubes
1/2 cup ketchup (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a bowl, mix the turkey, milk, bread crumbs, and eggs by hand. Season with salt and pepper. Fold the cheese cubes into the mixture. Transfer to a loaf pan, and top with ketchup.

Bake 1 hour in the preheated oven, to an internal temperature of 180 degrees F (85 degrees C).

Asparagus-Turkey Pasta Toss

Ingredients

4 ounces uncooked angel hair pasta
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
1/2 teaspoon chicken bouillon granules
1/4 teaspoon pepper
1/8 teaspoon salt
3/4 cup milk
1/4 cup shredded Swiss cheese
3 tablespoons shredded Parmesan cheese
1 cup diced, cooked turkey
10 fresh asparagus spears, cut into 1-inch pieces
1/2 cup sliced fresh mushrooms

Directions

Cook pasta according to package directions. In a saucepan, melt butter. Stir in the flour, bouillon, pepper and salt until smooth; gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Reduce heat; add cheeses and stir until smooth. Stir in the turkey, asparagus and mushrooms. Cook until heated through. Drain pasta and place in a serving bowl. Pour sauce mixture over pasta; toss gently to coat.

Turkey Burrito

Ingredients

3 cups cooked turkey, cut into bite-size pieces
1 cup prepared stuffing
1 cup mashed potatoes
1 cup leftover gravy
2 quarts turkey broth
1 large onion, chopped
1/4 cup self-rising flour
10 (10 inch) flour tortillas
1 (8 ounce) package shredded Cheddar cheese
3 pickled jalapeno peppers, sliced
3 tablespoons pickled jalapeno pepper juice
salt and pepper to taste
1 tablespoon dried parsley

Directions

In a large pot, combine turkey, stuffing, mashed potatoes, gravy, broth, and onion. Bring to a boil, and cook until onion is soft. Thicken with flour if needed.

Warm tortillas in a dry frying pan over medium heat. Spoon turkey mixture onto a warm tortilla, sprinkle with cheese, and roll into a burrito. Repeat with remaining ingredients.

Spread more cheese on top and add another spoonful of the turkey mixture over the cheese. Garnish with jalapeno slices, sprinkle with jalapeno juice, and season with salt, pepper, and parsley. Serve hot.

Black Friday Turkey Salad

Ingredients

1/2 cup mayonnaise (such as Hellman's®)
3 tablespoons prepared yellow mustard (such as Plochman's®)
2 tablespoons crumbled cooked bacon
3/4 cup shredded Cheddar cheese
2 tablespoons dill pickle relish
1/2 cup finely chopped pepperoncini
1/8 teaspoon crushed red pepper
salt, to taste
2 cups coarsely chopped leftover turkey

Directions

Stir together mayonnaise, mustard, bacon, Cheddar cheese, relish, pepperoncini, red pepper, and salt in a large bowl; add the turkey and stir to coat.

Broccoli Turkey Salad

Ingredients

1 (8 ounce) can unsweetened pineapple chunks
2 cups torn salad greens
2 cups torn fresh spinach
2 cups broccoli florets
1 green bell pepper, julienned
1/2 cup thinly sliced red onion
2 cups cubed cooked turkey
1/4 cup olive or vegetable oil
2 tablespoons red wine or balsamic vinegar
1 tablespoon poppy seeds
2 teaspoons sugar
2 teaspoons Dijon mustard

Directions

Drain the pineapple, reserving 2 tablespoons juice; set aside (discard remaining juice or save for another use). In a large bowl, combine the greens, spinach, broccoli, green pepper, onion, turkey and pineapple. In a small bowl, combine oil, vinegar, poppy seeds, sugar, mustard and reserved pineapple juice; mix well. Pour over salad and toss to coat. Serve immediately.

Turkey with Apple Slices

Ingredients

1/2 pound turkey breast
tenderloins
1 tablespoon butter or margarine
2 tablespoons maple syrup
1 tablespoon cider vinegar
1 teaspoon Dijon mustard
1/2 teaspoon chicken bouillon
granules
1 medium tart apple, sliced

Directions

In a large skillet, cook turkey in butter over medium heat for 4-5 minutes on each side or until the juices run clear. Remove from the skillet; cover and keep warm. In the same skillet, combine the syrup, vinegar, mustard and bouillon. Add the apple; cook and stir over medium heat for 2-3 minutes or until apple is tender. Spoon over turkey.

Holiday Turkey With Honey Orange Glaze

Ingredients

2 teaspoons rubbed sage
2 teaspoons salt
1 pinch dried thyme
1 (16 pound) whole turkey, neck and giblets removed
1/4 cup butter
1/3 cup orange juice
1/3 cup orange marmalade
1 1/2 teaspoons honey
1 orange, peeled, sectioned, and cut into bite-size pieces

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Combine sage, salt, and thyme in a small bowl. Rub half of the sage mixture all over the turkey, then place the turkey in a large roasting pan. Set remaining sage mixture aside. Bring butter, orange juice, orange marmalade, honey, and orange sections to a boil in a saucepan over medium-high heat. Reduce heat and simmer uncovered until thickened, stirring occasionally, 15 to 20 minutes. Stir in the remaining sage mixture. Brush the turkey with the glaze.

Bake the turkey in the preheated oven for 5 hours and 30 minutes, basting every 30 minutes. Cover turkey lightly with foil and continue baking until no longer pink at the bone and the juices run clear, 30 minutes to 1 hour, occasionally brushing with the glaze. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Turkey Lasagna with Butternut Squash, Zucchini,

Ingredients

2 tablespoons vegetable oil
1 onion, diced
4 cloves garlic, chopped
1 (20 ounce) package ground turkey
1 (28 ounce) can crushed tomatoes
3 (6 ounce) cans tomato paste
1 1/2 cups water
1 1/2 teaspoons dried basil
1 teaspoon fennel seeds
1 teaspoon Italian seasoning
1/4 teaspoon ground black pepper
1/4 cup chopped fresh parsley
3 1/2 cups peeled and cubed butternut squash
1 (10 ounce) package fresh spinach
1 (15 ounce) container fat-free ricotta cheese
1 egg
2 tablespoons chopped fresh parsley
1/4 teaspoon ground black pepper
1 (6 ounce) package shredded part-skim mozzarella cheese, divided
9 no-boil lasagna noodles
2 zucchini, sliced lengthwise

Directions

Heat the vegetable oil in a large skillet over medium heat; cook the onion and garlic in the hot oil until fragrant, 5 to 7 minutes. Break the turkey into small pieces into the skillet; cook and stir until completely browned, 7 to 10 minutes. Stir the crushed tomatoes, tomato paste, water, basil, fennel seeds, Italian seasoning, 1/4 teaspoon black pepper, and 1/4 cup parsley into the turkey mixture. Reduce heat to medium-low and simmer, stirring occasionally, until the sauce reaches a desired consistency, 60 to 90 minutes.

While the sauce simmers, place the butternut squash in a large, microwave-safe bowl; cover with plastic wrap and cook in microwave on High until tender, about 5 minutes. Set aside.

Cook and stir the spinach in a large skillet over medium heat until wilted, about 5 minutes. Set aside.

Stir the ricotta cheese, egg, 2 tablespoons parsley, 1/4 teaspoon black pepper, and about 2/3 of the mozzarella cheese together in a bowl. Set aside.

Preheat an oven to 375 degrees F (190 degrees C).

Pour 1 1/2 cups of the sauce into the bottom of a 9x13-inch baking dish. Arrange 3 of the lasagna noodles in a layer over the sauce. Spread 1 cup of the ricotta cheese mixture over the noodles. Sprinkle about half of the butternut squash over the ricotta cheese mixture. Layer about half the wilted spinach over the butternut squash. Lay about half the zucchini slices over the spinach in a layer. Repeat the layering. Top with the 3 remaining lasagna noodles. Spread any remaining ricotta cheese mixture over the top of the lasagna. Finish by topping with any remaining sauce mixture. Cover with aluminum foil.

Bake in the preheated oven for 30 minutes. Remove the aluminum foil and sprinkle the remaining mozzarella over the top of the lasagna. Return to oven and bake uncovered until the top is golden brown, about 30 minutes more. Remove and allow the lasagna to rest 15 minutes before cutting to serve.

Teriyaki Turkey Breast

Ingredients

1 cup packed brown sugar
3/4 cup soy sauce
1/2 cup sherry or apple juice
1/4 cup olive or vegetable oil
1 tablespoon ground ginger
1 tablespoon ground mustard
1 teaspoon garlic powder
1 bone-in turkey breast (8 pounds)

Directions

In a bowl, combine the first seven ingredients; mix well. Pour 1 cup marinade into a large resealable plastic bag; add the turkey. Seal bag and turn to coat; refrigerate overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade from the turkey. Place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 2 to 2 1/2 hours or until a meat thermometer reads 170 degrees F, basting every 30 minutes with reserved marinade. Let stand for 10 minutes before slicing.

Grilled Maple Turkey Sandwich

Ingredients

3 strips bacon
4 ounces sliced deli-style maple turkey
2 tablespoons butter, softened
2 slices raisin black bread
4 slices Swiss cheese
2 tablespoons honey mustard

Directions

Place bacon into a skillet over medium heat, and cook until crisp. Remove, and drain on paper towels. Drain bacon grease from skillet. Add maple turkey to the skillet, and cook briefly, just long enough to heat through.

Butter both sides of the bread. Layer one slice with two slices of the Swiss cheese, then layer with the maple turkey, and the bacon. Drizzle with honey mustard, and top with remaining two slices of Swiss cheese. Top with remaining bread slice, and cut sandwich in half. Return sandwich halves to the skillet, and cook over medium heat, turning once, until cheese begins to melt, 4 to 5 minutes.

Easy Herb Roasted Turkey

Ingredients

1 (12 pound) whole turkey
3/4 cup olive oil
2 tablespoons garlic powder
2 teaspoons dried basil
1 teaspoon ground sage
1 teaspoon salt
1/2 teaspoon black pepper
2 cups water

Directions

Preheat oven to 325 degrees F (165 degrees C). Clean turkey (discard giblets and organs), and place in a roasting pan with a lid.

In a small bowl, combine olive oil, garlic powder, dried basil, ground sage, salt, and black pepper. Using a basting brush, apply the mixture to the outside of the uncooked turkey. Pour water into the bottom of the roasting pan, and cover.

Bake for 3 to 3 1/2 hours, or until the internal temperature of the thickest part of the thigh measures 180 degrees F (82 degrees C). Remove bird from oven, and allow to stand for about 30 minutes before carving.

Warm Greek Pita Sandwiches With Turkey and

Ingredients

1/2 cup sour cream
1/2 cup plain low-fat yogurt
1/2 cup cucumber, peeled, grated and squeezed as dry as possible
2 teaspoons red or rice wine vinegar
2 garlic cloves, minced
1/2 teaspoon Salt and pepper, to taste
4 large pitas
2 tablespoons olive oil
1 large onion, peeled, halved and cut into chunky wedges
3 cups leftover roast turkey, pulled into bite-sized pieces
1 teaspoon oregano
1 1/2 cups shredded lettuce (preferably romaine)
1 cup cherry tomatoes, halved and lightly salted

Directions

Adjust oven rack to middle position. Heat oven to 300 degrees.

In a small bowl, mix sour cream, yogurt, cucumber, vinegar, 1 minced garlic clove, and salt and pepper to taste; set aside.

Place pitas in oven; bake until warm and pliable, 7 minutes. Cut in half. Meanwhile, heat oil in a large skillet over high heat. Carefully add onion; saute until spotty brown but still crisp, 2 to 3 minutes. Add turkey, oregano and remaining minced garlic; continue to saute until heated through, another 2 minutes.

Serve, letting guests fill their own pitas with lettuce first, followed by turkey, tomatoes and cucumber sauce.

Turkey Spinach Casserole

Ingredients

1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
1/2 cup reduced-fat mayonnaise
1/2 cup water
2 cups cubed cooked turkey breast
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup uncooked instant brown rice
1 medium yellow squash, cubed
1/4 cup chopped red onion
1 teaspoon ground mustard
1/2 teaspoon dried parsley flakes
1/2 teaspoon garlic powder
1/8 teaspoon pepper
1/4 cup fat-free Parmesan cheese topping
1/8 teaspoon paprika

Directions

In a large bowl, combine the soup, mayonnaise and water. Stir in the next nine ingredients. Transfer to a shallow 2-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 35-40 minutes or until rice is tender. Uncover; sprinkle with Parmesan topping and paprika. Bake 5 minutes longer.

Green Bean Turkey Bake

Ingredients

2 cups frozen cut green beans,
thawed
1 1/2 cups cubed cooked turkey
breast
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 cup shredded Cheddar cheese
1/3 cup milk
3 cups mashed potatoes
1/2 cup crushed cheese flavored
crackers

Directions

In a 2-qt. microwave-safe dish, combine the green beans, turkey, soup, cheese and milk. Cover and microwave on high for 5-6 minutes or until bubbly, stirring once.

Carefully spread mashed potatoes over turkey mixture; sprinkle with cracker crumbs. Cover and cook on high for 2-4 minutes or until heated through. Let stand for 5 minutes before serving.

Turkey Macaroni Salad

Ingredients

8 ounces dry fusilli/spiral pasta
1 cup mayonnaise
1 cup plain yogurt
1/4 cup chopped green onions
1 teaspoon salt
1/8 teaspoon ground white pepper
3 cups cooked turkey, cubed
1 cup chopped celery

Directions

Cook pasta according to package directions. Drain, rinse with cold water, and drain again.

In a large bowl, combine mayonnaise, yogurt, onions, salt, and white pepper. Gently stir in turkey, pasta, and celery. Cover, and chill until serving time.

Turkey with Grandma's Stuffing

Ingredients

1 (12 pound) turkey, with giblets
4 celery ribs with leaves, chopped
1 small onion, finely chopped
4 tablespoons butter or margarine, divided
10 slices day-old white bread, cubed
10 slices day-old whole wheat bread, cubed
1/2 cup egg substitute
3/4 teaspoon poultry seasoning
1/2 teaspoon salt
Dash pepper
3 tablespoons cornstarch
1/4 cup cold water

Directions

Place giblets in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 45-50 minutes or until tender. Remove giblets to a cutting board; dice. Set broth and giblets aside. In a skillet, saute celery and onion in 2 tablespoons butter until tender. In a bowl, combine bread cubes, celery mixture, giblets, egg substitute and seasonings. Stir in 1 cup giblet broth.

Just before roasting, loosely stuff turkey with 8 cups stuffing. Place remaining stuffing in a greased 2-cup baking dish; refrigerate. Skewer turkey openings; tie drumsticks together with kitchen string. Place breast side up on a rack in a roasting pan. Pour 1 cup giblet broth over turkey. Melt remaining butter; brush over turkey. Bake, uncovered, at 325 degrees F for 3-1/2 to 4 hours or until a meat thermometer reads 180 degrees F for turkey and 165 degrees F for stuffing, basting occasionally. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 25-30 minutes. Uncover; bake 10 minutes longer. Cover turkey and let stand for 20 minutes before carving. Pour pan drippings into a 2-cup measuring cup; skim fat. Add water or remaining giblet broth to measure 2 cups. In a saucepan, combine cornstarch and cold water until smooth. stir in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Turkey Pot Pie

Ingredients

1 recipe pastry for a (10 inch)
double crust pie
4 tablespoons butter
1 small onion, minced
2 stalks celery, chopped
2 carrots, diced
3 tablespoons dried parsley
1 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
2 cups water
3 potatoes, peeled and cubed
1 1/2 cups cooked turkey, cubed
3 tablespoons all-purpose flour
1/2 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust and place in the 10 inch pie pan and set aside.

Place 2 tablespoons of the butter in a large skillet. Add the onion, celery, carrots, parsley, oregano, salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.

In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam.

Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and continue baking for 20 minutes, or until crust is golden brown.

Turkey Enchiladas

Ingredients

2 turkey thighs or drumsticks
1 (8 ounce) can tomato sauce
1 (4 ounce) can chopped green chilies
1/3 cup chopped onion
2 tablespoons Worcestershire sauce
1 tablespoon chili powder
1/4 teaspoon garlic powder
8 flour tortillas (7 inches)
Optional toppings: chopped green onions, sliced ripe olives, chopped tomatoes, shredded cheddar cheese, sour cream and/or shredded lettuce

Directions

Remove skin from turkey. Place in a 5-qt. slow cooker. Combine tomato sauce, chilies, onion, Worcestershire sauce, chili powder and garlic powder; pour over turkey. Cover and cook on low for 6-8 hours or until turkey is tender.

Remove turkey; shred meat with a fork and return to the slow cooker. Heat through.

Spoon about 1/2 cup of turkey mixture down the center of each tortilla. Fold bottom of tortilla over filling and roll up. Add toppings of your choice.

Savory Turkey Gravy

Ingredients

5 cups turkey stock
1/4 cup all-purpose flour
1 cup water
1 teaspoon poultry seasoning
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon celery salt

Directions

In a medium saucepan, bring the turkey stock to a boil. In a small bowl, dissolve flour in water. Gradually whisk into the turkey stock. Season with poultry seasoning, salt, pepper, and celery salt. Bring to a boil, reduce heat, and simmer for 8 to 10 minutes, or until thickened.

Cran-Orange Turkey Bagel

Ingredients

1 (11 ounce) can mandarin oranges, drained
1 (16 ounce) can whole berry cranberry sauce
6 tablespoons cream cheese, softened
6 onion bagels or flavor of your choice, split and toasted
1 pound thinly sliced cooked turkey

Directions

In a bowl, mash mandarin oranges with a fork. Stir in cranberry sauce. Spread cream cheese over the bottom of each bagel; top with turkey and cran-orange sauce. Replace bagel tops.

Amy's Delicious Turkey Burgers

Ingredients

1 pound ground turkey
1 tablespoon garlic powder
1 tablespoon red pepper flakes
1 teaspoon dried minced onion
(optional)
1 egg
1/2 cup crushed cheese flavored
crackers

Directions

Preheat a grill for high heat.

In a large bowl, mix together the ground turkey, garlic powder, red pepper flakes, minced onion, egg and crackers using your hands. Form into four fat patties.

Place patties on the grill, and cook for about 5 minutes per side, until well done.

Wild Rice Turkey Dish

Ingredients

1 (6 ounce) package long grain
and wild rice mix
3 cups cubed cooked turkey
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (8 ounce) can sliced water
chestnuts, drained and halved
3/4 cup water
1/4 cup chopped onion
3 tablespoons soy sauce
1 cup soft bread crumbs
1 tablespoon butter or margarine,
melted

Directions

Prepare rice according to package directions. Stir in the turkey, soup, water chestnuts, water, onion and soy sauce. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes.

Uncover. Toss bread crumbs and butter; sprinkle over the top. Bake 15-20 minutes longer or until bubbly and golden brown. Let stand for 15 minutes before serving.

Colin's Stuffing (Turkey Optional!)

Ingredients

- 1 cup shelled macadamia nuts
- 1 cup shelled pistachio nuts
- 1 cup shelled walnuts
- 1 cup slivered almonds
- 1 pound pork sausage
- 1/2 cup unsalted butter
- 2 cups chopped yellow onion
- 1 1/2 cups thinly sliced celery
- 1 1/2 cups peeled, diced carrots
- 2 tablespoons finely chopped garlic
- 2 (16 ounce) packages dry bread stuffing mix
- 2 1/2 tablespoons dried sage
- salt and pepper to taste
- 5 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a large baking dish.

Spread macadamia nuts, pistachios, walnuts, and almonds in a single layer on a baking sheet, and bake 5 to 10 minutes, stirring often, until lightly toasted.

Place sausage in a large skillet over medium heat, and cook until evenly brown. Set aside, and drain skillet. Melt butter in the skillet, and cook the onion, celery, carrots, and garlic until tender.

In a large bowl, toss together the dry bread stuffing mix, roasted nuts, sausage, onion, celery, carrots, and garlic. Season with sage, salt, and pepper. Mix in 3 cups chicken stock. Gradually add remaining chicken stock as needed to make the mixture evenly moist. Transfer to the prepared baking dish. (Or use to stuff the turkey just before roasting.)

Bake stuffing 25 minutes in the preheated oven, until crisp and golden brown.

Wild Rice Stuffing for Turkey

Ingredients

2 cups hot water
4 cubes chicken bouillon,
crumbled
1 (6 ounce) package wild rice,
uncooked
1/2 cup butter
1 cup chopped celery
1/2 cup chopped green bell
pepper
1 (5.5 ounce) package seasoned
croutons
2 teaspoons poultry seasoning

Directions

Dissolve 3 cubes bouillon in 1 cup hot water. In a medium saucepan, combine wild rice with bouillon water, then fill with just enough cold water to cover. Bring to a boil. Reduce heat, cover, and simmer 25 minutes, stirring occasionally.

Mix remaining 1 cube bouillon in 1 cup hot water. Heat butter in a medium skillet over medium heat. Stir in celery and green pepper; cook until tender. Mix in remaining bouillon water. Pour skillet contents into a large bowl. Stir together cooked rice, croutons, and poultry seasoning.

Stuff turkey loosely, and cook turkey as directed. Or put stuffing into a well greased baking dish, cover, and bake 30 minutes in a preheated oven at 325 degrees F (165 degree C).

Citrus Turkey Roast

Ingredients

3 pounds frozen boneless turkey
roast, thawed
1 tablespoon garlic powder
1 tablespoon paprika
1 tablespoon olive oil
2 teaspoons Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon pepper
8 cloves garlic, peeled
1 cup chicken broth, divided
1/4 cup water
1/4 cup white wine, or additional
chicken broth
1/4 cup orange juice
1 tablespoon lemon juice
2 tablespoons cornstarch

Directions

Cut roast in half. Combine the garlic powder, paprika, oil, Worcestershire sauce, salt and pepper; rub over turkey. Place in a 5-qt. slow cooker. Add the garlic, 1/2 cup broth, water, wine or additional broth, orange juice and lemon juice. Cover and cook on low for 5-6 hours or until a meat thermometer reads 170 degrees F.

Remove turkey and keep warm. Discard garlic cloves. For gravy, combine cornstarch and remaining broth until smooth; stir into cooking juices. Cover and cook on high for 15 minutes or until thickened. Slice turkey; serve with gravy.

Turkey Broccoli Bake

Ingredients

1 (10 ounce) package frozen
chopped broccoli, thawed
2 1/2 cups shredded Cheddar
cheese, divided
1 1/2 cups cubed cooked turkey
2/3 cup chopped onion
3/4 cup biscuit baking mix
3/4 teaspoon salt
1/4 teaspoon pepper
3 eggs, beaten
1 1/3 cups milk

Directions

In a bowl, combine the broccoli, 2 cups of cheese, turkey and onion. Spoon into a greased 9-in. deep-dish pie plate.

In a bowl, combine the biscuit mix, salt, pepper, eggs and milk. Pour over broccoli mixture; sprinkle with remaining cheese. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Turkey Bacon Avocado Sandwich

Ingredients

1 tablespoon reduced-fat
mayonnaise (optional)
2 slices bread, toasted
1 slice provolone cheese
4 thin slices deli turkey breast
4 slices precooked bacon,
microwaved according to package
directions
1/2 avocado - peeled, pitted, and
thinly sliced
1 slice ripe tomato
1 leaf lettuce

Directions

Spread mayonnaise on one side of both slices of toasted bread.
Top a bread slice with provolone cheese, turkey, bacon, avocado,
tomato, and lettuce. Place the remaining bread slice on top, slice in
half, and serve.

Quick Turkey Casserole

Ingredients

2 cups sliced onions
1/2 teaspoon sugar
2 teaspoons butter or stick margarine
2 teaspoons canola oil
3 ounces reduced-fat cream cheese
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
2 cups cooked long-grain rice
1 1/2 cups cubed cooked turkey
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup cornflake crumbs
1/8 teaspoon paprika

Directions

In a nonstick skillet, cook onions and sugar in butter and oil over low heat for 15-20 minutes or until onions are golden brown, stirring frequently. Meanwhile, place cream cheese in a shallow microwave-safe bowl; cover and microwave on high for 20-30 seconds or until softened. Add soup; stir until blended. Add the rice, turkey, parsley, salt and pepper. Cover and microwave on high for 3-4 minutes or until heated through. Toss onions with cornflake crumbs; arrange over turkey mixture. Sprinkle with paprika. Microwave, uncovered, on high for 1-2 minutes or until topping is heated through.

Turkey with Chestnut Stuffing

Ingredients

- 1 pound chestnuts
- 2 cups chopped celery
- 2 cups chopped onions
- 1/2 cup butter or margarine
- 1 pound bulk pork sausage, cooked and drained
- 1 (16 ounce) package crushed seasoned stuffing mix
- 1 (14.5 ounce) can chicken broth
- 1 cup water
- 1 (18 pound) turkey
- 2 tablespoons vegetable oil

Directions

In a large saucepan or Dutch oven, bring 2 qts. of water to a boil. Cut an "X" in each chestnut; drop into boiling water. Return to a boil; cook for 5 minutes. Remove from the heat; peel outer shell and inner skin. Coarsely chop chestnuts; set aside.

In a skillet, saute celery and onions in butter until tender. Transfer to a large bowl; add sausage, stuffing and chestnuts. Add broth and water; toss to mix.

Loosely stuff turkey just before roasting. Skewer openings; tie drumsticks together. Place breast side up on a rack in a roasting pan. Brush with oil. Roast, uncovered, at 325 degrees F for 4-1/4 to 4-3/4 hours or until a meat thermometer reads 180 degrees F for turkey and 165 degrees F for stuffing, basting occasionally. Cover loosely with foil if turkey browns too quickly.

Cover and let stand for 20 minutes before removing the stuffing and carving the turkey. If desired, thicken pan drippings for gravy.

Turkey Stir-Fry

Ingredients

1 1/2 cups sliced fresh mushrooms
1 cup sliced celery
1/2 cup sliced onion
2 tablespoons canola oil
2 tablespoons cornstarch
1 (10.5 ounce) can condensed chicken broth, undiluted
1 tablespoon reduced-sodium soy sauce
2 cups cubed cooked turkey breast
2 cups fresh snow peas
1/2 cup sliced water chestnuts
Hot cooked rice

Directions

In a nonstick skillet, saute the mushrooms, celery and onion in oil until tender. Combine the cornstarch, broth and soy sauce until smooth; stir into vegetable mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Reduce heat to medium-low. Add the turkey, peas and water chestnuts; cook until turkey is heated through and peas are tender. Serve over rice if desired.

COLLEGE INN® Turkey and Stuffing Casserole

Ingredients

1 (14 ounce) package seasoned dry stuffing mix
1 teaspoon ground sage
1 cup chopped celery
1/2 cup COLLEGE INN® Turkey Broth
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of turkey soup
3 cups shredded cooked turkey
1/4 cup melted butter

Directions

Preheat oven to 425 degrees F.

Combine the first 4 ingredients, and set aside.

Separate the 2 soups in separate bowls and add 1/2 soup can of water to each; stir these well and set aside.

Place 1/3 of the crumb mixture into a lightly greased 9x13-inch baking dish.

Layer 1/2 of the turkey and pour the celery soup over this. Layer another 1/3 of the crumb mixture, followed by the remaining turkey.

Pour the turkey soup over and top with the remaining crumb mixture.

Drizzle with butter and pack the mixture firmly into the dish.

Bake 20 to 30 minutes.

Tropical Turkey Salad

Ingredients

1/3 cup low-fat sour cream
2 tablespoons mango chutney
1 tablespoon fresh lemon juice
1 tablespoon honey
1/4 teaspoon curry powder
4 cups chopped cooked turkey
1 cup diced red bell pepper
1 cup diced celery
1 cup pineapple chunks
1 cup chopped orange segments
1/2 cup chopped green onion

Directions

For the dressing, blend sour cream, chutney, lemon juice, honey, and curry powder in a small bowl. Mix well, and refrigerate until ready to use.

In a large bowl, combine turkey, red pepper, celery, pineapple, orange segments, and green onion. Add dressing, and toss well to coat. Refrigerate for 1 hour before serving.

Tofu Turkey II

Ingredients

1 pound firm tofu
1 teaspoon salt
1/4 teaspoon dried marjoram
1/4 teaspoon dried savory
1/4 teaspoon pepper
1 (12 ounce) package dry bread stuffing mix
2/3 cup water
1/4 cup soy margarine
1 slice bread, cubed
1/2 teaspoon sage
2 tablespoons water
5 tablespoons vegetable oil, divided

1 teaspoon barbeque sauce
1/2 teaspoon prepared mustard
1 tablespoon orange jam
1 teaspoon orange juice
1 tablespoon sesame seeds

Directions

Drain and rinse tofu; in a food processor or blender, process tofu until smooth. Stir in salt, marjoram, savory and pepper. Line a sieve with 2 sheets of paper towel and place over an empty bowl. Place tofu in lined sieve and press against sides to form a deep well in the middle. Place 2 more sheets of paper towel over tofu and refrigerate for 2 hours.

Meanwhile, in a medium saucepan over medium-high heat combine stuffing mix, 2/3 cup water and margarine. Bring to a boil; reduce heat to low, cover and simmer for 5 minutes. Remove from heat; let stand 5 minutes and fluff with a fork. To the stuffing add bread cubes, sage and 2 tablespoons water.

After tofu has chilled for 2 hours, preheat oven to 350 degrees F (175 degrees C). With 2 tablespoons of the vegetable oil, grease a baking sheet.

Remove the top layer of paper towels from the tofu. If necessary, again press tofu against the sides of the sieve to form a well. Spoon the stuffing mixture into the well and smooth the surface with a spoon. Invert the tofu mold onto prepared baking sheet. Remove the remaining paper towel layer and shape the tofu with your hands if it has cracked or lost its shape.

Bake in preheated oven for 30 minutes.

Meanwhile, prepare the glaze by combining barbecue sauce, mustard, orange jam, orange juice, sesame seeds and remaining 3 tablespoons oil. After tofu has baked for 30 minutes, brush or spoon the glaze over it. Return to the oven and bake for 20 minutes more.

Broil for 3 to 5 minutes, or until tofu is browned and crispy.

Slow Cooker Italian Turkey

Ingredients

4 beef bouillon cubes
1 quart water, or as needed
1 skinless, boneless turkey breast half
1/4 cup white vinegar
1 medium onion, chopped
1 green bell pepper, seeded and cut into strips
2 cloves garlic, minced
1 teaspoon dried oregano
1 tablespoon Worcestershire sauce
1 (.75 ounce) packet brown gravy mix
1/2 cup water

Directions

Dissolve the beef bouillon cubes in 1 quart water, and pour into a slow cooker. Place turkey in slow cooker, adding more water to cover if needed.

Cover, and cook 8 to 10 hours on Low. Two hours before end of cook time, mix the vinegar, onion, green bell pepper, garlic, oregano, and Worcestershire sauce into slow cooker.

Blend the brown gravy mix and water in a small bowl, and stir into the slow cooker, continue cooking 20 minutes.

Spinach and Feta Turkey Burgers

Ingredients

2 eggs, beaten
2 cloves garlic, minced
4 ounces feta cheese
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
2 pounds ground turkey

Directions

Preheat an outdoor grill for medium-high heat and lightly oil grate.

While the grill is preheating, mix together eggs, garlic, feta cheese, spinach, and turkey in a large bowl until well combined; form into 8 patties.

Cook on preheated grill until no longer pink in the center, 15 to 20 minutes.

Hot Turkey Sandwiches

Ingredients

2 cups cubed cooked turkey
1 celery rib, chopped
1/3 cup mayonnaise
1 cup cubed process American cheese
salt and pepper to taste
6 hamburger buns, split

Directions

In a greased 1-1/2-qt. baking dish, combine the turkey, celery, mayonnaise, cheese, salt and pepper; stir well. Cover and bake at 450° for 35-40 minutes or until celery is tender, stirring occasionally. Toast the buns if desired.

Turkey with Mushroom Sauce

Ingredients

1 (3 pound) boneless turkey breast, halved
2 tablespoons butter or margarine, melted
2 tablespoons dried parsley flakes
1/2 teaspoon dried tarragon
1/2 teaspoon salt (optional)
1/8 teaspoon pepper
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup white wine or chicken broth
2 tablespoons cornstarch
1/4 cup cold water

Directions

Place the turkey, skin side up, in a slow cooker. Brush with butter. Sprinkle with parsley, tarragon, salt if desired and pepper. Top with mushrooms. Pour wine or broth over all.

Cover and cook on low for 7-8 hours.

Remove turkey and keep warm. Skim fat from cooking juices.

In a saucepan, combine cornstarch and water until smooth. Gradually add cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the turkey.

Turkey Stuffing Roll-Ups

Ingredients

1 (6 ounce) package stuffing mix*
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
3/4 cup milk
1 pound sliced deli smoked turkey
1 (2.8 ounce) can French-fried
onions, crushed

Directions

Prepare stuffing mix according to package directions. Meanwhile, in a bowl, combine soup and milk; set aside. Spoon about 1/4 cup stuffing onto each turkey slice. Roll up and place in a greased 13-in. x 9-in. x 2-in. baking dish. Pour soup mixture over roll-ups. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with onions. Bake 5 minutes longer or until heated through.

Saucy Turkey

Ingredients

2 tablespoons butter or margarine
1 small onion, chopped
1 small green pepper, chopped
1 1/2 cups ketchup
1/2 cup chicken broth
1 1/2 teaspoons Worcestershire sauce
1 teaspoon prepared mustard
1/4 teaspoon hot pepper sauce
1/4 teaspoon pepper
3 cups cubed cooked turkey
Hot cooked rice or sandwich rolls

Directions

In a large saucepan, melt butter; saute onion and green pepper until tender.

Stir in ketchup, broth, Worcestershire sauce, mustard, hot pepper sauce and pepper. Add turkey. Simmer, uncovered, for 20 minutes or until heated through. Serve over rice or on rolls.

Deep-Fried Turkey

Ingredients

3 gallons peanut oil for frying, or as needed
1 (12 pound) whole turkey, neck and giblets removed
1/4 cup Creole seasoning
1 white onion

Directions

In a large stockpot or turkey fryer, heat oil to 400 degrees F (200 degrees C). Be sure to leave room for the turkey, or the oil will spill over. Layer a large platter with food-safe paper bags.

Rinse turkey, and thoroughly pat dry with paper towels. Rub Creole seasoning over turkey inside and out. Make sure the hole at the neck is open at least 2 inches so the oil can flow freely through the bird.

Place the whole onion and turkey in drain basket. The turkey should be placed in basket neck end first. Slowly lower basket into hot oil to completely cover turkey. Maintain the temperature of the oil at 350 degrees F (175 degrees C), and cook turkey for 3 1/2 minutes per pound, about 45 minutes.

Carefully remove basket from oil, and drain turkey. Insert a meat thermometer into the thickest part of the thigh; the internal temperature must be 180 degrees F (80 degrees C). Finish draining turkey on the prepared platter.

Melissa's Turkey Meatloaf

Ingredients

1 1/2 pounds ground turkey
1 small onion, minced
2 stalks celery, minced
3 cloves garlic, minced
2 teaspoons chopped fresh basil
1/4 cup Parmesan cheese
1/2 cup Italian bread crumbs
1 egg
1/4 cup milk
1 (10.75 ounce) can condensed tomato soup

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Mix the ground turkey, onion, celery, garlic, basil, Parmesan cheese, bread crumbs, egg, and milk together in a large bowl. Shape the mixture into a loaf and place into prepared pan. Pour the tomato soup over the meatloaf. Cover tightly with aluminum foil.

Bake in the preheated oven until no longer pink in the center, about 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Slow Cooker Turkey Breast

Ingredients

1 (6 pound) bone-in turkey breast
1 (1 ounce) envelope dry onion
soup mix

Directions

Rinse the turkey breast and pat dry. Cut off any excess skin, but leave the skin covering the breast. Rub onion soup mix all over outside of the turkey and under the skin. Place in a slow cooker. Cover, and cook on High for 1 hour, then set to Low, and cook for 7 hours.

Turkey-Stuffed Peppers

Ingredients

2 large green peppers, tops and seeds removed
1/2 pound ground turkey
1 small onion, chopped
1 garlic clove, minced
2 tablespoons butter or margarine
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup milk
1/2 cup chopped tomato
4 tablespoons shredded Cheddar cheese, divided

Directions

In a large saucepan, cook peppers in boiling water for 3 minutes. Drain and rinse with cold water; set aside.

In a skillet, cook the turkey, onion and garlic over medium heat until meat is no longer pink; drain and set aside. In the same skillet, melt butter. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Return turkey mixture to skillet. Stir in tomato and 2 tablespoons cheese; heat through. Spoon into peppers; sprinkle with the remaining cheese. Place in a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until peppers are tender and filling is hot.

Cindy's Turkey Salad

Ingredients

5 cups cooked turkey meat,
chopped
1 cup finely chopped celery
1 fresh jalapeno pepper, diced
3 tablespoons sweet pickle relish
1 cup mayonnaise
1 tablespoon dried cilantro
2 teaspoons salt
2 teaspoons pepper

Directions

In a bowl, mix the turkey meat, celery, jalapeno, relish, and mayonnaise. Season with cilantro, salt, and pepper. Chill in the refrigerator until serving.

Turkey Lasagna Roll-Ups

Ingredients

4 lasagna noodles
6 ounces ground lean turkey
1 small onion, chopped
1 cup chopped fresh broccoli
1/4 cup water
1 cup reduced-fat ricotta cheese
1 egg, beaten
1 tablespoon fat-free milk
1 1/2 teaspoons minced fresh thyme
1/4 teaspoon salt
2 cups meatless spaghetti sauce, divided
1/4 cup shredded Parmesan cheese

Directions

Cook the noodles according to package directions; rinse and drain. In a nonstick skillet, cook the turkey and onion over medium heat until turkey is no longer pink. Meanwhile, in a small saucepan, bring broccoli and water to a boil. Reduce heat; cover and simmer for 5 minutes or until crisp-tender; drain.

Add the broccoli, ricotta, egg, milk, thyme and salt to the turkey mixture. Spread over each noodle; drizzle each with 1/4 cup spaghetti sauce. Carefully roll up jelly-roll style. Place seam side down in an 8-in. square baking dish coated with nonstick cooking spray. Drizzle with remaining spaghetti sauce. Cover and bake at 375 degrees F for 45-50 minutes or until heated through. Sprinkle with Parmesan cheese.

Creamed Turkey with Bow Ties

Ingredients

1 (12 ounce) package bow tie pasta
12 green onions, chopped
6 celery ribs, chopped
1/2 pound fresh mushrooms, sliced
2 tablespoons butter or stick margarine
2 1/2 cups cubed cooked turkey breast
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
1/4 cup fat-free sour cream
pepper to taste

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the onions, celery and mushrooms in butter until tender. Reduce heat. Add the turkey, broth, soup and sour cream; heat through (do not boil). Season with pepper. Drain pasta; top with turkey mixture.

Turkey Pot Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust pie
2 cups cubed cooked turkey
2 cups frozen mixed vegetables,
thawed
2 tablespoons chopped onion
1 (10.75 ounce) can condensed
cream of chicken soup
1/2 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Line bottom of pie pan with crust. In a skillet saute the chopped onion until slightly soft and set aside.

Mix together the turkey or chicken, mixed vegetables, onion, soup and milk. Pour into pie crust, cover with top crust and crimp edges.

Poke holes in top crust and bake for 40 to 50 minutes.

Deep-Fried Turkey Marinade

Ingredients

1 (16 ounce) bottle Italian dressing
1/2 cup cayenne pepper
1/2 cup black pepper
1 cup Creole seasoning
2 tablespoons garlic powder

Directions

In a medium bowl, mix 3/4 Italian dressing, cayenne pepper, black pepper, Creole seasoning, and garlic powder. Rub over turkey, using remaining Italian dressing to fill cavity. Allow turkey to marinate 8 hours, or overnight, before deep-frying as desired.

Turkey Bow Tie Skillet

Ingredients

1/2 pound ground turkey breast
1 1/2 teaspoons vegetable oil
3/4 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 garlic clove, minced
1 (14.5 ounce) can chicken broth
2 cups uncooked bow tie pasta
1 (14.5 ounce) can stewed tomatoes
1 tablespoon white vinegar
3/4 teaspoon sugar
1/2 teaspoon chili powder
1/2 teaspoon garlic salt
2 tablespoons grated Parmesan cheese
1 tablespoon minced fresh parsley

Directions

In a large skillet or Dutch oven, cook turkey in oil over medium heat until no longer pink. Add the celery, onion, green pepper and garlic; cook until vegetables are tender. Remove the turkey and vegetables with a slotted spoon and keep warm.

Add chicken broth to the pan; bring to a boil. Add bow tie pasta; cook for 10 minutes or until tender. Reduce heat; stir in the stewed tomatoes, vinegar, sugar, chili powder, garlic salt and turkey mixture. Simmer for 10 minutes or until heated through. Sprinkle with Parmesan cheese and fresh parsley.

Turkey a la Oscar

Ingredients

2 (10 ounce) packages frozen cut asparagus
1/4 cup water
1 tablespoon margarine
6 (4 ounce) turkey breast cutlets
1/4 teaspoon crushed garlic
1/4 pound cooked shrimp - peeled and deveined
1 (1.25 ounce) envelope hollandaise sauce mix

Directions

Place the water and asparagus in a saucepan, and bring to a boil over medium heat. Cook covered 5 minutes. Remove cover and cook 1 or 2 minutes, until tender. Drain and set aside, but keep warm.

Melt the margarine in a skillet over medium-high heat. Cook the turkey cutlets 2 to 3 minutes on each side, or until browned and no longer pink on the inside. Remove turkey from the pan and set aside.

Add the garlic and shrimp to the already heated skillet. Cook over medium-high heat 1 or 2 minutes, stirring constantly until the shrimp is heated through.

Prepare hollandaise sauce according to package directions.

Place each turkey cutlet on a plate. Top with the asparagus and shrimp. Spoon hollandaise sauce over all.

Garbage Can Turkey

Ingredients

aluminum foil
15 inch wooden stake
1 (12 pound) whole turkey, neck
and giblets removed
new 15 gallon metal garbage can
with lid

Directions

Lay about 3 long sheets of heavy duty aluminum foil out on the grass to make a square about 3x3 feet. Pound the wooden stake into the ground in the center of the aluminum foil.

Fill the lid of the garbage can with a large pile of charcoal, and light. Place the whole turkey (thawed of course) onto the stake, legs down. Turn the garbage can upside down, and place over the turkey. Place piles of lighted coals on the top, and around the sides of the can.

Cook for at least 1 1/2 hours, or keep going until coals go out. Do not lift can during cooking. Brush the charcoal off of the can, and lift off carefully as some heat may rush out when you lift the can. The internal temperature of the turkey should be at least 180 degrees F (83 degrees C) when taken in the thickest part of the thigh.

Maple Roast Turkey

Ingredients

2 cups apple cider
1/3 cup real maple syrup
2 1/2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh marjoram
1 1/2 teaspoons grated lemon zest
3/4 cup butter, softened
salt and pepper to taste

1 (12 pound) whole turkey, neck and giblets reserved
2 cups chopped onion
1 1/2 cups chopped celery
1 1/2 cups chopped carrots
3 cups chicken broth

1/4 cup all-purpose flour
1 bay leaf
1/2 cup apple brandy

Directions

Combine apple cider and maple syrup in a saucepan, and bring to a boil over medium-high heat. Continue cooking until reduced to 1/2 cup, then remove pan from heat. Stir in 1 tablespoon thyme, 1 tablespoon marjoram, and lemon zest. Stir in butter until melted, and season with salt and pepper. Cover, and refrigerate until cold.

Preheat oven to 375 degrees F (190 degrees C). Place rack in lower third of oven.

Place turkey on a rack set in a roasting pan. Reserve 1/4 cup maple butter for gravy, and rub the remaining maple butter under the skin of the breast and over the outside of turkey. Arrange onion, celery, carrots turkey neck and giblets around the turkey. Sprinkle 1 tablespoon thyme and 1 tablespoon marjoram over vegetables. Pour 2 cups broth into pan.

Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 350 degrees F (175 degrees C). Cover entire turkey loosely with foil. Continue roasting for about 2 1/2 hours, or until a meat thermometer inserted into thickest part of thigh registers 180 degrees F (85 degrees C). Transfer turkey to platter, and let stand 30 minutes.

Strain the pan juices into a large measuring cup, and then remove any excess fat. Add enough chicken broth to pan juices to measure 3 cups. Transfer liquid to a saucepan, and bring to boil. In a small bowl, mix 1/4 cup maple butter and 1/3 cup flour until smooth. Whisk flour and butter mixture into broth mixture. Stir in remaining thyme and the bay leaf. Boil until reduced to sauce consistency, stirring occasionally, about 10 minutes. Mix in apple brandy, if desired. Season with salt and pepper to taste.

Turkey Pot Pie III

Ingredients

2 (9 inch) unbaked pie shells
1 (10.75 ounce) can condensed
golden mushroom soup
1 cup cooked, chopped turkey
meat
1 (10 ounce) can mixed
vegetables, drained
1/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Place one pie crust in an ungreased pie dish.

In a medium bowl, mix the mushroom soup and milk. Stir in the turkey meat and mixed vegetables. Pour the mixture into the pie crust in the dish. Top with the other pie crust, and seal the crust edges by crimping with a wet fork.

Bake in the preheated oven 45 minutes, or until the crust is golden brown

Seasoned Turkey Burgers

Ingredients

1 1/2 pounds ground turkey
1 (1 ounce) package dry onion soup mix
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
1 1/2 tablespoons soy sauce
1 egg, lightly beaten (optional)
6 hamburger buns, split

Directions

In a large bowl, mix the turkey with the onion soup mix, pepper, garlic powder, soy sauce, and egg. Refrigerate the mixture about 10 minutes, then form into 6 patties.

Preheat the grill for medium-high heat.

Lightly oil the grill grate. Place the patties on the grill. Cook for 20 minutes, turning once, or until well done. The inside of the burgers will look whitish in color when cooked through. Serve on buns.

Savory Turkey Gravy

Ingredients

5 cups turkey stock
1 cup water
1/4 cup all-purpose flour
1 teaspoon poultry seasoning
1/2 teaspoon ground black pepper
1/4 teaspoon celery salt
1 teaspoon salt

Directions

In a medium saucepan, bring the turkey stock to a boil.

Gradually dissolve flour in water. Slowly stir the flour mixture into the turkey stock. Stir in poultry seasoning, pepper, celery, and salt. Boil to desired consistency.

Turkey Quesadillas

Ingredients

1 (10 inch) flour tortilla
1 1/2 teaspoons butter or
margarine, softened
1/4 cup shredded Monterey Jack
cheese
2 slices deli smoked turkey
Salsa

Directions

Spread one side of tortilla with butter. Place tortilla greased side down on griddle. Sprinkle with cheese, then top with turkey. Fold tortilla in half. Cook over low heat for 2-3 minutes on each side or until golden brown and cheese is melted. Serve with salsa if desired.

Becca's Custom Turkey Shepherd's Pie

Ingredients

5 large red potatoes, peeled
3 tablespoons butter
1/4 cup milk
2 (9 inch) whole wheat pie crusts
1 tablespoon olive oil
1/2 cup diced onion
1 pound ground turkey
1 large carrot, julienned
1 zucchini, thickly sliced
1/4 cup canned green beans, halved
6 large fresh mushrooms, quartered
2 tablespoons chopped fresh parsley
1/4 teaspoon dried thyme
2 cloves garlic, minced
1 tablespoon all-purpose flour
1/2 cup shredded Cheddar cheese (optional)
salt to taste
ground black pepper to taste
2 tablespoons butter, diced

Directions

Boil potatoes until tender. Mash with 3 tablespoons butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion and carrots in olive oil until soft. Stir in ground turkey, parsley, thyme, and garlic. Once turkey is almost browned and broken up, add zucchini and mushrooms. Salt and pepper to taste. Drain. Stir in flour.

Divide meat mixture into two whole wheat pie crusts. Sprinkle cheese over meat, if desired. Spread green beans over the cheese. Spread potatoes over all with a spatula; the mashed potatoes act as the top crust. Dot with butter.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes have browned slightly.

Feta and Turkey Stuffed Green Peppers

Ingredients

6 green peppers, tops and seeds removed
3 tablespoons olive oil
1 pound ground turkey
1 white onion, chopped
1 1/2 teaspoons salt
1 1/2 teaspoons ground black pepper
1 (15.5 ounce) can sweet corn, drained
1 (14.5 ounce) can diced tomatoes, drained
1 1/2 teaspoons ground thyme
1 1/2 teaspoons dried rosemary
1 tablespoon crushed fennel seeds
1 cup water
1/3 cup white rice
1/4 cup sweet barbeque sauce
1 cup crumbled feta cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Arrange the bell peppers in a casserole dish with the cavities facing upwards.

Heat the olive oil in a skillet over medium heat; cook the turkey in the hot oil until completely browned, about 5 minutes. Stir the onion into the turkey; season with salt and pepper. Cook and stir the mixture for 3 minutes. Add the corn, tomatoes, thyme, rosemary, and fennel to the turkey; stir. Pour the water over the mixture and add the rice; mix. Bring the mixture to a boil, cover, reduce heat to low, and simmer until the rice is tender, about 15 minutes. Stir the barbeque sauce through the mixture; remove the skillet from the heat.

Spoon enough of the turkey mixture to fill each of the bell peppers about 1/3 of the way full. Divide about half of the feta cheese among the peppers, creating a layer of cheese atop the turkey mixture. Fill the peppers with the remaining turkey mixture and top with the remaining feta cheese.

Bake in the preheated oven until the peppers are tender, about 45 minutes.

Roasted Turkey Legs

Ingredients

1/2 cup salt
1/2 cup white sugar
4 turkey drumsticks
2 cups white wine
1/2 cup pomegranate molasses
1/2 cup brown sugar
1/4 cup molasses
1/4 cup balsamic vinegar
1/2 cup ketchup
2 tablespoons Worcestershire sauce
4 tablespoons dried sage leaves, divided
4 tablespoons dried thyme leaves, divided

Directions

Place the salt and sugar into a large resealable bag. Pour in enough water to cover the turkey legs, and squeeze the bag to dissolve salt and sugar. Immerse the turkey legs in the brine, and seal the bag. Refrigerate for at least 2 hours to brine.

In a saucepan, stir together the white wine, pomegranate molasses, brown sugar, regular molasses, vinegar, ketchup and Worcestershire sauce. Bring to a boil, and cook until reduced by half. Season with 1 tablespoon of sage and 1 tablespoon of thyme. Taste and adjust sugar, salt and pepper if desired.

Preheat the oven to 325 degrees F (165 degrees C). Remove the turkey legs from the brine and pat dry with paper towels. Discard the brine. Heat a large oven-proof skillet over medium-high heat. Cast iron will work well. Fry the turkey, turning frequently, until browned on all sides. Place the pan with the turkey into the oven.

Roast uncovered for 45 minutes in the preheated oven. Remove and turn legs over. Season with some of the remaining thyme and sage, and spoon some of the sauce onto the legs to coat. Return to the oven for an additional 30 minutes.

Repeat the seasoning and baste with the sauce again, and return to the oven. Roast for 15 more minutes, then test for doneness. The internal temperature should be 180 degrees F (82 degrees C) when taken with a meat thermometer. Serve turkey with remaining sauce on the side.

Grilled Turkey

Ingredients

1 large onion, diced
1 (750 milliliter) bottle red wine
salt and pepper to taste
12 pounds whole turkey

Directions

In a pot style grill, fill the bottom with a 5 pound bag of charcoals. Light the charcoal, and when ready, spread to cover the bottom of grill.

Wash the turkey down and stuff with onion. Rub the exterior down with salt and pepper.

Place the turkey in a deep aluminum roasting pan. Place the pan on the grill's grate. Pour wine over the turkey. Cover the top of the turkey with foil.

Cover the grill with the lid and open the vents. Grill the turkey for 60 to 90 minutes, or until meat is to your liking. Baste frequently. You might need to add water to the pan if the wine evaporates.

Herb Turkey Rub

Ingredients

4 teaspoons chopped fresh rosemary leaves
4 teaspoons chopped fresh thyme
4 teaspoons minced onion
4 teaspoons minced garlic
1/4 cup white wine Worcestershire sauce
2 teaspoons coarse kosher salt
1/2 teaspoon ground black pepper
1/4 cup olive oil

Directions

In a blender or food processor, mix rosemary, thyme, onion, garlic, white wine Worcestershire sauce, coarse salt, pepper, and olive oil. Pulse until well blended. Cover, and chill in the refrigerator at least 10 minutes before rubbing under turkey skin or injecting into meat as desired.

Smoked Turkey Tortilla Wraps

Ingredients

10 whole wheat flour tortillas
10 slices smoked turkey, cut into thin strips
1 avocado - peeled, pitted and sliced
1/2 cup sour cream, for topping
1/2 cup Cheddar cheese

Directions

Heat flour tortillas in a large skillet over medium heat until slightly browned. Divide turkey strips, avocado, sour cream, and cheese among the warmed tortillas. Fold in half and serve.

BBQ Turkey

Ingredients

2 cups butter, divided
1 (15 pound) whole turkey, neck and giblets removed
1/4 cup chicken soup base
3 sweet onions, peeled and cut into wedges
5 apples, cored and cut into wedges
2 tablespoons minced garlic, or to taste
1 (750 milliliter) bottle dry white wine

Directions

Preheat a gas grill for low heat.

Rub some of the butter all over the turkey, inside and out, then rub all over with chicken base. Cut remaining butter into cubes and toss with onions, apples, and garlic in a large bowl. Stuff the bird with this mixture and place in a disposable aluminum roasting pan. Fold the turkey skin around the neck area to cover the hole and then turn the turkey over and pour wine into the opening at the other end until the turkey is full or the bottle is empty. Set the turkey breast side up.

Place the roasting pan on the grill and cover loosely with aluminum foil. If you have a pop up timer or heat safe meat thermometer, insert it into the turkey breast. Close the lid.

Roast until the temperature in the breast reads 170 degrees F (75 degrees C) and the temperature in the thickest part of the thigh reads 180 degrees F (80 degrees C), about 4 hours depending on the temperature of your grill. When the temperature is getting close, remove the aluminum foil covering the turkey and allow it to brown during the final minutes of cooking. If it starts to brown too much, just cover it back up. Allow the turkey to rest for at least 20 minutes before carving.

Butternut Squash and Turkey Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 pound ground turkey breast
1 pound butternut squash -
peeled, seeded and cut into 1-
inch dice
1/2 cup chicken broth
1 (4.5 ounce) can chopped green
chilies
2 (14.5 ounce) cans petite diced
tomatoes
1 (15 ounce) can kidney beans
with liquid
1 (15.5 ounce) can white hominy,
drained
1 (8 ounce) can tomato sauce
1 tablespoon chili powder
1 tablespoon ground cumin
1 teaspoon garlic salt

Directions

Heat the olive oil in a large pot over medium heat. Stir in the onion and garlic; cook and stir for 3 minutes, then add the turkey, and stir until crumbly and no longer pink.

Add the butternut squash, chicken broth, green chilies, tomatoes, kidney beans, hominy, and tomato sauce; season with chili powder, cumin, and garlic salt. Bring to a simmer, then reduce heat to medium-low, cover, and simmer until the squash is tender, about 20 minutes.

Turkey Breast with Gravy

Ingredients

- 1 (6 pound) bone-in turkey breast
- 1 medium onion, quartered
- 2 celery ribs, sliced
- 1 tablespoon lemon-pepper seasoning
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1 teaspoon rubbed sage
- 1 teaspoon paprika
- 2 tablespoons all-purpose flour
- 1 cup water
- 1 cube chicken bouillon

Directions

Place turkey breast in a shallow baking pan; coat the outside of the turkey with nonstick cooking spray. Tuck onion and celery underneath in the breast cavity. Combine seasonings; rub over turkey. Bake, uncovered, at 325 degrees F for 2-1/2 to 3 hours or until a meat thermometer reads 185 degrees F, basting every 30 minutes. Remove turkey and keep warm. For gravy, combine flour and water in a saucepan until smooth. Add pan drippings and bouillon. Bring to a boil over medium heat, stirring constantly; boil for 2 minutes. Slice turkey; serve with gravy.

Teriyaki Turkey Meatballs

Ingredients

6 slices Roman Meal Bread, toasted
1 pound lean ground turkey
1/2 cup green onions, thinly sliced
1 egg, slightly beaten
3 tablespoons reduced-sodium soy sauce
1 tablespoon brown sugar
2 1/2 teaspoons fresh ginger, minced
1 1/2 teaspoons fresh garlic, minced
1/4 teaspoon ground black pepper
1 1/2 teaspoons red chile sauce (optional)
32 (4 inch) skewers
32 pieces pineapple, fresh or canned

Directions

Preheat oven to 375 degrees F. Foil-line one baking sheet.

Break bread slices into pieces; place in blender or food processor. Process until finely ground into crumbs. Remove 3/4 cup, reserve remaining bread crumbs.

Combine turkey, 3/4 cup bread crumbs, green onions, egg, soy sauce, brown sugar, ginger, garlic, pepper and chili sauce in medium bowl. Divide turkey mixture into 36, 1-inch balls; roll in remaining bread crumbs. Place on baking sheet.

Bake 20 to 25 minutes until cooked through. Remove from oven.

Assemble meatballs and pineapple chunks on skewers.

Italian Turkey Cutlets

Ingredients

1 small onion, finely chopped
2 garlic cloves, minced
5 teaspoons olive or canola oil,
divided
1 (14.5 ounce) can Italian stewed
tomatoes
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried rosemary,
crushed
1 1/4 pounds turkey breast cutlets
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons shredded
Parmesan cheese

Directions

In a saucepan, saute onion and garlic in 2 teaspoons oil until tender. Stir in the tomatoes, basil, oregano and rosemary. Bring to a boil. Reduce heat; cook, uncovered, over medium heat for 15-20 minutes or until sauce thickens.

Meanwhile, sprinkle both sides of turkey cutlets with salt and pepper. In a large nonstick over medium heat, cook turkey in batches in remaining oil until juices run clear. Serve with tomato sauce. Sprinkle with Parmesan cheese.

Ground Turkey Soup

Ingredients

1 pound ground turkey
8 cups water
8 cubes beef bouillon cube
4 potatoes, peeled and cubed
2 carrots, sliced
1 small head cabbage, shredded
1 cup pearl barley

Directions

In a large pot, combine water, bouillon, potatoes, carrots, and cabbage. Bring to a boil. Lower temperature, and simmer.

In a separate saucepan, brown the turkey. Put in pot with other ingredients. Slowly simmer for 1 hour.

Add barley for last 15 minutes of cooking time. Serve.

Turkey Breakfast Sausage

Ingredients

1 pound lean ground turkey
3/4 teaspoon salt
1/2 teaspoon rubbed sage
1/2 teaspoon pepper
1/4 teaspoon ground ginger

Directions

Crumble turkey into a large bowl. Add the salt, sage, pepper and ginger. Shape into eight 2-in. patties. In a nonstick skillet coated with nonstick cooking spray, cook patties over medium heat for 6-8 minutes on each side or until no longer pink and a meat thermometer reads 165 degrees F.

Sonya's Special Turkey Stuffing

Ingredients

1/2 cup fat free butter flavored granules
2 (14.25 ounce) cans fat-free, reduced-sodium chicken broth
1 1/2 cups diced celery
1 large onion, chopped
1 1/2 cups diced fresh mushrooms
8 ounces Italian-style dry bread crumbs
8 ounces dry bread crumbs
3 tablespoons salt-free herb and spice blend

Directions

In a large skillet over medium heat, combine the fat free butter flavored granules and 1 cup chicken broth. Heat until boiling. Mix in the celery, onion and mushrooms. Slowly cook and stir 5 minutes, or until vegetables are soft.

Place the Italian-style bread crumbs and regular bread crumbs in a large bowl. Blend in the chicken broth mixture. Pour in remaining chicken broth and salt-free herb and spice blend. Mix thoroughly.

Stuff the Thanksgiving bird or bake in a cake pan at 350 degrees F (175 degrees C) for approximately 15 minutes.

Southern Turkey Cornbread Pot Pie

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
1/8 teaspoon ground black
pepper
2 cups cubed cooked turkey
1 (8 ounce) can whole kernel corn,
drained
1 (11 ounce) package refrigerated
cornbread twists

Directions

Heat the oven to 425 degrees F.

Heat the soup, black pepper, turkey and corn in a 2-quart saucepan over medium heat until the mixture is hot and bubbling. Pour the turkey mixture into a 9-inch pie plate.

Separate the cornbread into 8 pieces along perforations. (Do not unroll dough.) Place over the hot turkey mixture. Bake for 15 minutes or until the bread is golden.

Cuban-style Grilled Turkey Sandwich

Ingredients

2 tablespoons pickle relish,
drained
1 teaspoon fresh squeezed
orange juice
1/2 teaspoon sugar
2 ounces deli-style sliced turkey
breast
2 slices low-fat Swiss cheese
1/2 cup fresh baby spinach
4 slices Roman Meal Bread

Directions

Combine relish, orange juice, and sugar together in a small bowl.

Spray large nonstick pan or grill pan with cooking spray; heat over medium-high heat. Add bread slices to pan. Layer with cheese, turkey, and spinach, dividing ingredients equally between two bread slices. Spread relish mixture on remaining bread slices.

Cook over medium-high heat until cheese begins to melt. Assemble into two sandwiches. Cook one additional minute until toasted. Serve immediately.

Cumin Turkey Burgers

Ingredients

1 egg
2 jalapeno peppers, seeded and minced
2 cloves garlic, minced
1/4 cup low-sodium soy sauce
1/4 cup Worcestershire sauce
2 teaspoons ground cumin
1 teaspoon mustard powder
1 teaspoon paprika
1/2 teaspoon chili powder
1/4 teaspoon kosher salt
1/4 cup dry bread crumbs
1 1/2 pounds ground turkey
6 hamburger buns, split and toasted

Directions

Mix the egg, jalapeno peppers, and garlic in a large mixing bowl until the egg is well blended. Add the soy sauce, Worcestershire sauce, cumin, mustard, paprika, chili powder, salt, bread crumbs, and turkey; mix well and form into 6 patties.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Serve on the toasted hamburger buns.

Turkey Brine

Ingredients

1 gallon vegetable broth
1 cup sea salt
1 tablespoon crushed dried rosemary
1 tablespoon dried sage
1 tablespoon dried thyme
1 tablespoon dried savory
1 gallon ice water

Directions

In a large stock pot, combine the vegetable broth, sea salt, rosemary, sage, thyme, and savory. Bring to a boil, stirring frequently to be sure salt is dissolved. Remove from heat, and let cool to room temperature.

When the broth mixture is cool, pour it into a clean 5 gallon bucket. Stir in the ice water.

Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bucket in the refrigerator overnight.

Remove the turkey carefully draining off the excess brine and pat dry. Discard excess brine.

Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster so watch the temperature gauge.

Turkey Sandwiches with Cranberry Sauce

Ingredients

1 loaf French bread
4 tablespoons margarine
8 ounces sliced deli turkey meat
8 slices provolone cheese
8 slices precooked bacon
4 tablespoons mayonnaise
4 tablespoons jellied cranberry sauce
8 slices fresh tomatoes
4 lettuce leaves

Directions

Preheat the oven broiler.

Cut the bread into four pieces, and split lengthwise almost all the way through for four sandwiches. Spread margarine on the inside of each piece. Place on a baking sheet, cut side up.

Toast bread under preheated broiler until lightly browned, 1 to 2 minutes. Remove pan from the oven.

Layer 4 pieces of bread with 2 slices each of the turkey, cheese, and bacon. Remove the remaining 4 slices of bread from the baking sheet and reserve for sandwich tops. Cool bread slightly, and spread mayonnaise onto the cut side of each of the 4 top slices.

Place the bread with turkey and cheese under the broiler just until the cheese melts, about 1 minute. Remove from the broiler, and spread 1 tablespoon cranberry sauce over each sandwich. Layer with the tomatoes and lettuce. Place a top bread slice over each half, and serve.

Crunchy Turkey Salad

Ingredients

1 cup cooked, cubed turkey meat
2 stalks celery, chopped
2 tart apples, cored and cubed
1/2 cup chopped walnuts
1/4 cup sour cream
1/4 cup mayonnaise
2 tablespoons chopped fresh parsley
2 tablespoons lemon juice
1 tablespoon honey
1 tablespoon prepared Dijon-style mustard
1/4 teaspoon salt
ground black pepper to taste

Directions

In a large bowl, combine the turkey, celery, apples and walnuts.

Prepare the dressing in a small bowl by whisking together the sour cream, mayonnaise, parsley, lemon juice, honey, mustard, salt and pepper. Pour over turkey mixture and toss to evenly coat. Refrigerate until chilled.

Waistline-Friendly Turkey Chili

Ingredients

1 pound ground turkey
1/2 cup diced onion
1 clove garlic, minced
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1 (14.5 ounce) can diced tomatoes
1 cup medium salsa
1 cup chipotle barbeque sauce
1 (4 ounce) can chopped green chilies
1 cup corn kernels
1 (15 ounce) can black beans, rinsed and drained
1 tablespoon lime juice
1 teaspoon ground cumin
1 tablespoon crushed red pepper flakes
1 tablespoon chili powder
1 tablespoon dried cilantro
1/2 teaspoon salt

1 cup fat-free sour cream, for garnish (optional)

Directions

Heat a large, nonstick pot over medium-high heat and stir in the ground turkey, onion, garlic, green pepper, and red pepper. Cook and stir until the turkey is crumbly, evenly browned, and no longer pink, about 10 minutes. Pour in the tomatoes, salsa, barbeque sauce, green chiles, corn, and black beans. Season with lime juice, cumin, red pepper flakes, chili powder, and cilantro. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until the flavors develop, 1 to 3 hours. Serve with a dollop of sour cream on each serving.

Cheesy Turkey with Pasta

Ingredients

1 (16 ounce) package rigatoni pasta
1/4 cup butter
1/4 cup all-purpose flour
1 cup turkey stock
1/2 cup pasta sauce
1 cup water
1/2 (1 ounce) package dry onion soup mix
1 teaspoon crushed garlic
salt and pepper to taste
1/3 cup shredded Monterey Jack cheese
1/3 cup shredded sharp Cheddar cheese
1 pound cooked turkey breast, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan or deep skillet, melt the butter over low to medium heat; blend in flour. Slowly add turkey stock, pasta sauce, and water. Mix well. Stir in onion soup mix and garlic; season with salt and pepper.

Sprinkle in the Monterey Jack, Cheddar cheese and turkey. Stir until the cheese is melted and the meat is heated through. Spoon sauce over pasta and serve.

Homestyle Turkey, the Michigander Way

Ingredients

1 (12 pound) whole turkey
6 tablespoons butter
4 cups warm water
3 tablespoons chicken bouillon
2 tablespoons dried parsley
2 tablespoons dried minced onion
2 tablespoons seasoning salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse and wash turkey. Discard the giblets or you can add these to pan if these are anyone's favorites.

Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat.

Combine the water with the bouillon, and sprinkle in the parsley flakes and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey.

Cover with foil and bake in preheated oven for 4 to 5 hours. For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

Turkey Skillet Supper

Ingredients

1 pound lean ground turkey
1 medium onion, chopped
1 (28 ounce) can crushed tomatoes
2 cups uncooked elbow macaroni
1 medium green pepper, chopped
1 (8 ounce) can tomato sauce
1/2 cup water
2 tablespoons chili powder
6 tablespoons reduced fat sour cream

Directions

In a nonstick skillet, cook turkey and onion over medium heat until meat is no longer pink; drain. Add the tomatoes, macaroni, green pepper, tomato sauce, water and chili powder. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until macaroni is tender. Garnish servings with sour cream.

Turkey Salad Croissants

Ingredients

2 cups diced cooked turkey
1/2 cup chopped celery
1/2 cup chopped cashews
1/2 cup mayonnaise or salad dressing
1/4 cup coarsely chopped radishes
2 tablespoons chopped green onions
2 tablespoons diced pimientos
1 tablespoon lemon juice
1 teaspoon dill weed
1 teaspoon seasoned salt
Lettuce Leaves
6 croissants, split

Directions

In a bowl, combine the first 10 ingredients. Place lettuce and 2/3 cup turkey salad on each croissant.

Turkey in a Hurry

Ingredients

2 tablespoons butter
1/4 teaspoon dried thyme
1/4 teaspoon dried rosemary,
crushed
1/8 teaspoon paprika
1 dash garlic powder
3/4 pound turkey breast tenderloin

Directions

In a small microwave-safe bowl, combine the first five ingredients. Cover and microwave on high for 45 seconds or until butter is melted.

Cut tenderloin into four portions; flatten to 1/4-in. thickness. Broil turkey 4-6 in. from the heat until lightly browned. Brush with some of the butter mixture. Turn turkey over; broil until second side is lightly browned. Brush with butter mixture. Broil 6-8 minutes longer or until meat is no longer pink, brushing often with remaining butter mixture.

Sweet Leftover Turkey Salad

Ingredients

4 cups cooked turkey, cut into bite-size pieces
1/2 cup roasted sunflower seed kernels
1/2 cup raisins
2 small apples, cored and diced
1/2 cup mayonnaise
1/2 teaspoon sea salt
1/2 lemon, juiced

Directions

In a salad bowl, combine the turkey, sunflower seeds, raisins, apples, mayonnaise, salt, and lemon juice; mix well. Refrigerate at least 2 hours to blend flavors.

Turkey Drumsticks

Ingredients

4 turkey drumsticks
1 medium onion, sliced and separated into rings
1 (14.5 ounce) can stewed tomatoes
1/2 cup boiling water
2 teaspoons chicken bouillon granules
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
2 tablespoons minced fresh parsley

Directions

Place drumsticks in a 13-in. x 9-in. x 2-in. baking dish. Arrange onion over drumsticks. Pour tomatoes on top. Combine the water, bouillon, garlic, salt, oregano and basil; pour over onion. Sprinkle with parsley.

Cover and bake at 325 degrees F for 2 hours or until tender and a meat thermometer reads 180 degrees F.

Turkey Soup with Root Vegetables

Ingredients

1 roast turkey carcass, cut into pieces
12 cups cold water
3 stalks celery, chopped
2 carrots, chopped
1 Spanish onion, chopped
1/4 bunch Italian parsley
2 bay leaves
12 whole black peppercorns

2 tablespoons olive oil
1 red onion, chopped
2 stalks celery, diced
2 carrots, diced
1 large parsnip, peeled and diced
1/2 pound rutabagas, peeled and diced
2 cloves garlic, minced
2 tablespoons minced Italian parsley
salt and black pepper to taste
1 cup uncooked orzo pasta

Directions

Bring the turkey carcass and water to a boil in a large pot over high heat. Skim off and discard any scum that forms. Add the chopped celery, chopped carrots, chopped Spanish onion, 1/4 bunch parsley, bay leaves, and peppercorns and return to a simmer. Reduce heat to medium-low and simmer uncovered for 3 hours. Strain the turkey broth through a mesh sieve and skim off any fat that floats to the surface.

Heat the olive oil in a large pot over medium heat. Stir in the red onion; cook until the onion has softened and turned translucent, about 5 minutes. Add the diced celery, diced carrots, parsnip, and rutabaga; cook 5 minutes more. Stir in the garlic and chopped parsley, and cook for 1 minute more. Pour in the turkey broth, season to taste with salt and pepper, and bring to a simmer over high heat.

Reduce heat to medium-low and simmer until the vegetables are nearly tender, 15 to 20 minutes. Stir in the orzo and cook until just tender, about 7 minutes. Cover and remove the pot from the heat. Let stand until the orzo is tender, about 5 minutes.

Goat Cheese and Spinach Turkey Burgers

Ingredients

1 1/2 pounds ground turkey breast
1 cup frozen chopped spinach, thawed and drained
2 tablespoons goat cheese, crumbled

Directions

Preheat the oven broiler.

In a medium bowl, mix ground turkey, spinach, and goat cheese. Form the mixture into 4 patties.

Arrange patties on a broiler pan, and place in the center of the preheated oven 15 minutes, or until done.

Gourmet Gouda Turkey Burgers

Ingredients

1 egg
1/4 cup minced onion
1 pound ground turkey
1/2 cup fine Italian bread crumbs
2 teaspoons liquid smoke
flavoring
2 tablespoons Worcestershire
sauce
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 cup panko bread crumbs

1 large portobello mushroom cap,
cut into thick slices
1 tablespoon olive oil for brushing
4 ounces Canadian-style bacon
4 ounces sliced Gouda cheese

4 hamburger buns, split and
toasted
1/4 cup spicy brown mustard, or
to taste
1/2 cup mayonnaise, or to taste

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Beat the egg and onion together in a mixing bowl. Add the turkey, Italian bread crumbs, liquid smoke, Worcestershire sauce, salt, and pepper. Mix until evenly combined and form into 4 patties. Press each patty into the panko crumbs and set aside.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). While the burgers are cooking, brush the mushrooms with olive oil and cook on the grill along with the Canadian bacon. Just before the turkey burgers are done, top with the grilled Canadian bacon slices and the Gouda cheese. Cook until the cheese melts.

Spread the hamburger buns with mustard and mayonnaise. Place a turkey burger onto each bottom bun and top with the portobello mushroom slices. Sandwich with the remaining bun halves and serve.

Tofu Turkey I

Ingredients

5 (16 ounce) packages extra firm tofu
2 tablespoons sesame oil
1 red onion, finely diced
1 1/3 cups diced celery
1 cup chopped mushrooms
2 cloves garlic, minced
1/8 cup dried sage
2 teaspoons dried thyme
salt and pepper to taste
1 1/2 teaspoons dried rosemary
1/4 cup tamari
3 cups prepared herb stuffing

1/2 cup sesame oil
1/4 cup tamari
2 tablespoons miso paste
5 tablespoons orange juice
1 teaspoon honey mustard
1/2 teaspoon orange zest
3 sprigs fresh rosemary

Directions

Line a medium sized, round colander with a cheese cloth or a clean dish towel. Place the crumbled tofu in the colander. Place another cheese cloth over the top of the tofu. Place the colander over the top of a bowl to catch the liquid. Place a heavy weight on top of tofu. Refrigerate the colander, tofu and weight for 2 to 3 hours.

Make the stuffing: In a large frying pan saute onion, celery and mushrooms in 2 tablespoons of the sesame oil until tender. Add the garlic, sage, thyme, salt and pepper, rosemary and 1/4 cup of the tamari. Stir well; cook for 5 minutes. Add prepared herb stuffing and mix well. Remove from heat.

Preheat the oven to 400 degrees F (200 degrees C). Grease a cookie sheet.

Combine 1/2 cup sesame oil, 1/4 cup tamari, miso, orange juice, mustard and orange zest in a small bowl; mix well.

Remove the weight from the tofu. Hollow out the tofu so that there is one inch of tofu still lining the colander. Place the scooped out tofu in a separate bowl. Brush the tofu lining with a small amount of the miso seasoning. Scoop the stuffing into the center of the tofu shell. Place the leftover tofu on top of the stuffing and press down firmly. Turn the stuffed tofu onto the prepared cookie sheet. Putting the leftover tofu side of the "turkey" (the flat side) down. Gently press on the sides of the "turkey" to form a more oval shape. Brush the tofu turkey with 1/2 of the oil-tamari mixture. Place the sprigs of rosemary on top of the tofu. Cover the "turkey" with foil.

Bake for one hour. After one hour, remove "turkey" from the oven and remove the foil. Baste the "turkey" with the remaining tamari-oil sauce (reserving 4 tablespoons of sauce). Return "turkey" to oven and bake another hour or until the tofu turkey is golden brown. Place the tofu turkey on a serving platter, brush with the remaining tamari-oil mixture and serve hot.

Amy's Triple Decker Turkey Bacon Sandwich

Ingredients

2 slices white bread
1/4 cup mayonnaise
3 lettuce leaves
1 tomato, thinly sliced
3 slices turkey bacon
3 slices Cheddar cheese

Directions

Toast the bread slices.

Spread a thin layer of mayonnaise on each slice. Layer bottom slice with lettuce, tomato, turkey bacon, and cheese. Spread another thin layer of mayonnaise on the cheese; repeat layers twice. Top with second slice of bread. Heat in microwave for 45 seconds to 1 minute, or until cheese is melted.

Avocado and Cranberry Mustard Turkey Wrap

Ingredients

Cranberry Mustard:

1/2 cup Dijon mustard

1/2 cup cranberry sauce

B

Wrap:

6 (10 inch) whole wheat tortillas

12 slices roast turkey

6 slices Swiss cheese

3 Avocados, peeled, pitted and sliced lengthwise

Salt to taste

Directions

To make the cranberry mustard, whisk together the Dijon mustard and cranberry sauce, then chill.

Lay tortillas flat on a clean work surface. Spread the cranberry mustard equally among the tortillas.

Lay two slices of turkey on each tortilla; cover turkey with a slice of Swiss cheese.

Top the Swiss cheese with four slices of Avocado on each and sprinkle with a little salt.

Assemble wraps by folding in both sides and the bottom of each tortilla up over the filling, then roll to close.

To serve, cut in half crosswise or into 2-inch slices crosswise and arrange on a serving platter.

Make-Ahead Turkey Gravy

Ingredients

6 turkey wings
2 medium onions, peeled and quartered
1 cup water
2 quarts chicken broth, divided
3/4 cup chopped carrot
1/2 teaspoon dried thyme
3/4 cup all-purpose flour
2 tablespoons butter
1/4 teaspoon ground black pepper

Directions

Preheat oven to 400 degrees F (200 degrees C). Arrange a single layer of turkey wings in a large roasting pan. Scatter the onions over the top of the wings. Roast in the preheated oven for 1-1/4 hours or until wings are browned.

Place browned wings and onions in a 5 quart stockpot. Add water to roasting pan and stir, scraping up any brown bits on the bottom of the pan. Pour the the water from the pan into the stockpot. Stir in 6 cups broth, carrot, and thyme. Bring to a boil. Reduce heat to medium-low and simmer uncovered for 1-1/2 hours.

Remove wings from the pot and place on a cutting board. When the wings are cool, pull off the skin and meat. Discard the skin and save the meat for another use. Strain contents of stockpot through a large strainer into a 3 quart saucepan. Press on the vegetables to extract any remaining liquid. Discard the vegetables and skim the fat off the liquid. Bring the contents of the pot to a gentle boil.

In a medium bowl, whisk flour into the remaining 2 cups chicken broth until smooth. Gradually whisk the flour mixture into the simmering turkey broth; simmer 3-4 minutes or until the gravy has thickened. Stir in the butter and pepper. Serve immediately or pour into containers and refrigerate or freeze.

Turkey and Stuffing

Ingredients

1 (12 ounce) package dry bread stuffing mix
5 cups water
1 large onion, chopped
4 celery, chopped
4 tablespoons dried sage
12 pounds whole turkey, neck and giblets removed

Directions

Prepare stuffing according to package directions, and set aside in a large bowl.

Preheat oven to 350 degrees F (175 degrees C).

Bring water to boil in a medium saucepan over medium heat, and stir in the onion, celery and sage. Boil 10 minutes, or until the onion is soft. Stir into the prepared stuffing.

Rinse turkey, and pat dry. Loosely fill the body and neck cavities with the stuffing mixture.

Place turkey in a large roasting pan and cook 3 to 3 1/2 hours in the preheated oven, or until the internal temperature of the thigh meat is 180 degrees F (80 degrees C) and the stuffing is at least 165 degrees F (75 degrees C).

Turkey Roll-Ups

Ingredients

1 (8 ounce) package fat-free
cream cheese
1/2 cup reduced-fat mayonnaise
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon dill weed
1/4 teaspoon garlic powder
10 (6 inch) flour tortillas, warmed
1 medium onion, chopped
10 (1 ounce) slices cooked deli
turkey breast
Shredded lettuce

Directions

In a small mixing bowl, combine the first six ingredients; beat until smooth. Spread over the tortillas. Sprinkle with onion; top with turkey and lettuce. Roll up tightly jelly-roll style; serve immediately.

Southwestern Turkey Soup

Ingredients

1 1/2 cups shredded cooked turkey
4 cups vegetable broth
1 (28 ounce) can whole peeled tomatoes
1 (4 ounce) can chopped green chile peppers
2 roma (plum) tomatoes, chopped
1 onion, chopped
2 cloves garlic, crushed
1 tablespoon lime juice
1/2 teaspoon cayenne pepper
1/2 teaspoon ground cumin
salt and pepper to taste
1 avocado - peeled, pitted and diced
1/2 teaspoon dried cilantro
1 cup shredded Monterey Jack cheese

Directions

In a large pot over medium heat, combine turkey, broth, canned tomatoes, green chiles, fresh tomatoes, onion, garlic, and lime juice. Season with cayenne, cumin, salt, and pepper. Bring to a boil, then reduce heat, and simmer 15 to 20 minutes.

Stir in avocado and cilantro, and simmer 15 to 20 minutes, until slightly thickened. Spoon into serving bowls, and top with shredded cheese.

Chicken and Turkey Marinade

Ingredients

1 cup olive oil
1/2 cup soy sauce
4 lemons, juiced
1/4 cup prepared yellow mustard
1/4 cup minced fresh chives
1/2 cup minced fresh sage
1/2 cup minced fresh oregano
1/2 cup chopped fresh parsley
1/4 cup minced fresh thyme
2 teaspoons minced garlic, or to taste
1 tablespoon paprika
3 tablespoons salt-free herb seasoning blend

Directions

In a small bowl, whisk together the olive oil, soy sauce, lemon juice, and mustard. Stir in chives, sage, oregano, parsley, thyme, garlic, paprika, and herb seasoning. Cover, and refrigerate for 30 minutes to allow flavors to blend before marinating your favorite meat.

Place turkey or chicken in a 30 gallon plastic kitchen bag. Pour marinade over the bird. Grasp the bag a few inches above the poultry, and press air from the bag. Seal with a twist tie. Rotate bag to coat turkey with the marinade. Marinate in the refrigerator 24 hours, repositioning the bag every 4 hours, or so. Remove poultry from bag before roasting, and transfer marinade to a saucepan. Boil marinade for a few minutes, then use to baste the turkey every 30 minutes, or so, while roasting. Discard any remaining marinade when turkey is done.

Turkey Lasagna

Ingredients

1 onion, chopped
2 stalks celery, chopped
1/2 teaspoon minced garlic
1 tablespoon vegetable oil
2 cups cooked and chopped turkey
1 cup cooked chopped broccoli
2 tablespoons butter
1/4 cup all-purpose flour
salt to taste
ground black pepper to taste
1 1/2 cups milk
1 (16 ounce) package instant lasagna noodles
1 cup shredded mozzarella cheese

Directions

In a medium skillet saute the chopped onions, celery and garlic in oil until soft and tender. Add chopped turkey and broccoli. Set aside.

To make white sauce: In a small saucepan over low heat melt butter or margarine. Remove from heat and add flour, salt, and pepper; and blend well. Return to low heat, whisk in milk and cook until thick.

To assemble, in the bottom of a casserole dish place a thin layer of white sauce, then a layer of noodles. Next, place a layer of the turkey mixture, followed by sauce, and then 1/2 cup of the shredded mozzarella cheese. Repeat layering process with turkey mixture and sauce. Top with the remaining 1/2 cup of mozzarella cheese.

Bake in a preheated 350 degree (175 degree C) oven for 45-60 minutes until bubbly and heated through. Let stand 10 to 15 minutes before serving.

Hearty Turkey Soup with Parsley Dumplings

Ingredients

1 picked over turkey carcass
12 cups water
1 1/2 cups chopped celery
5 carrots
1 yellow onion, cut into wedges
2 teaspoons salt
3/4 teaspoon dried thyme
1 cube chicken bouillon
1 bay leaf
6 tablespoons all-purpose flour
1/2 cup milk
1 small rutabaga, cubed
1/2 teaspoon ground black pepper
1 1/2 pounds cooked turkey, cubed
1/2 cup chopped fresh parsley
2 slices white bread, quartered
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
4 tablespoons butter, melted

Directions

Combine turkey carcass, water, 1 cup celery, 2 carrots, onion, 2 teaspoons salt, thyme, bouillon, and bay leaf in large 4 quart stockpot. Bring to boiling. Lower heat, and cover. Simmer for 1 1/2 hours. Strain stock, and discard solids. Skim off fat using ladle or fat separator. Pick meat off bones when cooled. Reserve meat.

Combine 6 tablespoons flour and 1/2 cup milk in a jar with a tight fitting lid. Shake to combine. Pour stock into pot. Bring to simmering. Strain flour mixture through sieve into stock, stirring.

Slice remaining 3 carrots. Add rutabaga, ground pepper, remaining 1/2 cup celery, and sliced carrots. Simmer 20 minutes, or until vegetables are tender.

While the soup is simmering, prepare the dumplings. Combine parsley and bread in processor; whirl until medium size crumbs. Add 1 1/4 cups flour, baking powder, and salt; process just until combined. Add 1/2 cup milk and butter; process using on-off pulses just until blended.

Drop mounded tablespoons of dumpling mixture into simmering soup. Place cover on pot. Cook for 12 minutes, or until dumplings are dry in center. Add turkey meat; cook 3 minutes, or until heated through.

Slow Cooker Turkey Stew

Ingredients

1 (28 ounce) can canned stewed tomatoes
1/4 cup white wine
6 cubes chicken bouillon
1/4 cup dried onion flakes
1/2 teaspoon lemon pepper seasoning
1/2 teaspoon dried Italian seasoning
1/4 teaspoon garlic powder
1/4 teaspoon dried thyme leaves
3 pounds turkey thigh meat, cubed

Directions

Pour tomatoes and wine into slow cooker. Stir in bouillon cubes, onion flakes, lemon pepper, Italian seasoning, garlic powder, and thyme; add turkey.

Cover and cook on Low for 8 to 10 hours until the turkey meat pulls apart easily.

Sweet and Spicy Turkey Sandwich

Ingredients

2 slices (1/2 inch thick) hearty country bread
4 slices roasted turkey breast
1 slice pepperjack cheese
2 teaspoons butter
4 teaspoons strawberry preserves

Directions

Heat a small skillet over medium heat. Butter one side of each of the bread slices with one teaspoon butter. Place one slice, butter side down, in the skillet. Top with the turkey and cheese slices. Place the second slice of bread on top, butter side up.

When the first side of the sandwich is golden brown, turn and brown the other side, 3 to 5 minutes per side, or until the cheese begins to melt.

Remove sandwich to a plate and top with strawberry preserves, or serve the preserves on the side.

Spicy Turkey Burgers

Ingredients

2 pounds lean ground turkey
2 tablespoons minced garlic
1 teaspoon minced fresh ginger root
2 fresh green chile peppers, diced
1 medium red onion, diced
1/2 cup fresh cilantro, finely chopped
1 teaspoon salt
1/4 cup low sodium soy sauce
1 tablespoon freshly ground black pepper
3 tablespoons paprika
1 tablespoon ground dry mustard
1 tablespoon ground cumin
1 dash Worcestershire sauce

Directions

Preheat the grill for high heat.

In a bowl, mix the ground turkey, garlic, ginger, chile peppers, red onion, cilantro, salt, soy sauce, black pepper, paprika, mustard, cumin, and Worcestershire sauce. Form the mixture into 8 burger patties.

Lightly oil the grill grate. Place turkey burgers on the grill, and cook 5 to 10 minutes per side, until well done.

Corn Bread Turkey Casserole

Ingredients

3 (6 ounce) packages crushed corn bread stuffing mix
10 cups cubed cooked turkey or chicken
2 cups shredded Cheddar cheese
2 (10.75 ounce) cans condensed cream of celery soup, undiluted
2 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (12 fluid ounce) can evaporated milk
1 1/2 cups shredded Swiss cheese

Directions

Prepare stuffing mix according to package directions. Add turkey and cheddar cheese. Combine the soups and milk. Pour 1 cup each into three greased 13-in. x 9-in. x 2-in. baking dishes. Top each with turkey mixture and remaining soup mixture. Sprinkle with Swiss cheese. Cover and freeze two casseroles for up to 3 months. Cover and bake the remaining casserole at 350 degrees for 30-35 minutes or until bubbly. Let stand for 5-10 minutes before serving.

To use frozen casseroles: Thaw in the refrigerator. Bake, uncovered, at 350 degrees for 35-40 minutes or until bubbly. Let stand for 5-10 minutes before serving.

Turkey Noodle Soup Mix

Ingredients

1/4 cup red lentils
2 tablespoons dried minced onion
1 1/2 tablespoons chicken
bouillon granules
1/2 teaspoon dried dill weed
1/8 teaspoon celery seed
1/8 teaspoon garlic powder
1 bay leaf
1 cup uncooked medium egg
noodles

Directions

In a small (1 pint), glass jar, layer from bottom to top, lentils, minced onion, bouillon, dill, celery seed, garlic powder, bay leaf and noodles. Seal jar.

Attach a card with the following instructions: Bring 8 cups water to boil in a large saucepan over high heat. Stir in jar of soup mix. Cover, reduce heat and simmer 15 minutes. Remove and discard bay leaf. Stir in 1 (10 ounce) package frozen mixed vegetables and 2 cups cooked, diced turkey meat. Cook 5 minutes more, or until vegetables and turkey are heated through and tender.

Turkey Sandwich with Spicy Avocado Spread

Ingredients

2 fully ripened Avocados from Mexico, halved, pitted and peeled
1 1/2 tablespoons lime juice
1/2 teaspoon salt
1/4 teaspoon chipotle hot sauce, or more to taste
8 slices whole grain bread, toasted
8 ounces sliced cooked turkey
1 large ripe tomato, sliced
1 cup alfalfa sprouts

Directions

In large bowl, mash together Avocados, lime juice, salt and chipotle sauce. Spread Avocado mixture on each bread slice.

Top four of the bread slices with turkey, tomato and sprouts, dividing equally; cover with remaining bread slices. Garnish with sliced Avocado, if desired.

Turkey Picadillo

Ingredients

2 tablespoons olive oil
1 small potato, cubed
1 jalapeno pepper, seeded and chopped
1 small onion, chopped
1 clove garlic, chopped
1 (20 ounce) package ground turkey
1/2 teaspoon ground cumin, or to taste
salt and pepper to taste

Directions

Heat the olive oil in a large skillet over medium heat. Add the potato, and fry for about 10 minutes, then add the jalapeno, onion and garlic. Cook and stir until the potatoes are browned. Crumble in the ground turkey, and season with cumin, salt and pepper. Cook and stir until turkey is cooked through and potatoes are tender.

Left-Over Turkey Pot Pie

Ingredients

1/4 cup butter
1/2 cup chopped onion
1/2 cup chopped mushrooms
1 tablespoon minced garlic
1/3 cup all purpose flour
1/2 teaspoon dried sage
1/4 teaspoon dried thyme
1 1/2 cups prepared turkey gravy
1/2 cup water
1/2 cup milk
1 (14 ounce) package frozen mixed vegetables, thawed and drained
3 cups cooked turkey, cubed
salt and ground black pepper to taste (optional)
1 pastry for a 10-inch double crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Melt the butter in a large saucepan over medium heat. Stir in the onions, mushrooms, and garlic; cook until tender, but not browned, about 5 minutes. Stir in the flour, sage, and thyme until blended. Pour in the gravy, water, and milk, stirring to blend. Bring to a boil over medium-high heat; cook 1 to 2 minutes. Stir in the turkey and vegetables, and cook until vegetables are tender, about 5 minutes.

Line a 10 inch pie plate with the bottom crust. Pour in the turkey mixture. Cover with the top crust. Seal and crimp the edges. Pierce top crust in a few places with a fork. Cover the edges of the pie with strips of aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil strips, and bake until crust is golden, about 20 minutes more. Remove from oven, and rest 10 minutes before serving.

Upside Down Turkey

Ingredients

13 pounds whole turkey
1/2 cup butter
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse turkey and remove giblets. Place turkey upside (breast) down in a roasting pan. Insert 1/4 cup butter inside the turkey. Place remaining butter in several pieces around the turkey. Pour water into the pan.

Cook covered in the preheated oven 3 to 3 1/2 hours until the internal temperature of the thigh has reached 180 degrees F (80 degrees C).

Turkey Lo Mein

Ingredients

1 pound ground turkey breast
1 cup thinly sliced carrots
1 medium onion, chopped
1/2 teaspoon garlic powder
2 teaspoons canola oil
2 (3 ounce) packages ramen
noodles
1 1/2 cups water
6 cups shredded cabbage
1 cup frozen peas, thawed
1/4 cup reduced-sodium soy
sauce

Directions

In a large nonstick skillet over medium heat, cook turkey, carrots, onion and garlic powder in oil until turkey is no longer pink. Break noodles. Add noodles, contents of seasoning packets and water to turkey mixture. Bring to a boil. Reduce heat; cover and simmer for 3-5 minutes. Add cabbage, peas and soy sauce; cook and stir until cabbage is crisp-tender and noodles are tender, about 1 minute.

Devil Dan's Fruit-Stuffed Boneless Turkey

Ingredients

1 (10 pound) whole turkey, neck and giblets removed
1 1/2 pounds skinless, boneless chicken thighs, cut into chunks
1 tablespoon finely minced garlic
1 tablespoon finely minced fresh ginger
1 tablespoon extra-virgin olive oil
1 (1 pound) loaf Hawaiian sweet bread, cut into 1-inch cubes
1/4 cup golden raisins
1/4 cup dark raisins
1/4 cup dried cherries
1/4 cup dried cranberries
1/4 cup dried currants
1/4 cup diced celery
1/2 cup hard apple cider (See Cook's Note)
kitchen twine
1 teaspoon extra-virgin olive oil, or as needed

Directions

To bone the turkey, place the turkey, breast-side down, on a work surface. With a very sharp boning knife, slice open skin and meat along the spine. Work down the spine on each side, around the rib cage, cutting and pulling the skin away from the bones. Inside of thighs, cut out the thigh-bone. Break the thighs-to-drum joint. Break the wing-to-rib cage joint. Remove rib and thigh bones, leaving wings and legs on. (See Editor's Note)

Preheat oven to 300 degrees F (150 degrees C).

Place the chicken thigh meat into a food processor with the garlic and ginger, and pulse a few times to coarsely grind the meat. Do not pulverize the chicken.

Heat 1 tablespoon of olive oil in a skillet, and cook and stir the chicken mixture until most of the pink is gone from the meat, about 5 minutes. Place the chicken into a large bowl, and stir in the bread cubes, golden and dark raisins, dried cherries, dried cranberries, dried currants, celery, and hard cider, mixing the stuffing well.

Spread the boned turkey out flat on a work surface, skin side down. With your hands, scoop up stuffing and lightly form into a round shape for the chest area, adding more stuffing to fill the thigh area, shoulders, and other parts of the turkey. It's okay to compress the stuffing just a little. Pull the skin and meat around the stuffing, to join at the original backbone cut, completely enclosing the stuffing and recreating the shape of the turkey. Sew or lace the back of the turkey up with kitchen twine and a large needle or skewers. Rub the entire outside of the stuffed turkey with olive oil. Tie the drumstick ends together with kitchen twine. Place the roast in a roasting pan.

Roast the turkey in the preheated oven until the juices run clear and the skin is golden brown, 3 to 4 hours. An instant-read thermometer inserted into the thickest part of the roast should read 165 degrees F (75 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area about 10 to 15 minutes before slicing.

Turkey Burgers

Ingredients

1 pound ground turkey
1 packet dry onion soup mix
1/2 cup water
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat a grill for high heat.

In a large bowl, combine the ground turkey, soup mix, and water. Season with salt and pepper. Mix lightly using your hands, and form into 4 patties.

Lightly oil the grill grate. Grill patties 5 to 10 minutes per side, until well done.

Turkey and Hash Brown Casserole

Ingredients

1/4 cup oil for frying
1 pound frozen hash brown potatoes, thawed
1 pound ground turkey breast
1 large onion, cut into chunks
1 (10 ounce) package frozen broccoli, thawed
1 (10.75 ounce) can reduced fat cream of mushroom soup
1 cup reduced fat cream of celery soup
1 cup shredded fat free Cheddar cheese
1/3 cup skim milk
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
seasoned salt to taste
1 medium tomato, diced (optional)

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x12 inch casserole dish.

Heat oil in a skillet over medium heat and cook hash browns until golden. Spread hash browns over bottom and sides of casserole dish to form a crust. In a separate skillet over medium heat, cook turkey until lightly brown. Mix in onion and cook until tender. Place broccoli in a microwave safe bowl and cook in microwave 4 to 5 minutes on High, or until tender. Spread turkey, onion and broccoli over hash browns in the casserole dish.

In a bowl, mix cream of mushroom soup, cream of celery soup, Cheddar cheese, milk, garlic powder, pepper and seasoned salt. Pour over casserole.

Bake 25 minutes in the preheated oven, until bubbly. Garnish with chopped tomatoes to serve.

Turkey Dumplings

Ingredients

1 pound cooked, chopped turkey meat
3 cups water
salt and pepper to taste
3 tablespoons all-purpose flour
1 (12 ounce) package refrigerated biscuit dough

Directions

Place the turkey, water, salt and pepper in a medium saucepan and bring to a boil. Reduce heat and simmer 30 to 40 minutes, or until a broth has formed.

Spread flour on a medium cutting board or other flat surface. Roll out biscuit dough and cut it into 1x2 inch pieces. Drop the pieces into the broth and cook over low heat approximately 15 minutes.

Turkey Sausage Pie

Ingredients

2 (10 ounce) cans refrigerated pizza dough
1 tablespoon olive oil
1 pound turkey sausage links, without casings
1 onion, diced
1 green bell pepper, diced
1 (8 ounce) can tomato sauce

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a 10 inch quiche dish or pie pan.

Place one sheet of pizza dough in oiled pan. If necessary, trim edges of dough to fit pan. Bake dough in preheated oven for 7 minutes. Remove and set aside.

While dough is in oven, heat oil in a large skillet over medium-high heat. Crumble sausage into skillet and saute for 2 minutes. Add onions and green peppers, and saute an additional 5 to 7 minutes, until sausage is cooked through and onion is lightly browned. Add tomato sauce and stir well.

Pour sausage mixture into baked crust, and cover with second sheet of pizza dough. Trim edges as necessary, gently seal the two crusts together, and cut steam vents in top.

Bake at 375 degrees F (190 degrees C) for 15 minutes, until golden brown.

Wonder Turkey Stuffing

Ingredients

1 (24 ounce) loaf Wonder®
Classic White Sandwich Bread
1 cup butter
1 tablespoon minced onion
1 tablespoon salt
1 tablespoon sage
1 1/2 cups boiling water
Turkey giblets, cooked and
chopped (optional)

Directions

At least 6 hours before you are ready to bake, tear each slice of Wonder Bread into bite-size pieces and let stand on an open table or countertop.

Once the bread has dried out, mix it in a large baking dish with the boiling water, butter, onion, salt and sage. For added flavor, cook and chop up the turkey giblets and add to the stuffing.

Heat oven to 350 degrees F and bake for 30 to 40 minutes in a covered dish.

Cheddar Turkey Casserole

Ingredients

2 cups chicken broth
2 cups water
4 teaspoons dried minced onion
2 cups uncooked long grain rice
2 cups frozen peas, thawed
4 cups cubed cooked turkey
2 (10.75 ounce) cans condensed cheddar cheese soup, undiluted
2 cups milk
1 teaspoon salt
2 cups finely crushed butter-flavored crackers
6 tablespoons butter, melted

Directions

In a large saucepan, bring the broth, water and onion to a boil. Reduce heat. Add rice; cover and simmer for 15 minutes. Remove from the heat; fluff with a fork.

Divide rice between two greased 9-in. square baking pans. Sprinkle each with peas and turkey. In a bowl, combine the soup, milk and salt until smooth; pour over turkey. Toss the cracker crumbs and butter; sprinkle over the top.

Cover and freeze one casserole for up to 3 months. Bake the second casserole, uncovered, at 350 degrees F for 35 minutes or until golden brown.

To use frozen casserole: Thaw in the refrigerator for 24 hours. Bake, uncovered, at 350 degrees F for 45-50 minutes or until heated through.

Turkey Macaroni Bake

Ingredients

2 cups cubed cooked turkey
1 1/2 cups uncooked elbow macaroni
2 cups shredded Cheddar cheese, divided
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup milk
1 (8 ounce) can mushroom stems and pieces, drained
1/4 teaspoon pepper

Directions

In a large bowl, combine the turkey, macaroni, 1-1/2 cups cheese, soup, milk, mushrooms and pepper. Pour into a greased 2-qt, baking dish. Cover and bake at 350 degrees F for 60-65 minutes or until macaroni is tender. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Easy Turkey Gravy

Ingredients

5 cups turkey stock with pan
drippings
1 (10.75 ounce) can condensed
cream of chicken soup
1 teaspoon poultry seasoning
1/2 teaspoon black pepper
1 teaspoon seasoned salt
1/4 teaspoon garlic powder
1 cup milk
1/3 cup all-purpose flour

Directions

Bring the turkey stock to a boil in a large saucepan. Stir in soup, and season with poultry seasoning, pepper, seasoned salt, and garlic powder. Reduce heat to low, and let simmer.

Warm the milk in the microwave, and whisk in the flour with a fork until there are no lumps. Return the gravy to a boil, and gradually stir in the milk mixture. Continue to cook, stirring constantly, for 1 minute, or until thickened. Be careful not to let the bottom scorch.

Zesty Turkey Burgers

Ingredients

1 pound ground turkey
1 cup honey mustard and onion
pretzels, crushed
1/4 cup finely chopped green bell
pepper
1 egg, beaten
salt and pepper to taste
4 slices Colby cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking dish with olive oil.

In a bowl, mix the ground turkey, crushed pretzels, green bell pepper, and egg. Season with salt and pepper. Form into 4 patties, and arrange in the baking dish.

Bake 30 minutes, turning once, to a minimum internal temperature of 165 degrees F (74 degrees C). Top each patty with a slice of cheese during the last few minutes of cook time.

My Favorite Pork Turkey Meatloaf

Ingredients

- 1 pound ground turkey
- 1 pound ground pork
- 1 tablespoon cooking oil
- 1 carrot, minced
- 1/2 red bell pepper, minced
- 1/2 onion, minced
- 2 cloves garlic, minced
- 1/3 cup thawed frozen chopped spinach
- 1/2 cup bread crumbs
- 1/2 cup wheat germ (optional)
- 2 eggs, room temperature
- 2 tablespoons ketchup
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 tablespoon honey
- 1 tablespoon ketchup

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Set the ground turkey and ground pork out at room temperature to warm slightly.

Heat the oil in a skillet over medium heat; cook the carrot, bell pepper, onion, garlic, and spinach in the heated oil until soft; set aside to cool.

Mix together the turkey, pork, bread crumbs, wheat germ, eggs, 2 tablespoons ketchup, salt, and pepper in a large bowl. Add the vegetable mixture and continue to mix until evenly combined; shape into a loaf; lay on the prepared baking sheet.

Whisk together the honey and 1 tablespoon ketchup in a small bowl; spread over the meatloaf.

Bake in the preheated oven until no longer pink in the center, 60 to 70 minutes; remove to a serving platter and allow to rest 5 minutes before slicing.

Turkey Potpie

Ingredients

1 small onion, chopped
1 celery rib, chopped
1/2 cup butter or margarine
1/2 cup all-purpose flour
1 1/2 cups chicken broth
1 cup milk
1 teaspoon rubbed sage
1 teaspoon lemon juice
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon ground nutmeg
3 cups diced cooked turkey
SAGE PASTRY:
1/2 cup all-purpose flour
1/2 cup cornmeal
3/4 teaspoon rubbed sage
1/4 teaspoon salt
1/3 cup cold butter or margarine
2 tablespoons cold water

Directions

In a large skillet, saute onion and celery in butter until tender. Stir in flour until blended. Gradually stir in broth, milk, sage, lemon juice, salt, pepper and nutmeg. Bring to a boil; cook and stir for 2 minutes or until thickened. Add turkey; cook and stir until heated through. Transfer to an ungreased 1-1/2-qt. baking dish; set aside.

In a bowl, combine the flour, cornmeal, sage and salt. Cut in butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball. On a floured surface, roll pastry to fit top of baking dish; place over filling. Flute edges; cut slits in top. Bake at 425 degrees F for 18-20 minutes or until golden brown.

Chicken or Turkey Tetrazzini

Ingredients

12 ounces spaghetti
1 1/2 teaspoons vegetable oil
1/2 teaspoon salt
1 1/2 tablespoons butter
1/4 cup chopped onion
1 clove garlic, minced
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup chicken broth
1 teaspoon seasoning salt
3 cups shredded American cheese
4 cups cooked and cubed chicken
2 tablespoons chopped fresh parsley
2 tablespoons diced red bell pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook spaghetti according to package directions, add oil and salt to cooking water. Drain.

In large saucepan or Dutch oven over medium heat, melt butter. Add onion and garlic. Cook, stirring occasionally, 2 minutes. Add soup, broth, seasoned salt and 1 1/2 cups of the cheese. Cook and stir until cheese melts and mixture is smooth. Add spaghetti and chicken or turkey. Mix well. Transfer to 2-quart baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until hot and bubbly.

Remove foil. Sprinkle with remaining 1 1/2 cups. cheese. Continue baking 2 minutes or until cheese melts. Sprinkle with parsley and bell pepper.

Zippy Turkey Tortilla Bake

Ingredients

1 small onion, finely chopped
1/2 teaspoon garlic powder
1 teaspoon vegetable oil
1 pound lean ground turkey
1 tablespoon vinegar
2 teaspoons chili powder
1 1/2 teaspoons dried oregano
1/2 teaspoon ground cumin
1/4 teaspoon cayenne pepper
1 (15 ounce) can black beans,
rinsed and drained
1 (16 ounce) jar salsa
3/4 cup reduced-sodium chicken
broth
8 (8 inch) fat-free tortillas
1/2 cup shredded reduced-fat
Monterey Jack cheese
1/3 cup reduced-fat sour cream

Directions

In a skillet, saute onion and garlic powder in oil until the onion is tender. Add turkey, vinegar, chili powder, oregano, cumin and cayenne; cook and stir over medium heat until turkey is no longer pink. Stir in beans. Remove from the heat. Combine salsa and broth; spread a thin layer in a 2-1/2-qt. baking dish coated with nonstick cooking spray. Cut tortillas into 1-in. strips and then into thirds; arrange half over salsa mixture. Top with half of the turkey mixture and half of the remaining salsa mixture. Repeat layers. Sprinkle with cheese. Cover and bake at 350 degrees F for 25 minutes or until bubbly. Top servings with sour cream.

Turkey Stir Fry with Lychees

Ingredients

1 pound turkey meat, diced
2 tablespoons oyster sauce, divided
1 (1 inch) piece fresh ginger root, finely chopped, divided
2 tablespoons Chinese cooking wine, divided
1 tablespoon vegetable oil
1 tablespoon minced garlic
1 (11 ounce) can lychees, drained
2 red chile peppers, seeded and sliced into strips
1 tablespoon soy sauce, or to taste
1 dash ground black pepper
1 bunch fresh cilantro, chopped
1 bunch green onions, chopped

Directions

Place turkey in a bowl with 1 tablespoon oyster sauce, 1/2 the ginger, and 1 tablespoon Chinese cooking wine. Marinate 20 minutes.

Heat the oil and garlic in a wok over high heat. When garlic begins to brown, discard marinade from bowl and mix turkey into wok. Stir in remaining ginger and wine. Mix in remaining oyster sauce, lychees, chile peppers, and soy sauce. Reduce heat to low, cover, and continue cooking 5 minutes, or until turkey is done. Season with pepper, and garnish with cilantro and green onions to serve.

Citrus Turkey Brine

Ingredients

- 1 cup salt
- 1 lemon, cut into wedges
- 1 orange, cut into wedges
- 1 medium onion, cut into wedges
- 3 cloves garlic
- 4 bay leaves
- 1 tablespoon dried thyme
- 1 tablespoon ground black pepper
- 1 1/2 gallons cold water

Directions

Rub salt onto your turkey, and place remaining salt, lemons, oranges, onion, garlic, bay leaves, thyme and pepper into a large pot. Place the turkey in the pot, and fill with water. Refrigerate overnight. Discard brine after removing turkey.

Roast Turkeys With Rich Pan Gravy

Ingredients

2 turkeys (10 to 12 pounds each), neck and giblets discarded
3 cups kosher salt (do not use regular table salt)
2 cups granulated sugar
2 unpeeled medium onions, coarsely chopped
2 unpeeled medium carrots, coarsely chopped
2 stalks celery stalks, coarsely chopped
2 tablespoons melted butter
1 cup dry white wine or vermouth
4 cups low-sodium chicken broth
1/4 cup cornstarch

Directions

The night before roasting, dissolve salt and sugar in 3 gallons of cold water in a large, clean ice chest or similar container in a cold spot, such as an unheated basement or garage. For those in warm climates, add ice packs to keep turkeys cool. Add turkeys, breast-side down; cover and let stand about 12 hours. (This brining keeps the turkey from drying out and seasons it right down to the bone.) Drain. Rinse turkeys and pat dry.

About five hours before serving, set oven to 425 degrees and adjust oven rack to lower-middle position. Place turkey No. 1 breast-side down and cut out the back with kitchen shears. Open up turkey and turn it breast-side up, pressing on it with your palms so it lies flat. Place turkey, skin-side up, on a lipped cookie sheet over a bed of half the chopped vegetables. Brush turkey with butter.

Roast until a meat thermometer inserted into the thigh registers 175 degrees, 1 to 1 1/2 hours. Watch vegetables and pan drippings throughout - they should be kept dry enough to brown and produce the rich brown goo with which to brush Turkey No. 2 and make a rich gravy, but moist enough to keep from burning. So add water as needed throughout the cooking.

Remove pan from oven and transfer turkey to a cutting board; reserve vegetables and pan juices for Turkey No. 2. Let the bird rest 30 minutes to 1 hour before carving, to allow the meat to firm up. Carve, transferring slices to an ovenproof serving platter or baking pan. Cover with aluminum foil. Refrigerate or set in a cool spot (below 40 degrees) until mealtime. Gently rewarm, covered, on platter or baking pan.

Immediately after removing the first turkey, lower the oven temperature to 400 degrees and adjust oven rack to lowest position. Scrape vegetables and pan drippings from Turkey No. 1 into a roasting pan. Set a V-rack in the pan. Place remaining raw vegetables in the cavity of Turkey No. 2, then tie legs together with kitchen string for a nicer presentation. Set turkey, breast-side down, on rack. Brush with pan drippings from Turkey No. 1.

Roast 1 hour. Remove from oven; baste back and sides with pan drippings. Using two wads of paper towels, carefully turn breast-side up and baste. Keep roasting until a thermometer inserted into the leg registers 175 degrees, 1 to 1 1/2 hours longer. Again, watch vegetables and drippings throughout and add water as needed.

Stuffed Turkey Legs

Ingredients

- 4 turkey legs
- 1 cup olive oil
- 2 green bell peppers
- 1 large white onion
- 2 tablespoons salt
- 1 pinch ground black pepper
- 1 teaspoon dried oregano
- 2 tablespoons distilled white vinegar
- 5 slices bacon
- 2 tablespoons teriyaki sauce

Directions

Make numerous vertical slits in the turkey legs.

In a small bowl combine the olive oil with the salt, pepper, teriyaki, vinegar and oregano. Marinate turkey legs in the oil mixture.

Cut onion, green pepper and bacon into small squares (approximately the same size as the slits you cut on the legs). Fill each slit with one piece of pepper, onion and bacon.

After the legs are stuffed, brown them in the oil mixture on medium-high. Reduce temperature to low and cover. Cook for 45 minutes or until meat starts to separate from the bone. If the legs dry out when cooking, add a little water to the skillet and lower the temperature.

Mom's Barbeque Style Turkey

Ingredients

1/4 cup butter
1/2 cup chopped onion
1 cup chopped celery
1/2 cup chopped green bell pepper
1 cup ketchup
3 tablespoons brown sugar
1 1/2 teaspoons chili powder
1 tablespoon Worcestershire sauce
salt to taste
4 cups chopped cooked turkey

Directions

Melt the butter in a skillet over medium heat. Place onion, celery, and green pepper in the skillet, and cook 5 minutes. Mix in the ketchup, brown sugar, chili powder, and Worcestershire sauce. Season with salt. Cook over low heat until bubbly. Stir in the turkey, cover, and simmer 30 minutes.

BBQ Feta and Hot Banana Pepper Turkey Burgers

Ingredients

1 pound ground turkey
1/4 cup seeded, chopped banana peppers
1/2 cup crumbled feta cheese
salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

In a bowl, mix the turkey, peppers, and feta cheese. Season with salt and pepper. Form the mixture into 4 patties.

Cook patties about 8 minutes per side on the prepared grill, to an internal temperature of 180 degrees F (85 degrees C).

Turkey Breast Florentine

Ingredients

1 (3 pound) turkey breast half,
bone removed
5 bacon strips
3/4 cup chopped onion
3 tablespoons all-purpose flour
3/4 teaspoon dried tarragon
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups milk
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 (4.5 ounce) jar sliced
mushrooms, drained
1 tablespoon butter, melted
1/3 cup cubed process cheese
(Velveeta)

Directions

Cut a lengthwise slit in turkey breast to within 1/2 in. of opposite side; open meat so it lies flat. Cover with plastic wrap and flatten to 1/2-in. thickness. Remove plastic wrap; set aside.

In a skillet, cook two bacon strips until crisp. Drain, reserving 2 tablespoons drippings. Crumble bacon; set aside. In the drippings, saute onion until tender. Stir in flour, tarragon, salt and pepper until blended. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat.

Refrigerate 1/2 cup sauce. Add the spinach, mushrooms and crumbled bacon to the remaining sauce; spread over turkey breast. Starting at a short end, roll up and tuck in ends; tie with kitchen string. Place on a rack in a greased roasting pan. Brush with butter. Cover loosely with foil.

Bake at 350 degrees F for 1 hour. Remove foil. Cut remaining bacon strips in half; place over the turkey. Bake 25-35 minutes longer or until a meat thermometer reads 170 degrees F. Discard string. Let turkey stand for 10 minutes before slicing. Meanwhile, heat the reserved sauce; stir in cheese until melted. Serve with the turkey.

Leftover Turkey Spring Rolls with Cranberry Sweet

Ingredients

2 tablespoons olive oil
1 teaspoon Asian (toasted) sesame oil (optional)
2 cups finely chopped cooked turkey
1/2 carrot, minced
2 cloves garlic, minced
1/8 teaspoon ground black pepper
1/8 teaspoon ground ginger
1/8 teaspoon garlic and herb seasoning blend (such as Mrs. Dash®)
5 tablespoons soy sauce
6 cups finely shredded cabbage
1/2 teaspoon oyster sauce (optional)
50 (7 inch square) egg roll wrappers

1/4 cup jellied cranberry sauce
1/4 cup white sugar
1/4 cup white vinegar
1 dash soy sauce

Directions

Heat the olive oil and sesame oil in a wok or large skillet over medium-high heat until it shimmers. Cook and stir the turkey, carrot, garlic, black pepper, ginger, and garlic and herb seasoning until the garlic releases its fragrance, about 2 minutes. Stir in 2 tablespoons of the soy sauce, and continue cooking until the carrot begins to soften, about 5 minutes. Stir in the cabbage, oyster sauce, and remaining 3 tablespoons of soy sauce. Continue to stir, until the cabbage is soft and cooked through, about 10 minutes. Remove the mixture from the heat, and set aside. Drain off any excess liquid.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

To fill the wrappers, separate and place the spring roll wrappers onto your work surface, with the points of the square pointing up and down in a diamond shape. Spoon about 2 tablespoons of the turkey filling in a line across the center of the wrapper, and fold the bottom point up to cover the filling. Fold the two side points in on top of the folded wrapper, to fully enclose the filling. The two side points should be about 1 inch apart. Firmly but gently, roll the spring roll into a tight cylinder, and roll the wrapper over to firmly press down the remaining point. Set the filled wrappers seam-side down onto the parchment-lined baking sheets so they don't touch. The rolls should be about the thickness of a finger.

Bake the filled rolls in the preheated oven until they begin to brown, about 15 minutes. Mash the cranberry sauce in a saucepan over medium heat until the sauce is smooth, then whisk in the sugar, vinegar, and a dash of soy sauce. Bring the mixture to a boil, and simmer, whisking the sauce, until the sugar has dissolved and the sauce reduces and thickens slightly, about 10 minutes. Remove sauce to a bowl. Serve the rolls hot with the sauce.

Turkey Wraps

Ingredients

1 (8 ounce) package cream cheese with chives
2 tablespoons Dijon mustard
6 (8 inch) whole wheat tortillas
1 1/2 cups finely shredded iceberg lettuce
12 slices thinly sliced deli turkey
3/4 cup shredded Swiss cheese
1 large tomato, seeded and diced
1 large avocado, sliced
6 slices bacon, cooked and crumbled

Directions

Mix together the cream cheese and Dijon mustard until smooth. Spread each tortilla with about 2 tablespoons of the cream cheese mixture, spreading to within 1/4 inch of the edge of the tortillas.

Arrange about 1/4 cup of shredded lettuce on each tortilla, and press the lettuce down into the cream cheese mixture. Place 2 turkey slices per tortilla over the lettuce, and sprinkle with 2 tablespoons of shredded Swiss cheese. Top each tortilla evenly with tomato, avocado slices, and crumbled bacon.

Roll each tortilla up tightly, and cut in half across the middle with a slightly diagonal cut.

The World's Best Turkey

Ingredients

1 (12 pound) whole turkey, neck and giblets removed
1/2 cup butter, cubed
2 apples, cored and halved
1 tablespoon garlic powder
salt and pepper to taste
2/3 (750 milliliter) bottle champagne

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse turkey, and pat dry. Gently loosen turkey breast skin, and insert pieces of butter between the skin and breast. Place apples inside the turkey's cavity. Sprinkle with garlic powder, salt, and pepper. Place turkey in a roasting bag, and pour champagne over the inside and outside of the bird. Close bag, and place turkey in a roasting pan.

Bake turkey 3 to 3 1/2 hours in the preheated oven, or until the internal temperature is 180 degrees F (85 degrees C) when measured in the meatiest part of the thigh. Remove turkey from bag, and let stand for at least 20 minutes before carving.

Turkey Salad

Ingredients

3/4 pound cooked turkey meat
2 stalks celery
2 green onions
1/2 red bell pepper
3 tablespoons mayonnaise
2 tablespoons prepared Dijon-style mustard
1 tablespoon cider vinegar
1 teaspoon white sugar
1/4 teaspoon salt

Directions

Place cooked turkey meat, celery, green onions and red bell pepper in a blender or food processor. Finely chop using the pulse setting.

Transfer the turkey mixture to a medium bowl. Mix in mayonnaise, prepared Dijon-style mustard, cider vinegar, white sugar and salt. Cover and refrigerate 8 hours, or overnight, before serving.

Turkey Sloppy Joes

Ingredients

1 pound ground turkey breast
1/4 cup chopped onion
1/2 cup no-salt-added ketchup
3 tablespoons barbecue sauce
1 tablespoon prepared mustard
1 tablespoon vinegar
1 1/2 teaspoons Worcestershire sauce
1/2 teaspoon celery seed
1/4 teaspoon pepper
6 whole wheat hamburger buns, split

Directions

In a nonstick skillet, cook the turkey and onion for 5 minutes or until turkey is no longer pink. Add the next seven ingredients; simmer for 10 minutes, stirring occasionally. Serve on buns.

Lemon Turkey with Couscous Stuffing

Ingredients

1 (4 pound) bone-in turkey breast
2 teaspoons olive oil
1 teaspoon lemon juice
1 garlic clove, minced
1/2 teaspoon grated lemon peel
1/4 teaspoon salt
1/8 teaspoon pepper
STUFFING:
1 1/2 cups boiling water
1 cup uncooked couscous
1 medium carrot, shredded
1/2 cup raisins
1/3 cup chicken broth
1/4 cup slivered almonds, toasted
2 tablespoons minced fresh parsley

Directions

Carefully loosen turkey skin, leaving it attached at the back. Combine the oil, lemon juice, garlic, lemon peel, salt and pepper; spread under turkey skin. Place turkey to one side in a shallow roasting pan coated with nonstick cooking spray.

For stuffing, in a bowl, pour boiling water over couscous. Cover and let stand for 5 minutes or until water is absorbed. Add the remaining ingredients; toss to combine. Spoon stuffing into other side of pan, shaping into a 8-in. x 5-in. x 2-in. mound. Cover pan and bake at 325 degrees F for 45 minutes.

Uncover turkey; leave stuffing covered. Bake 40-50 minutes longer or until a meat thermometer reads 170 degrees F. Cover turkey with foil and let stand for 15 minutes before slicing. Serve with stuffing.

Family-Style Turkey Potpie

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup cold butter
3/4 cup cold water
4 cups cubed cooked turkey
2 cups shredded Monterey Jack cheese
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup sour cream
1 small onion, finely chopped
1 (4 ounce) can chopped green chilies
2 green onions, sliced

Directions

In a large bowl, combine the flour, baking powder and salt. Cut in butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Turn onto a lightly floured surface; knead 10-12 times or until smooth.

Set aside a third of the dough. Roll remaining dough into a 15-in. x 11-in. x rectangle. Transfer to an ungreased 11-in. x 7-in. x 2-in. baking dish.

In a bowl, combine turkey, cheese, soup, sour cream, onion, chilies and green onions. Spoon into crust. Roll out reserved dough; make a lattice crust. Place over filling; trim and flute edges. Bake at 400 degrees F for 45-50 minutes or until crust is golden brown and filling is bubbly.

Baked Ziti with Turkey Meatballs

Ingredients

1 pound ground turkey
1 clove garlic, minced
3/4 cup fresh bread crumbs
1/2 cup finely diced onion
3 tablespoons chopped, toasted pine nuts
1/2 cup chopped fresh parsley
1 egg, lightly beaten
1 teaspoon salt
1 teaspoon ground black pepper
4 tablespoons olive oil
1 (16 ounce) package ziti pasta
1 1/2 cups mozzarella cheese, shredded
1 cup grated Romano cheese
6 cups tomato sauce
1 pint part-skim ricotta cheese

Directions

In a bowl, stir together turkey, garlic, bread crumbs, onion, pine nuts, parsley, egg, salt and pepper. Form into meatballs about 1 inch in diameter.

In a large heavy skillet, heat 2 tablespoons oil over moderately high heat until hot but not smoking. Cook half of meatballs, shaking skillet, until browned and cooked through, about 4 minutes. Transfer meatballs to paper towels to drain. Brown remaining meatballs in remaining 2 tablespoons oil in same manner.

Preheat oven to 375 degrees F (190 degrees C). Oil a 3 to 4 quart gratin dish.

Bring a large pot of salted water to a boil. Add the pasta, and cook until just al dente, about 8 minutes. Drain.

In a small bowl, toss together mozzarella and Romano cheese.

Spoon about 1 1/2 cups tomato sauce and half the meatballs into prepared dish, and spoon half the pasta on top. Spread half remaining sauce and half cheese mixture over pasta. Top with remaining meatballs, and drop dollops of ricotta over meatballs. Spread remaining pasta over ricotta, and top with remaining sauce and cheese mixture. Bake in middle of oven for 30 to 35 minutes, or until golden. Let stand 10 minutes before serving.

Chicken or Turkey Crepes with Tarragon

Ingredients

3 recipes Basic Crepes
4 tablespoons butter
2 tablespoons finely chopped onion
4 tablespoons all-purpose flour
1 cup milk
3/4 cup chicken broth
1/4 cup dry white wine
1/4 teaspoon chopped dried tarragon
2 egg yolks
2 cups diced cooked chicken
salt to taste
1/4 cup milk

Directions

Prepare a basic crepe recipe in advance. Crepes can be made and frozen up to several weeks ahead of time.

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a saucepan over medium heat. Stir in onion, and cook 2 minutes. Stir in flour until blended. Slowly whisk in 1 cup milk, whisking constantly until smooth. Mix in broth, wine, and tarragon; stir over medium-low heat until thickened (about 4 minutes).

In a small bowl, gradually stir 3 tablespoons of the hot milk and broth sauce into the egg yolks; then pour egg mixture into sauce, whisking briskly. Cook 1 minute more, then remove from heat.

In a medium bowl, mix together half of the sauce with the chicken. Season with salt to taste.

Fill each crepe with 3 tablespoons of chicken mixture. Roll crepes, and place seam-side down in a 9x13 inch baking dish. Thin the remaining sauce with 1/4 cup milk, and pour over crepes.

Bake in a preheated oven 20 minutes, or until sauce begins to bubble.

Leftover Turkey Casserole

Ingredients

1 (6 ounce) package dry bread stuffing mix
1 (16 ounce) container sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 (1 ounce) package dry onion soup mix
2 (14.5 ounce) cans French-style green beans, drained
2 cups cooked, chopped turkey meat

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare stuffing according to package directions.

In a medium bowl, mix the sour cream, cream of mushroom soup, cream of celery soup and dry onion soup mix.

Spread the green beans in a 9x13 inch dish. Top with a layer of turkey. Pour the soup mixture over the turkey. Top with stuffing.

Bake in the preheated oven 30 minutes, or until browned and bubbly.

Turkey Shepherd's Pie

Ingredients

3 large potatoes, peeled
2 tablespoons butter
1/4 cup milk
1 tablespoon olive oil
1 onion, chopped
1 pound ground turkey
1 large carrot, shredded
1 (4.5 ounce) can sliced mushrooms
1 tablespoon chopped fresh parsley
1/4 teaspoon dried thyme
1 clove garlic, minced
1 teaspoon chicken bouillon powder
1 tablespoon all-purpose flour
salt to taste
ground black pepper to taste

Directions

Boil potatoes until tender.

Mash potatoes with butter or margarine and milk. Season with salt and pepper to taste. Set aside.

Saute onion in olive oil until soft. Stir in ground turkey, carrot, mushrooms, parsley, thyme, garlic, and chicken bouillon. Salt and pepper to taste. Cook and stir until meat is broken up and cooked through. Drain. Stir in flour.

Transfer meat mixture to a deep dish pie pan or casserole. Spread potatoes over meat, and swirl with a fork.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until potatoes are lightly browned.

Easy Turkey Curry

Ingredients

3 cups water
1 1/2 cups uncooked rice

1/4 cup onion, minced
1 tablespoon butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can sliced mushrooms, drained
1/4 cup milk
1 cup sour cream
1/2 teaspoon curry powder
2 cups cooked turkey meat, chopped or shredded

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium saucepan over medium heat, melt the butter, Saute the onion until translucent, not browned. Reduce the heat to a simmer, and stir in the mushroom soup, drained mushrooms, and milk. Heat while stirring constantly until the mixture is smooth. Add the sour cream, curry powder, and turkey meat, stirring while it all heats through. Cover and allow to low simmer 20 to 25 minutes. Ladle the curry mixture evenly over the rice for each individual serving.

Merritt Family Two Hour Turkey

Ingredients

- 1 (12 pound) turkey, thawed if purchased frozen
- 1 tablespoon vegetable oil
- 1 teaspoon lemon pepper seasoning
- 2 teaspoons salt
- 1 onion, quartered
- 8 sprigs fresh parsley
- 1 teaspoon dried rosemary
- 2 oranges, quartered
- 1 large onion, sliced
- 1 carrot, sliced
- 1 cup white wine
- 1/2 cup cognac
- 1 (14.5 ounce) can chicken broth
- 1/2 cup tomato juice

Directions

Remove the turkey from refrigerator and allow it to stand at room temperature for about 45 minutes to an hour.

While turkey is reaching room temperature, place a rack in the lowest position in an oven. Line a large turkey roasting pan with heavy duty aluminum foil, and spray the lined pan with cooking spray. Preheat oven to 425 degrees F (220 degrees C).

Remove the giblets and neck from the turkey cavity, and set aside. Wash and dry the turkey with paper towels, and rub the turkey with vegetable oil. Sprinkle the turkey, inside and out, with lemon pepper seasoning. Sprinkle the inside of the cavity with salt, and place the quartered onion, parsley sprigs, rosemary, and oranges in the cavity. Sprinkle the area under the neck skin with lemon pepper seasoning, and stuff the area with a few slices of onion. Loosely tie the legs, and fold the wings underneath the turkey.

Place the prepared turkey into the roasting pan. Surround the turkey with the giblets and neck, remainder of sliced onion, and carrot. Mix the white wine, cognac, chicken broth, and tomato juice in a saucepan and heat over medium heat until liquid is hot but not boiling. Pour half the liquid into the turkey cavity and the other half into the pan. Cover the turkey with more aluminum foil, making a tent so the foil doesn't contact the turkey skin. Crimp the foil firmly over the edges of the pan to completely seal the turkey in the foil tent.

Roast in the oven for 1 hour. Remove the turkey from the oven, slit the foil tent, and fold the foil back to expose the turkey skin. Reduce oven temperature to 400 degrees F (205 degrees C) and roast the turkey for 1 more hour, until no longer pink at the bone and the juices run clear. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Turkey Lettuce Wraps with Shiitake Mushrooms

Ingredients

2 cups water
2 ounces mai fun (angel hair) rice noodles
1 teaspoon vegetable oil
4 shiitake mushrooms, sliced
2 teaspoons vegetable oil
1 (16 ounce) package ground turkey
6 green onions, chopped
1/4 cup chopped water chestnuts
4 teaspoons finely minced fresh ginger root
2 teaspoons minced garlic
3 tablespoons soy sauce
2 tablespoons brown sugar
1 tablespoon rice vinegar
1 teaspoon sesame oil
1 teaspoon finely grated orange zest
12 leaves green leaf lettuce

Toppings

1/2 cup bean sprouts
1 carrot, grated
1/2 cup salted peanuts
1/2 cup chopped fresh cilantro
1/2 cup sweet chili sauce
water

Directions

Bring 2 cups of water to a boil in a small saucepan. Turn off heat; stir in rice noodles. Cover, and allow noodles to soak until soft, 5 to 7 minutes. Rinse with cold water. Drain well.

Heat 1 teaspoon of the oil in a large skillet over medium-high heat. Cook the mushrooms in the hot oil until they are browned and softened, about 2 minutes. Remove the mushrooms from the pan. Reserve.

Heat the remaining 2 teaspoons of oil in the pan. Cook and stir the turkey in the oil until it is no longer pink, 5 to 7 minutes. Stir in the green onions, water chestnuts, ginger, and garlic; continue to cook for 1 minute. Mix in the reserved mushrooms, soy sauce, and brown sugar. Simmer briefly to combine the flavors. Take the pan off the heat; stir in the rice vinegar, sesame oil, and orange zest.

To assemble lettuce wraps, place a bit of turkey filling on each lettuce leaf. Top each with cooked noodles, and a sprinkle of bean sprouts, carrots, peanuts, and cilantro. Serve with sweet chili sauce for dipping.

Turkey Cabbage Rolls

Ingredients

1 cup water
1/2 cup uncooked long grain white rice
16 large cabbage leaves
2 tablespoons olive oil
1 pound ground turkey
1/3 cup chopped onion
1 egg, beaten
1 (8 ounce) can tomato sauce
1/2 teaspoon salt
1/2 teaspoon ground black pepper

1 (8 ounce) can tomato sauce
2/3 (6 ounce) can tomato paste
1 cup water
3 tablespoons brown sugar
2 teaspoons lemon juice
1 teaspoon Worcestershire sauce

2 cups baby carrots, sliced lengthwise (optional)

Directions

In a pot, bring 1 cup water and rice to a boil. Reduce heat to low, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch casserole dish.

Bring a large pot of water to boil. Reduce heat to low and place cabbage leaves in pot. Simmer 4 to 5 minutes, until tender. Drain leaves and set aside.

Heat oil in a skillet over medium heat and cook turkey and onion until turkey is brown and onion is tender. Transfer turkey and onion to a bowl, cool slightly, and mix in cooked rice, egg and 1 can tomato sauce. Season with salt and pepper.

In a separate bowl, mix 1 can tomato sauce, tomato paste, water, brown sugar, lemon juice and Worcestershire sauce.

Scatter carrot slices evenly over bottom of casserole dish. Spread cabbage leaves on a flat surface and place about 2 tablespoons turkey mixture in the center of each leaf. Fold edges of leaves over filling, then roll into logs. Place cabbage rolls seam side down in dish over carrots. Pour sauce evenly over rolls.

Cover and bake 1 hour in the preheated oven. Remove cover during last 10 minutes of cook time. Allow to sit 5 minutes before serving.

Jamaican Turkey Sandwich

Ingredients

Pulled Turkey:

- 1/2 cup chopped celery
- 1/3 cup chopped green onion
- 1 (2 pound) skinless, boneless turkey breast, cut into 8 ounce chunks
- 1/2 cup juice from canned pineapple
- 1/4 cup sweet chile sauce
- 3 tablespoons distilled white vinegar
- 2 tablespoons water
- 1 tablespoon beef bouillon granules
- 2 teaspoons garlic powder
- 6 canned pineapple rings

Coleslaw Topping:

- 1/4 cup mayonnaise
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh parsley
- 1/2 cup chopped onion
- 2 cups chopped cabbage
- 1 cup shredded Cheddar cheese
- salt and black pepper to taste
- 6 Kaiser rolls, split

Directions

Sprinkle the celery and green onions into the bottom of a slow cooker; place the turkey chunks on top. Combine the pineapple juice, sweet chile sauce, vinegar, water, beef bouillon, and garlic powder; pour over the turkey. Place the pineapple rings on the turkey chunks.

Cook on Low until the turkey pulls apart easily, 6 to 7 hours.

Meanwhile, make the coleslaw by stirring the mayonnaise, lemon juice, parsley, and onion together in a mixing bowl. Add the cabbage and Cheddar cheese; season to taste with salt and pepper. Cover, and refrigerate while the turkey cooks.

Once the turkey is tender, shred using two forks. Pile some of the shredded turkey and a pineapple ring onto a Kaiser roll; top with coleslaw to serve.

Terrific Turkey Meat Loaf

Ingredients

- 1 egg white
- 3 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon Dijon mustard
- 1/2 cup oat bran
- 1/2 cup chopped green pepper
- 1/4 cup finely chopped onion
- 2 tablespoons chopped ripe olives
- 1 garlic clove, minced
- 1/4 teaspoon celery salt
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon rubbed sage
- 1/4 teaspoon pepper
- 1 pound ground turkey

Directions

In a large bowl, combine the egg white, ketchup, Worcestershire sauce and mustard. Stir in the oat bran, green pepper, onion, olives, garlic, celery salt, marjoram, sage and pepper. Crumble turkey over mixture and mix well.

Pat into a loaf in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake, uncovered, at 375 degrees F for 55-65 minutes or until a meat thermometer reads 165 degrees F.

Turkey Bean Bake

Ingredients

1 pound ground turkey
1 large onion, chopped
2 garlic cloves, minced
1 (16 ounce) can baked beans
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can black beans,
rinsed and drained
1/2 cup ketchup
2 tablespoons brown sugar
2 tablespoons molasses
1 tablespoon red wine vinegar or
cider vinegar
1 teaspoon prepared mustard
1/4 teaspoon pepper

Directions

In a large skillet, cook the turkey, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Transfer to a greased 1-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly.

Turkey Sliders

Ingredients

1 pound ground turkey
1/3 cup goat cheese
1/4 cup sun-dried tomatoes
packed in oil, drained and
chopped
1 clove garlic, minced
1/2 cup panko bread crumbs
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1/8 teaspoon hot chili flakes
(optional)
1/4 cup all-purpose flour
1/4 cup olive oil
1/2 cup white wine
16 mini dinner rolls, split

Directions

Mix the ground turkey, goat cheese, sun-dried tomatoes, garlic, panko bread crumbs, salt, pepper, and hot chili flakes together in a large bowl with your hands until evenly mixed. Form the mixture into patties about 3-inches in diameter. Dust each patty lightly with flour on each side. This will allow patties to brown nicely in oil.

Heat the olive oil in a large skillet over medium-high heat; cook the patties in the hot oil until browned, 2 to 3 minutes per side. Pour the white wine over the patties, place a cover over the skillet, and continue cooking until the sliders are no longer pink inside and the juices run clear, about 5 minutes. Remove the sliders to a plate lined with paper towels to drain. Serve on the mini dinner rolls.

Day-After-Thanksgiving Turkey Carcass Soup

Ingredients

1 picked over turkey carcass
1 1/2 cups leftover stuffing
2 celery stalks, chopped
2 carrots, peeled and sliced
1 onion, peeled and diced
2 bay leaves
1 tablespoon poultry seasoning
1 teaspoon ground sage
2 1/2 quarts chicken broth
garlic salt to taste
ground black pepper, to taste
2 cups (uncooked) regular long-grain white rice
1 (16 ounce) package frozen green peas

Directions

Place the turkey carcass in a large, deep pot, and add the stuffing, celery, carrots, onion, bay leaves, poultry seasoning, sage, and chicken broth. Pour in additional water if needed to cover. Bring to a boil over medium-high heat; reduce heat to medium, and simmer for about 1 hour, skimming off any foam. Remove the carcass and any bones. Pick any meat off and return to the pot, discarding bones and skin.

Season to taste with garlic salt and pepper. Stir in the rice and return to a boil over medium-high heat. Lower heat to medium, and simmer 15 minutes. Stir in the peas, and continue to simmer until rice is tender, about 10 minutes more. Adjust seasonings to taste.

Turkey Mushroom Supreme

Ingredients

1/4 cup butter or margarine
1 cup diced green pepper
1 cup sliced fresh mushrooms
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon curry powder
1/8 teaspoon dried tarragon
1/8 teaspoon ground coriander
1 cup chicken broth
1/2 cup milk
2 cups diced, cooked turkey or chicken
1/2 cup frozen peas, defrosted
1 (4 ounce) jar sliced pimientos, drained
6 shells puff pastry, baked

Directions

In a medium saucepan, melt butter over medium heat. Saute green pepper and mushrooms until pepper are crisp-tender.

Meanwhile, mix together flour and seasonings; stir into vegetables. Cook and stir until flour is moistened. Stir in broth and milk. Cook, stirring constantly, until thickened. Add turkey and peas; heat through. Gently stir in pimientos. Spoon into shells and serve immediately.

Gary's Turkey Burritos

Ingredients

1 pound ground turkey
2 (7 ounce) cans hot tomato sauce
1 (15.25 ounce) can whole kernel corn, drained
1/2 small onion, diced
1 (16 ounce) can fat-free refried beans
1 (16 ounce) container fat free sour cream
3/4 cup shredded reduced-fat Cheddar cheese
6 (10 inch) flour tortillas

Directions

In a large skillet over medium high heat, brown ground turkey. Stir in tomato sauce, corn and onion. Reduce heat to medium and let simmer, stirring occasionally, until liquids reduce (about 20 minutes).

In a separate medium skillet, heat beans over medium-low heat. Prepare sour cream and cheese for sprinkling into burritos. One by one, heat tortillas over stove burner for 1 to 2 minutes, flipping a few times. Top with beans, then meat mixture, then sour cream and cheese. Fold over and serve while still warm.

Orangey Turkey Legs

Ingredients

1 (11 ounce) can mandarin oranges, drained with liquid reserved
2 tablespoons distilled white vinegar
1 tablespoon brown sugar
1/4 cup vegetable oil
2 turkey drumsticks
salt to taste

Directions

In a blender or food processor, mix the orange segments, vinegar, and brown sugar. Transfer to a large resealable plastic bag, and mix in the reserved mandarin orange liquid and oil. Place the turkey drumsticks in the bag, seal, and marinate in the refrigerator 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Place the marinated turkey drumsticks on the baking sheet, and season with salt.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 1 hour, basting often with the remaining orange mixture, to an internal temperature of 180 degrees F (80 degrees C).

Grilled Hot Turkey Sandwiches

Ingredients

4 tablespoons mayonnaise
2 tablespoons salsa
2 green onions, chopped
8 slices sourdough bread
1/2 pound deli-sliced turkey
4 slices pepperjack cheese
4 tablespoons butter

Directions

Mix the mayonnaise, salsa, and green onions in a small bowl. Spread the seasoned mayonnaise evenly on each slice of bread. Layer the turkey and cheese on 4 of the slices. Top with remaining bread to make 4 sandwiches.

Melt 2 tablespoons butter in a large skillet over medium heat. Fry sandwiches in butter until lightly toasted. Add remaining butter to skillet, turn sandwiches over. Cook until the cheese is melted, and the bread is browned.

Turkey Breast Roulade with Apple and Raisin

Ingredients

1 1/2 cups water
1/4 cup butter
1/3 cup raisins
1 (6 ounce) package low sodium stuffing mix (such as Stove Top® Lower Sodium Chicken Flavor)
1 tablespoon poultry seasoning
1 apple - peeled, cored and chopped

1 (6 pound) whole bone-in turkey breast with skin
salt and pepper to taste
1 tablespoon poultry seasoning

Directions

Place the water, butter, and raisins into a saucepan; bring to a boil. Remove from the heat, stir in the stuffing mix, cover, and let stand until the stuffing mixture absorbs the liquid, about 5 minutes. Stir 1 tablespoon of poultry seasoning and the apple lightly into the stuffing. Allow the stuffing mixture to cool.

Preheat oven to 350 degrees F (175 degrees C). Place a rack into a roasting pan.

Carefully remove the turkey breast skin in one piece without tearing the skin, and set aside. Bone the turkey breast (see notes) keeping the meat in one piece but removing the strip of cartilage and gristle between the two breast halves, if necessary. Pull the two tenderloin sections outward from the main part of the breast, keeping them attached, to expand the boneless piece of turkey into a roughly square-shaped piece of meat. Sprinkle the inside of the breast with salt, pepper, and 1 tablespoon of poultry seasoning.

Spread the stuffing mixture all over the inside of the breast meat piece, and firmly roll the stuffed breast into a compact roll. Spread the reserved turkey skin out, and place the stuffed roll in the middle of the skin. Pull and roll the skin over the stuffed meat, and tie the stuffed roll together with cooking twine. Place the roll onto the roasting rack with the seam side down.

Roast the stuffed breast in the preheated oven until the skin is golden brown, the meat is no longer pink inside, and the temperature of the roll, measured at the thickest part, reads 170 degrees F (75 degrees C), 1 1/2 to 2 hours. Allow the roast to stand covered with a tent of aluminum foil for at least 10 minutes before removing the twine for slicing.

Marinated Turkey Breast

Ingredients

2 cloves garlic, peeled and minced
1 tablespoon finely chopped fresh basil
1/2 teaspoon ground black pepper
2 (3 pound) boneless turkey breast halves
6 whole cloves
1/4 cup vegetable oil
1/4 cup soy sauce
2 tablespoons lemon juice
1 tablespoon brown sugar

Directions

In a small bowl, mix together the garlic, basil, and pepper. Rub over the turkey breasts. Insert one clove into each end of the turkey breasts, and one in the center.

In a large shallow dish, blend vegetable oil, soy sauce, lemon juice, and brown sugar. Place the breasts in the dish, and turn to coat. Cover, and marinate in the refrigerator at least 4 hours.

Preheat grill for high heat.

Lightly oil the grill grate. Discard marinade, place turkey breasts on the grill. Close the lid, and grill turkey breasts about 15 minutes on each side, or to an internal temperature of 170 degrees F (68 degrees C).

Leftover Turkey Cheesecake

Ingredients

1 cup leftover stuffing
1 tablespoon leftover turkey gravy
4 ounces cream cheese, softened
4 ounces ricotta cheese
2 eggs
3 tablespoons leftover turkey
gravy
1 1/2 cups leftover roast turkey,
white and/or dark meat, diced
1 cup cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine stuffing and 1 tablespoon gravy in a bowl. Press the stuffing into the bottom of a 9-inch pie pan.

Beat the cream cheese, ricotta cheese, eggs, and 3 tablespoons gravy with an electric mixer in a large bowl until smooth. Fold in the diced turkey. Spoon the filling into the pie pan. Bake in a preheated oven for 35 minutes. Remove from oven and cover the top of the cheesecake with the cranberry sauce.

Awesome Turkey Gibleet Stock

Ingredients

1 neck, giblets, and liver from a turkey
6 cups water
1 stalk celery, sliced
1 carrot, sliced
1 onion, quartered
2 tangerines, zested
1 bay leaf
1 teaspoon whole black peppercorns

Directions

In a large saucepan, combine the neck and giblets (excluding the liver), 6 cups water, celery, carrot, onion, tangerine rind, bay leaf and peppercorns. Bring mixture to a boil, reduce heat and continue to cook at a simmer, skimming the froth occasionally for 1 hour. Add liver and continue to cook at a bare simmer for an additional 30 minutes.

Strain the stock through a fine sieve into a bowl. Reserve the liver for Awesome Sausage, Apple & Dried Cranberry Stuffing. Reserve the neck and remaining giblets for the gravy. There should be about 3 cups of stock. If there is more, simmer the stock until it is reduced to about 3 cups; if there is less, add enough water to measure about 3 cups.

Cape Cod Turkey Salad

Ingredients

3 cups diced cooked turkey
1 cup diced celery
1/2 cup dried cranberries
1/2 cup coarsely chopped walnuts
1 cup mayonnaise
1/2 cup sour cream
2 tablespoons chopped fresh
parsley
1 tablespoon chopped fresh
rosemary
1/4 teaspoon salt
1/8 teaspoon black pepper

Directions

Mix the turkey, celery, cranberries, and walnuts together in a bowl.

To make the dressing, whisk the mayonnaise, sour cream, parsley, rosemary, salt, and pepper together in a bowl. Pour over the turkey mixture, and toss to coat evenly. Refrigerate the salad for at least 1 hour. Serve cold.

Turkey Burgers with Brie, Cranberries, and Fresh

Ingredients

1 slice white bread, torn into small pieces
1 clove garlic, minced
3 tablespoons boiling water
1 pound ground turkey
1/2 medium red onion, chopped
1/4 cup dried cranberries, chopped
2 ounces Brie cheese, cubed
2 tablespoons tomato ketchup
2 sprigs fresh rosemary, chopped
salt and pepper to taste

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Combine the white bread, garlic, and boiling water in a mixing bowl; mash with a fork to combine. Add the turkey, red onion, cranberries, Brie, rosemary, ketchup, salt, and pepper; mix thoroughly with your hands. Shape the mixture into 6 patties.

Cook under the preheated broiler until no longer pink in the center and the juices run clear, about 6 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Dilly Turkey Burgers

Ingredients

1 egg, lightly beaten
1/2 cup soft bread crumbs
2 tablespoons lemon juice
1 tablespoon fresh snipped dill
1 clove garlic, minced
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/4 teaspoon pepper
1 pound ground turkey
4 hamburger buns, split
Lettuce Leaves
2 tablespoons mayonnaise

Directions

In a large bowl, combine the first eight ingredients. Crumble turkey over mixture and mix well. Shape into four patties. Grill, covered, over medium heat or broil 4 in. from the heat for 4-5 minutes on each side or until a meat thermometer reads 165 degrees F. Serve on buns with lettuce and mayonnaise if desired.

Turkey Medley

Ingredients

2/3 cup butter
1/2 small onion
3 celery, chopped
1/2 cup all-purpose flour
2 cups milk
4 cups cooked turkey, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (4 ounce) jar pimentos (optional)
1 green bell pepper, chopped
1/2 (15 ounce) can peas, drained

Directions

In a large saucepan over medium heat, melt butter. Slowly cook and stir onion and celery until soft.

Mix flour into saucepan and stir until vegetables are evenly coated. Stir in milk and allow the mixture to thicken.

Mix in the turkey, mushrooms, pimentos, bell pepper and peas. Stir and cook until thick; thin with milk if desired

Chris's Incredible Italian Turkey Meatloaf

Ingredients

1 pound mild Italian turkey sausage, casings removed
1 pound ground turkey
2 eggs, beaten
1 1/2 cups rolled oats
1/2 cup chopped onion
1/2 cup milk
1 tablespoon Worcestershire sauce
1 teaspoon Italian-style seasoning
1/2 teaspoon garlic powder
1/2 teaspoon salt
2 cups spaghetti sauce
5 dashes hot pepper sauce
1 tablespoon Worcestershire sauce
1/2 teaspoon liquid smoke flavoring

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the ground turkey, sausage, eggs, oats, onion and milk. Season with 1 tablespoon Worcestershire sauce, Italian seasoning, garlic powder and salt. Mix well and form into a loaf. Place into a 9x13 inch baking dish.

In a separate small bowl, mix together the spaghetti sauce, hot sauce, 1 tablespoon Worcestershire sauce and liquid smoke. Smooth over the entire meatloaf.

Bake in preheated oven for 50 to 60 minutes.

Homemade Italian Turkey Sausage

Ingredients

1 pound lean ground turkey
2 teaspoons garlic powder
1 1/2 teaspoons fennel seed,
crushed
1 1/2 teaspoons sugar
1 teaspoon salt
1 teaspoon dried oregano
1/2 teaspoon pepper

Directions

In a bowl, combine the turkey, garlic powder, fennel seed, sugar, salt, oregano and pepper. Cover and refrigerate for at least 8 hours or overnight. Shape into eight patties. Cook in a nonstick skillet coated with nonstick cooking spray for about 3 minutes on each side or until a meat thermometer reads 165 degrees F. Or crumble turkey into a nonstick skillet coated with nonstick cooking spray. Cook and stir for about 4 minutes or until meat is no longer pink.

Turkey Pita Tacos

Ingredients

- 1 tablespoon vegetable oil
- 1 tablespoon cider or red wine vinegar
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup cubed cooked turkey or chicken
- 1 medium green pepper, chopped
- 1 medium sweet red pepper, chopped
- 1 small tomato, chopped
- 1 cup chunky salsa
- 3 green onions, thinly sliced
- 1 (2.25 ounce) can sliced ripe olives, drained
- 1 garlic clove, minced
- 1 cup shredded Cheddar cheese
- 5 (6 inch) pita flat breads

Directions

In a small bowl, combine the first six ingredients; set aside. In a large bowl, combine the turkey, peppers, tomato, salsa, onions, olives and garlic. Stir the oil mixture; pour over the turkey mixture and mix well. Stir in cheese. On a lightly greased griddle, heat pita breads on both sides. Spoon about 1/2 cup turkey mixture into each half.

Broccoli Turkey Roll-Ups

Ingredients

2 (10 ounce) packages frozen
broccoli spears
1/3 cup mayonnaise
1/3 cup plain yogurt
6 green onions, finely chopped
8 slices Swiss cheese
8 slices deli smoked turkey breast

Directions

Cook broccoli according to package directions; drain. In a small bowl, combine the mayonnaise, yogurt and onions. Place a cheese slice on each turkey slice; spread with 1 tablespoon mayonnaise mixture. Top with broccoli spears. Set remaining mayonnaise mixture aside.

Roll turkey up and place seam side down in a greased microwave-safe 11-in. x 7-in. x 2-in. dish. Microwave, uncovered, on high for 1 -2 minutes or until heated through. Top with remaining mayonnaise mixture.

Awesome Tangerine-Glazed Turkey

Ingredients

3/4 cup unsalted butter, divided
3/4 cup canola oil
1 1/2 cups tangerine juice
1 (10 pound) whole turkey, neck
and giblets reserved
2 1/4 cups sausage stuffing
salt and pepper to taste
2 1/4 cups turkey stock
3 tablespoons all-purpose flour

Directions

Melt 6 tablespoons butter with canola oil and tangerine juice in a saucepan over medium heat. Remove from heat, and allow to cool about 5 minutes. Soak a piece of cheesecloth large enough to drape over the turkey in the mixture.

Preheat oven to 425 degrees F (220 degrees C). Clean turkey, and season body cavity with salt and pepper. Loosely pack the neck cavity and body cavity with stuffing. Tie drumsticks together, spread 6 tablespoons butter over the turkey, and season with salt and pepper. Place turkey in a shallow roasting pan.

Roast turkey for 25 minutes in the preheated oven, and then arrange soaked cheesecloth over turkey. Reduce oven temperature to 325 degrees F (110 degrees C). Continue roasting 1 hour. Leaving the cheesecloth draped over the turkey, baste with the tangerine juice mixture. Continue roasting about 2 hours, basting occasionally, until the internal temperature of the thickest part of the thigh reaches 180 degrees F (80 degrees C) and the stuffing inside the body cavity reaches 165 degrees F (70 degrees C). Discard cheesecloth, and place turkey on a serving platter. Allow turkey to cool about 25 minutes before carving.

Skim fat from pan juices, and reserve 1/4 cup fat and skimmed pan juices. In the baking pan, mix pan juices with 1 cup turkey stock; cook over high heat, stirring to scrape the bottom of the pan.

In a saucepan over low heat, whisk together reserved 1/4 cup fat and flour until thickened, about 3 minutes. Stir in pan juices and remaining turkey stock, and add neck and giblets. Simmer 10 minutes, stirring constantly, until giblets are cooked through. Strain through a sieve, and serve with the turkey and stuffing.

Mushroom Turkey Casserole

Ingredients

1 1/2 cups cubed cooked turkey
1 1/2 cups sliced fresh mushrooms
1 cup condensed cream of chicken soup, undiluted
1 small celery rib, chopped
1 small carrot, grated
1 teaspoon minced fresh parsley
1/8 teaspoon pepper
1/4 cup soft bread crumbs
1 teaspoon butter or margarine, melted
1/2 teaspoon paprika

Directions

In a bowl, combine the turkey, mushrooms, soup, celery, carrot, parsley and pepper. Divide the mixture into two greased 2-cup baking dishes. In a small bowl, toss bread crumbs with butter. Sprinkle half over each dish. Sprinkle with paprika. Bake, uncovered, at 350 degrees F for 15-20 minutes or until golden brown and bubbly.

The Greatest Grilled Turkey

Ingredients

12 pounds whole turkey
1 tablespoon vegetable oil
1 teaspoon Italian seasoning
salt and pepper to taste

Directions

Prepare an outdoor grill for indirect medium-high heat.

Rinse turkey and pat dry. Turn wings back to hold neck skin in place. Return legs to tucked position. Brush turkey with oil. Season inside and out with Italian seasonings, salt, and pepper.

Place turkey, breast side up, on a metal grate inside a large roasting pan. Arrange pan on the prepared grill. Grill 2 to 3 hours, to an internal thigh temperature of 180 degrees F (85 degrees C). Remove turkey from grill and let stand 15 minutes before carving.

COLLEGE INN® Creamy Turkey and Wild Rice

Ingredients

4 cups COLLEGE INN® Turkey
Broth
2 cups water
3 cups shredded cooked turkey
1 (4.5 ounce) package quick
cooking long grain and wild rice
with seasoning packet
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
3/4 cup all-purpose flour
1/2 cup butter
2 cups heavy cream
1 cup Del Monte® canned peas

Directions

In a large pot over medium heat, combine broth, water and turkey. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.

In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux. Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes.

Stir cream mixture into broth and rice; add peas. Cook over medium heat until heated through, 10 to 15 minutes.

Salvadorian Roasted Turkey

Ingredients

10 large Roma (plum) tomatoes, halved and seeded
1 large green bell pepper, halved and seeded
2 tablespoons vegetable oil
1 (10 pound) whole turkey, neck and giblets removed
1 Granny Smith apple - peeled, quartered, and cored
1 (5 ounce) jar pitted green olives, drained
2 dried ancho chiles, stemmed and seeded
1/2 cup raw pumpkin seeds
2 bay leaves
1 onion, cut into chunks
salt and pepper to taste

Directions

Place an oven rack in the topmost position and preheat oven on the broil setting. Line a baking sheet with aluminum foil.

Place tomatoes and bell pepper onto the baking sheet, cut-side down. Broil on top rack of preheated oven until the skins begin to blacken, about 5 minutes. Place charred vegetables into a bowl and seal with plastic wrap to steam until their skins loosen. Lower oven rack to accommodate a roasting pan, and turn oven to 325 degrees F (165 degrees C).

Meanwhile, pour vegetable oil into a roasting pan (or skillet large enough to fit the turkey), and place over medium-high heat. When hot, add the turkey and sear on all sides until browned, about 10 minutes. Once the turkey has been browned, place breast side up into the roasting pan, and stuff with quartered apples and olives. Set aside.

Heat a skillet over medium-high heat. Add the ancho chiles, pumpkin seeds, and bay leaves. Cook and stir until the pumpkin seeds begin to smell toasted, about 5 minutes, then pour the mixture into a blender.

Once the tomatoes and peppers have steamed enough that the skins have loosened, remove and discard the skins. Place tomatoes, green peppers, and onion into the blender with the pumpkin seeds. Blend until you have a thick, smooth sauce. Season with salt and pepper to taste, adding a little liquid from the olives if desired.

Brush the sauce onto the turkey, and place into preheated oven. Cook until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 3 hours, basting occasionally.

Easy Beginner's Turkey with Stuffing

Ingredients

12 pounds whole turkey
1 (6 ounce) package dry bread stuffing mix
1 cup water
1 tablespoon butter
1 cup chopped celery
1/4 cup chopped onion
4 slices toasted white bread, torn into small pieces
salt and pepper to taste
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse turkey, remove giblets and place in a shallow roasting pan.

Prepare stuffing according to package directions. Mix in water.

Melt butter in a medium saucepan over medium heat, and slowly cook and stir the celery and onion until tender.

Mix celery, onion, and toasted bread pieces into the stuffing, and season with salt and pepper. Loosely scoop stuffing into the turkey body cavity and neck cavity. Rub the exterior of the turkey with vegetable oil.

Loosely cover turkey with aluminum foil, and roast 3 1/2 to 4 hours in the preheated oven, until the thickest part of the thigh reaches 180 degrees F (85 degrees C) and the interior of the stuffing reaches 165 degrees F (70 degrees C). Remove foil during the last half hour of cooking to brown the bird.

Tarragon-Turkey Soup

Ingredients

1 tablespoon olive oil
1 pound ground turkey
1/2 cup diced onion
1/4 cup diced green bell pepper
1 (48 fluid ounce) can chicken broth
2 tablespoons dried tarragon
3 carrots, peeled and thinly sliced
5 small red potatoes, diced with peel
salt and pepper to taste
3/4 cup quick-cooking barley

Directions

Heat olive oil in a large pot over medium-high heat. Add ground turkey; cook and stir until the turkey has crumbled and begun to brown, 3 to 4 minutes. Stir in the onion and green pepper, and continue cooking until the onion softens and turns translucent, about 3 minutes.

Pour in the chicken broth, and add the tarragon, carrots, and red potatoes. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the potatoes soften, about 20 minutes, stirring occasionally. Season to taste with salt and pepper, then stir in barley. Continue simmering until the barley is tender, about 15 minutes.

Turkey Tetrazzini

Ingredients

2 (8 ounce) packages angel hair pasta
1/4 cup butter
2/3 cup sliced onion
1/4 cup all-purpose flour
2 cups milk
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
1 cup shredded sharp Cheddar cheese, divided
2 tablespoons chopped pimento peppers (optional)
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, sliced

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Pesto Turkey Burgers

Ingredients

1 1/4 pounds lean ground turkey
2 tablespoons basil pesto
1 teaspoon minced garlic
1/2 cup crumbled feta cheese
1 1/2 teaspoons seasoned salt
1/2 cup bread crumbs
1/2 teaspoon seasoned salt

Directions

Preheat an outdoor grill for medium-high heat.

Mix together ground turkey, pesto, garlic, feta cheese, 1 1/2 teaspoons seasoned salt, and breadcrumbs in a bowl until evenly blended. Form into 4 patties.

Grill pesto burgers until no longer pink in the center, about 5 minutes per side. Sprinkle with seasoned salt halfway through cooking.

Mushroom Blue Cheese Turkey Burgers

Ingredients

1 pound ground turkey
8 ounces fresh mushrooms, finely chopped
1 onion, finely chopped
2 tablespoons soy sauce
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/4 cup crumbled blue cheese

Directions

Preheat grill for high heat.

In a medium bowl, mix together the ground turkey, mushrooms, onion, and soy sauce. Season with kosher salt and pepper. Form into 4 burger patties.

Lightly oil the grill grate. Place patties on the prepared grill, and cook for 10 minutes per side, or until well done. Top with blue cheese during the last few minutes.

Pasta Primavera with Italian Turkey Sausage

Ingredients

1 (16 ounce) package uncooked farfalle pasta
1 pound hot Italian turkey sausage, cut into 1/2 inch slices
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped
2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain.

Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic and onion, and cook until tender. Mix in zucchini, squash, tomatoes, bell pepper and basil. Dissolve bouillon in the mixture. Season with red pepper. Stir in remaining oil. Continue cooking 10 minutes.

Mix pasta, sausage and cheese into skillet. Continue cooking 5 minutes, or until heated through.

Basil Turkey Burgers

Ingredients

1/4 cup fat-free mayonnaise
2 tablespoons minced fresh basil,
divided
1/4 cup fat-free milk
2 tablespoons finely chopped
onion
1 tablespoon dry bread crumbs
1/8 teaspoon salt
1/8 teaspoon pepper
3/4 pound lean ground turkey
4 hamburger buns, split
4 lettuce leaves
1 large tomato, sliced

Directions

In a small bowl, combine mayonnaise and 1 tablespoon basil. Cover and refrigerate until serving. Coat grill rack with nonstick cooking spray before starting the grill. In a bowl, combine the milk, onion, bread crumbs, salt, pepper and remaining basil. Crumble turkey over mixture and mix well. Shape into four patties.

Grill, covered, over indirect medium heat for 5-6 minutes on each side or until meat is no longer pink and a thermometer reads 165 degrees F. Serve on buns with lettuce, tomato and basil mayonnaise.

Busy Night Turkey Taco Soup with Avocado

Ingredients

1 (11 ounce) can Mexican-style corn
1 (16 ounce) can chili beans, undrained
2 (14.5 ounce) cans chicken broth
1 (16 ounce) jar chunky salsa
2 1/2 cups cooked, chopped turkey meat
salt and pepper to taste
1/4 cup chopped fresh cilantro
1/2 cup low-fat sour cream
2 tablespoons guacamole

Directions

In a large pot over medium heat, combine corn, chili beans, broth and salsa. Bring to a boil, then reduce heat and stir in cooked turkey. Season with salt and pepper. Cover, and cook 5 to 10 minutes more, until heated through. Stir in cilantro.

In a bowl, stir together sour cream and guacamole until smooth.

Ladle soup into bowls and top with guacamole mixture.

Mom's Turkey Sausage Patties

Ingredients

2 pounds ground turkey
3/4 teaspoon ground ginger
1 1/2 teaspoons salt
1 teaspoon dried sage
1/4 teaspoon cayenne pepper
1 1/2 teaspoons ground black pepper

Directions

In a large bowl, mix together the ground turkey, ginger, salt, sage, cayenne pepper, and black pepper until well blended.

Heat a skillet over medium-high heat, and coat with nonstick cooking spray. Form the turkey sausage into patties, and fry until browned on both sides, and no longer pink in the center. This should take about 15 minutes.

Grandma's Easy Turkey Taco Salad

Ingredients

1 pound ground turkey
1 (1.25 ounce) package taco seasoning mix
1 (15 ounce) can black beans, rinsed and drained
1 head iceberg lettuce, shredded
2 tomatoes, diced
1 (10 ounce) bag tortilla chips, coarsely crumbled
1 (8 fluid ounce) bottle thousand island dressing

Directions

Heat a large skillet over medium-high heat, and stir in the ground turkey. Cook and stir until the turkey is crumbly, evenly browned, and no longer pink. Mix in taco seasoning mix as directed on package. Remove from heat.

Combine the turkey, black beans, lettuce, tomatoes, and tortilla chips in a large bowl. Toss with salad dressing. Serve immediately, or refrigerate for an hour before serving.

Marinated Turkey Tenderloins

Ingredients

1/4 cup canola oil
1/4 cup reduced-sodium soy sauce
1/4 cup reduced sodium teriyaki sauce
2 tablespoons red wine vinegar
1 tablespoon lime juice
1 tablespoon Dijon mustard
2 garlic cloves, minced
2 teaspoons coarsely ground pepper
1 1/2 teaspoons dried parsley flakes
1 1/2 teaspoons dried basil
1/2 teaspoon onion powder
2 pounds turkey tenderloins

Directions

In a 2-cup measuring cup, combine the first 11 ingredients. Pour 2/3 cup into a large resealable plastic bag; add turkey. Seal bag and turn to coat; refrigerate for 8 hours or overnight. Cover and refrigerate remaining marinade. Before starting the grill, coat grill rack with nonstick cooking spray. Drain and discard marinade from turkey. Grill, covered, over medium heat for 7-9 minutes; baste with reserved marinade. Turn and grill 7-9 minutes longer or until juices run clear.

Barbecued Turkey Slices

Ingredients

1/2 cup grapefruit or citrus soda
1/2 cup soy sauce
1/4 cup vegetable oil
2 1/2 teaspoons garlic powder
1 teaspoon prepared horseradish
2 1/2 pounds boneless, skinless
turkey breast, cut into 3/4-inch
slices

Directions

In a large resealable plastic bag, combine the soda, soy sauce, oil, garlic powder and horseradish. Add turkey slices. Seal bag and turn to coat; refrigerate for 6-8 hours or overnight.

Drain and discard the marinade. Grill the turkey, uncovered, over medium heat for 4-5 minutes on each side or until the turkey juices run clear.

Cheese Stuffed Turkey Meat Loaf

Ingredients

nonstick cooking spray
1 pound ground turkey
1 egg
1/4 cup chopped fresh parsley
3/4 cup dry bread crumbs
1/2 teaspoon adobo seasoning
1 pinch salt
1 pinch pepper
1/2 cup shredded Cheddar cheese
1/4 cup shredded Cheddar cheese (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a loaf pan with nonstick cooking spray.

Combine ground turkey, egg, parsley, bread crumbs, adobo, and salt and pepper in a large bowl. Mix well. Press half of the turkey mixture into the bottom of the prepared loaf pan. Sprinkle the 1/2 cup cheese in a mound down the center of the pan; top with the remaining meat to form a loaf.

Bake meatloaf in the preheated oven until browned and cooked through, about one hour. If desired, sprinkle with the optional 1/4 cup cheese during the last 5 minutes of baking. Allow cooked meatloaf to rest for at least 5 minutes before slicing.

Greek Traditional Turkey with Chestnut and Pine

Ingredients

1 cup chestnuts
2/3 cup butter
1/4 cup orange juice
1/4 cup tangerine juice
2/3 cup lemon juice
1 (10 pound) whole turkey
salt and ground black pepper to taste
1/2 pound ground beef
1/2 pound ground pork
1/4 cup chopped onion
1/2 cup uncooked instant rice
1/4 cup pine nuts
1/4 cup raisins (optional)
1/3 cup butter
1/2 cup chicken broth
2 tablespoons brandy
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Make a small incision on sides of each chestnut, and place in a skillet over medium heat. Cook, stirring often, until toasted. Remove from heat, peel, and chop.

Melt 2/3 cup butter in a saucepan, and mix in the orange juice, tangerine juice, and lemon juice. Rub the turkey inside and out with the mixture, reserving some for basting. Season turkey with salt and pepper.

In a large skillet over medium heat, cook the ground beef, ground pork, and onion until beef and pork are evenly brown and onion is tender. Drain grease. Mix in the rice. Stir in the chestnuts, pine nuts, raisins, 1/3 cup butter, broth, and brandy. Season with 1 teaspoon salt and 1/2 teaspoon pepper. Continue cooking until all liquid has been absorbed. Stuff all turkey cavities with the mixture, and tie in place with kitchen twine.

Place turkey on a rack in a roasting pan, and loosely cover breast and thighs with aluminum foil. Pour about 1/4 inch water into the bottom of the pan. Maintain this level of water throughout cook time. Roast turkey in the preheated oven 3 to 4 hours, brushing occasionally with remaining butter and juice mixture. Increase oven temperature to 400 degrees F (200 degrees C) during final hour of roasting, and remove foil. Cook turkey to a minimum internal temperature of 180 degrees F (82 degrees C).

Ground Turkey Noodle Bake

Ingredients

3 cups uncooked wide egg noodles
1/2 pound ground turkey
1 medium onion, chopped
1 (15 ounce) can tomato sauce
1 teaspoon Italian seasoning
2/3 cup nonfat dry milk powder
1/2 cup water
4 ounces reduced-fat cream cheese, cubed
1 tablespoon minced fresh parsley
1 garlic clove, minced
1 1/4 cups shredded part-skim mozzarella cheese

Directions

Cook noodles according to package directions. Meanwhile, in a large skillet, cook turkey and onion over medium heat until turkey is no longer pink; drain. Stir in tomato sauce and Italian seasoning. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. In a saucepan, combine milk powder, water, cream cheese, parsley and garlic. Cook and stir over medium heat until cream cheese is melted.

Drain noodles; add to cream cheese mixture. Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Top with turkey mixture. Sprinkle with mozzarella cheese. Bake, uncovered, at 375 degrees F for 15-20 minutes or until cheese is melted.

A Simply Perfect Roast Turkey

Ingredients

1 (18 pound) whole turkey
1/2 cup unsalted butter, softened
salt and freshly ground black pepper to taste
1 1/2 quarts turkey stock
8 cups prepared stuffing

Directions

Preheat oven to 325 degrees F (165 degrees C). Place rack in the lowest position of the oven.

Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.

Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees F (80 degrees C), about 4 hours.

Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving.

Turkey Bone Soup

Ingredients

- 1 turkey carcass, cooked
- 4 (14 ounce) cans low-sodium chicken broth
- 1 onion, quartered
- 1 stalk celery, cut into 2 inch pieces
- 4 cloves garlic, crushed
- 2 cups chopped cooked turkey breast
- 1 (16 ounce) package frozen mixed vegetables
- 1 cup uncooked white rice
- 1 (15 ounce) can kidney beans, rinsed and drained
- salt and pepper to taste
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 1 teaspoon paprika

Directions

Place the turkey carcass in a large stockpot with a lid. Pour the chicken broth over the turkey to mostly cover. Drop in the onion, celery, and garlic. Bring to a boil over medium heat, cover, and simmer for 2 hours, turning the carcass occasionally.

Remove the carcass from the stock and set aside to cool. Remove the onion, celery and garlic from the stock and drop them into a blender along with about 1/2 cup of the stock, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the vegetable mixture moving before leaving it on to puree. Pour the pureed onion, celery, and garlic back into the stock.

Remove as much cooked turkey meat from the carcass as possible and add the meat to the stock. Stir in the chopped turkey breast, frozen mixed vegetables, rice, canned kidney beans, salt, pepper, oregano, basil and paprika. Bring the soup to a boil, cover, and simmer until the rice is tender, 20 to 30 minutes.

Jenni's Turkey and Dressing Pie

Ingredients

2 pounds ground turkey
2 cups peeled and sliced carrots
1 (15 ounce) can cut green beans, drained
1 (10 ounce) can whole kernel corn, drained
1 (12 ounce) jar turkey gravy
1 (6 ounce) package herb-seasoned dry bread stuffing mix
1 (10.75 ounce) can condensed cream of mushroom soup
3 cups shredded Cheddar cheese
1 cup dried, sweetened cranberries (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 2 quart casserole dish or 9 inch square inch baking dish.

Set a large skillet over medium heat and coat with cooking spray. Crumble the ground turkey into the skillet and add carrots. Cook and stir until turkey is no longer pink, 5 to 10 minutes. Add the corn, green beans and gravy; stir to blend. Set aside and keep warm.

Prepare the stuffing mix according to package directions. Stir cream of mushroom soup into the stuffing along with the Cheddar cheese and cranberries.

Spoon the turkey and vegetables into the prepared baking dish. Drop large spoonfuls of the stuffing on top until the vegetables are completely covered.

Bake for 15 to 20 minutes in the preheated oven, until the top is lightly browned. Set the oven to broil, and cook for 5 minutes to crisp the top. Enjoy!

Green Turkey and Cheese

Ingredients

1 pound spinach, rinsed and chopped
1 1/2 cups cooked turkey, cubed
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch casserole dish.

Place the spinach in the prepared casserole dish. Top with the cubed turkey then with the grated cheese.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Crunchy Turkey Salad

Ingredients

1/4 cup sugar
1/4 cup vegetable oil
1/4 cup cider or red wine vinegar
1/2 teaspoon salt
1/2 teaspoon garlic salt
1/2 teaspoon pepper
5 cups cubed cooked turkey,
chicken or ham
6 cups shredded lettuce
1 (8 ounce) can sliced water
chestnuts, drained
2 celery ribs, sliced
2 tablespoons sesame seeds,
toasted
2 tablespoons sliced almonds,
toasted
1 (3 ounce) can chow mein
noodles

Directions

In a jar with tight-fitting lid, combine sugar, oil, vinegar, salt, garlic salt and pepper; shake well. In a large bowl, combine remaining ingredients. Just before serving, add the dressing and toss to coat.

Open-Faced Turkey Tacos

Ingredients

1 pound lean ground turkey
1 medium onion, chopped
1 (16 ounce) can fat-free refried beans
1 (16 ounce) jar salsa
10 (6 inch) flour tortillas, warmed
2 cups shredded lettuce
2 medium tomatoes, chopped
2 medium green peppers, chopped
2 medium sweet red peppers, chopped
10 tablespoons fat free sour cream

Directions

In a large skillet, cook turkey and onion over medium heat until meat is no longer pink; drain. Add beans and salsa; cook and stir until heated through. Spread 1/2 cup turkey mixture over each tortilla. Top with lettuce, tomatoes, peppers and sour cream.

Campbell's® Turkey and Broccoli Alfredo

Ingredients

1/2 (16 ounce) package linguine*
1 cup fresh or frozen broccoli
flowerets
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1/2 cup milk
1/2 cup grated Parmesan cheese
1/4 teaspoon ground black
pepper
2 cups cubed cooked turkey

Directions

Cook the linguine according to the package directions. Add the broccoli for the last 4 minutes of the cooking time. Drain the linguine and broccoli well in a colander.

Stir the soup, milk, cheese and black pepper in a 12-inch skillet over medium heat. Add the turkey and linguine mixture and cook until it's hot and bubbling. Serve with additional Parmesan cheese.

Grilled Whole Turkey

Ingredients

12 pounds whole turkey
2 cups water
3 tablespoons chicken bouillon powder
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon poultry seasoning
1/2 teaspoon chopped parsley
1 teaspoon paprika

Directions

Prepare an outdoor grill for indirect medium heat, and lightly oil grate. Rinse turkey, and pat dry.

Place turkey breast side down on the prepared grill. Sear turkey on both sides until skin is golden to dark brown.

In a large roasting pan, mix together the water, bouillon powder, garlic powder, onion powder, poultry seasoning, parsley, and paprika.

Place turkey breast side down in the roasting pan. Scoop the pan mixture over the turkey. Cover tightly with foil and place on grill.

Grill 3 to 4 hours, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Remove turkey from grill and let stand 15 minutes before carving.

Simmer Family Turkey Stuffing

Ingredients

1/2 cup margarine
3 onions, chopped
10 stalks celery, diced
1 (1 pound) loaf day-old bread,
torn into small pieces
2 teaspoons poultry seasoning
6 eggs, beaten

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

Melt margarine in a medium saucepan over medium heat. Place onions and celery in the saucepan. Slowly cook and stir until tender.

Place bread in a large bowl. Toss in poultry seasoning. Stir in the onion and celery mixture. Mix in eggs and stir until all ingredients are moist and coated.

Transfer mixture to the medium baking dish. Cover and bake in the preheated oven 20 minutes, or until lightly browned.

Ground Turkey and Hominy

Ingredients

1 1/2 pounds ground turkey
1 large onion, chopped
1 teaspoon minced garlic
2 tablespoons olive oil
2 (14.5 ounce) cans diced tomatoes, undrained
1 tablespoon chili powder
1 1/2 teaspoons ground cumin
1 teaspoon salt
1/2 teaspoon ground mustard
1/2 teaspoon dried thyme
1/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon pepper
2 (15.5 ounce) cans hominy, rinsed and drained

Directions

In a large skillet, cook the turkey, onion and garlic in oil over medium heat until meat is no longer pink; drain. Stir in the tomatoes and seasonings; heat through. Add hominy and heat through.

Turkey Mercedes

Ingredients

3 heads garlic, peeled
1 tablespoon black pepper
1 tablespoon ground cumin
1 tablespoon dried oregano
2 tablespoons salt (or to taste)
2 cups fresh lemon juice
1 cup dry white wine
1/2 (12 fluid ounce) can frozen
orange juice concentrate, thawed
1 (16 pound) turkey

Directions

Crush the peeled garlic cloves, and place into a large bowl. Season with pepper, cumin, oregano, and salt. Pour in lemon juice, wine, and orange juice concentrate; whisk together until well mixed.

Using a sharp paring knife, pierce the turkey breast, thighs, and legs; creating holes for the marinade to penetrate. Pour the marinade over turkey, and into the holes. Finally, stuff garlic pieces into the holes. Cover the turkey well, and refrigerate overnight to marinate.

Preheat oven to 325 degrees F (165 degrees C).

Roast turkey in the preheated oven until the internal temperature of the thickest part of the thigh measures 180 degrees F (80 degrees C), about 5 hours. Baste the turkey every 30 to 45 minutes. Once the breast has browned, cover loosely with aluminum foil to prevent it from becoming burnt.

Turkey Mushroom Stew

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
garlic powder to taste
Italian seasoning to taste
ground black pepper to taste
2 (28 ounce) cans no-salt-added
crushed tomatoes, with liquid
1 (28 ounce) can no-salt-added
whole tomatoes, with liquid
1 (15 ounce) can kidney beans
1/2 cup hot pepper sauce
1 large green bell pepper,
chopped
1 large onion, chopped
1 pound fresh mushrooms,
chopped

Directions

Heat the oil in a skillet over medium heat, and cook the turkey until evenly browned. Season with garlic powder, Italian seasoning, and pepper. Drain, and transfer turkey to a large pot.

Mix the crushed tomatoes with liquid, whole tomatoes with liquid, kidney beans, and hot sauce into the pot. Stir in the green bell pepper, onion, and mushrooms. Bring the mixture to a boil, reduce heat to low, and season to taste with garlic powder, Italian seasoning, and pepper. Continue cooking 1 hour, stirring occasionally, or to desired consistency. If the stew is too thick, mix in some water.

Luscious Turkey Bacon Refried Beans

Ingredients

3 slices turkey bacon, diced
1 medium onion, finely chopped
1 tablespoon minced garlic
1/2 fresh jalapeno pepper, seeded and minced
1 (15.5 ounce) can black beans, with liquid
1 cup chicken stock (more as needed)
1 teaspoon salt to taste
1/2 teaspoon fresh ground black pepper, to taste
1 cup chopped fresh cilantro

Directions

Place turkey bacon, onion, garlic, and jalapeno in a saucepan over medium heat, and cook until the onions are transparent. Turn the heat to low and continue cooking, stirring occasionally, until the onions have caramelized to a deep brown, about 1 hour.

Pour in the beans, and mash roughly with a potato masher. Pour in 1 cup of chicken stock and bring to a simmer; simmer about 1 hour, stirring occasionally, adding more chicken stock as needed to achieve desired consistency. Season to taste with salt and pepper, and stir in cilantro just before serving.

Quick Turkey-Bean Soup

Ingredients

1 pound ground turkey
2 garlic cloves, minced
1 medium onion, chopped
1 tablespoon cooking oil
1 1/2 cups chopped celery
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
2 (14.5 ounce) cans beef broth
1 (28 ounce) can stewed tomatoes
3 tablespoons tomato paste
1/2 teaspoon cayenne pepper
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
2 (15 ounce) cans kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15.25 ounce) can whole kernel corn, drained

Directions

In a soup kettle or Dutch oven over medium heat, brown turkey, garlic and onion in oil; drain. Add celery and peppers; cook and stir for 2 minutes. Add broth, tomatoes, tomato paste, cayenne, basil and oregano; mix well. Bring to a boil. Add beans and corn. Reduce heat; cover and simmer for 15 minutes.

After-Thanksgiving Turkey Soup

Ingredients

1 leftover turkey carcass
3 medium onions, chopped
2 large carrots, diced
2 celery ribs, diced
1 cup butter, cubed
1 cup all-purpose flour
2 cups half-and-half cream
1 cup uncooked long grain rice
2 teaspoons salt
1 teaspoon chicken bouillon granules
3/4 teaspoon pepper

Directions

Place turkey carcass in a soup kettle or Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Remove carcass; cool. Set aside 3 qt. broth. Remove turkey from bones and cut into bite-size pieces; set aside.

In a soup kettle or Dutch oven, saute the onions, carrots and celery in butter until tender. Reduce heat; stir in flour until blended. Gradually add 1 qt. of reserved broth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Add cream, rice, salt, bouillon, pepper, remaining broth and reserved turkey. Reduce heat; cover and simmer for 30-35 minutes or until rice is tender.

Thanksgiving-Style Turkey Meatloaf

Ingredients

2 pounds ground turkey
2 eggs, beaten slightly
1 onion, coarsely chopped
3/4 cup regular rolled oats
1/2 cup fresh green beans, chopped
1/2 cup fresh cranberries, chopped
1 teaspoon dried rosemary
1 teaspoon bay leaf, crumbled
salt and ground black pepper to taste
1/4 pound thinly sliced pancetta

2 tablespoons butter
2 tablespoons all-purpose flour
1 clove garlic, minced
1 teaspoon ground cinnamon
1 teaspoon freshly grated nutmeg
1 cup milk
1/2 cup chicken broth
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x9 inch square baking dish.

Mix the ground turkey with the eggs, onion, rolled oats, green beans, cranberries, rosemary, and bay leaf in a large bowl. Use your hands to thoroughly blend the ingredients. Season to taste with salt and pepper. Spread the ground turkey mixture over the bottom of the prepared dish. Top with a layer of pancetta.

Bake the meatloaf in preheated oven for 45 minutes to 1 hour. Check for doneness when juices run clear, and an internal thermometer inserted into the meatloaf reaches 160 degrees F (70 degrees C).

Meanwhile, to make the gravy, melt the butter in a pan over medium heat. Stir in the flour, and cook for 1 to 2 minutes until the mixture becomes paste-like and light brown. Stir in the garlic, cinnamon, and nutmeg. Gradually whisk in the milk and chicken broth, bringing the mixture to a boil. Lower the heat to medium, and continue cooking and whisking until desired thickness is reached. Season to taste with salt and pepper. Serve spooned over sliced meatloaf.

Turkey Frame Vegetable Soup

Ingredients

1 turkey carcass
2 carrots, chopped
2 stalks celery, cut into 2 inch pieces
1 onions, chopped
4 cloves garlic, minced
4 sprigs fresh parsley
12 black peppercorns
2 bay leaves
1 teaspoon dried thyme
1 tablespoon chicken bouillon granules
8 cups water
water to cover
1 turnip, peeled and cubed
2 parsnips, peeled and sliced
3 carrots, chopped
1/2 cup frozen green beans
1/2 cup frozen green peas
1 (15 ounce) can red beans, drained and rinsed
1/4 cup chopped fresh parsley

Directions

Place turkey carcass in a large pot over high heat. Add the carrots, celery, onion, garlic, parsley sprigs, peppercorns, bay leaves, thyme, chicken bouillon granules, water and enough water to cover all. Bring to a boil, uncovered, then reduce heat to medium low and let simmer for 1 1/2 hours.

Remove the turkey carcass and allow it to cool. Remove any meat from the carcass, cut into bite-sized pieces and set aside. Strain the stock through a sieve OR a colander covered with cheesecloth into another large pot. Discard the unstrained ingredients. Place the turkey meat into the pot, cover and refrigerate overnight.

The next day, use a slotted spoon to remove the fat that has solidified on top of the stock. Return the stock to a large pot over high heat, add the turnip, parsnips and carrots and bring to a boil. Reduce heat to low, cover and simmer for one hour, or until vegetables are tender.

Add the green beans, peas and beans and allow to heat through, about 15 minutes. Finally add the chopped parsley and season with salt and pepper to taste.

Sheri's Fun Fruit Turkey

Ingredients

1 pear
4 raisins
1 walnut half, broken in half lengthwise
4 whole dried apricots
1 sweet eating apple, cored and cut into thin wedges
1 (24 ounce) jar grapefruit sections, well drained

Directions

Slice the pear in half lengthwise, core, remove the stem, and set each half on a plate with the cut side down. This is the body of the turkey. Cut 2 raisins in half to make 4 eyes, and set the eyes onto the narrower part of the pear. Cut a small slice from one end of the 2 remaining raisins, and stick a raisin below the eyes to make beaks. Press a broken piece of walnut, bumpy side up, into each pear below the beaks to make wattles.

Trim the dried apricots into 4 feet with 3 fat toes, and place two feet at the bottom of each pear. Arrange apple wedges alternating with grapefruit sections in a fan shape around the top of the turkey, for feathers.

Turkey Delight

Ingredients

4 cups cooked, chopped turkey meat
1 (6 ounce) package dry bread stuffing mix
12 potatoes, peeled and chopped
2 cups turkey gravy

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

Prepare stuffing as directed.

Place the stuffing in a 2 quart baking dish. Layer with turkey and cover with 1 cup gravy. Top with mashed potatoes and the remaining gravy.

Bake covered in the preheated oven 45 minutes, or until bubbly and lightly browned.

Vegetarian Turkey Stuffing

Ingredients

1 tablespoon vegetable oil
1 onion, finely chopped
3 stalks celery, finely chopped
1 green bell pepper, finely chopped
1 (4.5 ounce) can mushrooms, drained
1 clove garlic, crushed
salt to taste
ground black pepper to taste
1 1/2 cups corn flake crumbs
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Heat the oil in a skillet over medium heat, and saute the onion, celery, pepper, mushrooms, and garlic until tender. Season with salt and pepper. Mix in the corn flake crumbs and soup. Transfer to the prepared casserole dish.

Bake 30 minutes in the preheated oven, until lightly browned.

Turkey Waldorf Pita

Ingredients

1 cup cubed cooked turkey
2 celery ribs, chopped
1/2 cup chopped, peeled tart apple
1/2 cup halved seedless grapes
1/4 cup chopped walnuts
1/4 cup mayonnaise
4 lettuce leaves
2 (6 inch) pita breads, halved

Directions

In a bowl, combine the turkey, celery, apple, grapes, walnuts and mayonnaise. Place a lettuce leaf in each pita half; fill with turkey salad.

Turkey Avocado Panini

Ingredients

1/2 ripe avocado
1/4 cup mayonnaise
2 ciabatta rolls
1 tablespoon olive oil, divided
2 slices provolone cheese
1 cup whole fresh spinach leaves, divided
1/4 pound thinly sliced mesquite smoked turkey breast
2 roasted red peppers, sliced into strips

Directions

Mash the avocado and the mayonnaise together in a bowl until thoroughly mixed.

Preheat a panini sandwich press.

To make the sandwiches, split the ciabatta rolls in half the flat way, and brush the bottom of each roll with olive oil. Place the bottoms of the rolls onto the panini press, olive oil side down. Place a provolone cheese slice, half the spinach leaves, half the sliced turkey breast, and a sliced roasted red pepper on each sandwich. Spread half of the avocado mixture on the cut surface of each top, and place the top of the roll on the sandwich. Brush the top of the roll with olive oil.

Close the panini press and cook until the bun is toasted and crisp, with golden brown grill marks, and the cheese has melted, about 5 to 8 minutes.

Turkey Bake with Whole Wheat Pasta

Ingredients

1 (16 ounce) container low-fat ricotta cheese
1 (8 ounce) package shredded low-fat mozzarella cheese
2 cloves garlic, minced, or more to taste
salt and ground black pepper to taste
1 (1 pound) package whole-wheat penne pasta
1 pound ground turkey
1 (13.5 ounce) jar spaghetti sauce

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Stir the ricotta cheese, mozzarella cheese, garlic, salt, and pepper in a bowl; set aside on counter to allow to come to room temperature.

Bring a pot of water to a boil; cook the penne in the boiling water until cooked through yet firm to the bite, about 11 minutes. Drain and transfer to a large mixing bowl.

While the pasta cooks, place a skillet over medium heat. Crumble the turkey into the skillet; cook and stir until the turkey is completely browned. Drain and add to the pasta.

Spread 2 tablespoons of the spaghetti sauce into the bottom of a 13x9-inch baking dish; stir the rest of the spaghetti sauce into the pasta and turkey mixture. Spoon about half of the pasta mixture into the baking dish; top with the cheese mixture and spread into an even layer. Spread the remaining pasta mixture over the cheese layer. Cover with aluminum foil if desired.

Bake in the preheated oven until slightly brown on top, about 30 minutes.

The Best Ugly Turkey

Ingredients

1 (12 pound) whole turkey, neck and giblets removed
1/2 cup extra virgin olive oil
2 tablespoons salt
1 apple - peeled, cored and cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C) Rinse the turkey inside and out and pat dry with paper towels. Rub olive oil and salt all over the bird. Place the apple pieces inside of the cavity. Place the turkey breast side down in a large roasting pan.

Roast for 3 hours in the preheated oven. Remove from the oven and carefully turn the bird so the breast side is facing up. Return to the oven and cook until the internal temperature of the thickest part of the thigh has reached 180 degrees F (82 degrees C). Allow the turkey to rest for about 30 minutes before carving.

Mushroom Turkey Patties

Ingredients

1 pound ground turkey
1 (4 ounce) jar mushrooms,
drained and diced
1 (1.5 ounce) package dry beef
stew seasoning mix
2 eggs, beaten
1/4 cup extra virgin olive oil

Directions

In a bowl, mix the turkey, mushrooms, beef stew seasoning mix, and eggs. Form the mixture into patties.

Heat the oil in a skillet over medium heat. Place the patties in the skillet, and cook 10 to 12 minutes on each side, to an internal temperature of 165 degrees F (75 degrees C).

Pumpkin Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped yellow bell pepper
1 clove garlic, minced
1 pound ground turkey
1 (14.5 ounce) can diced tomatoes
2 cups pumpkin puree
1 1/2 tablespoons chili powder
1/2 teaspoon ground black pepper
1 dash salt
1/2 cup shredded Cheddar cheese
1/2 cup sour cream

Directions

Heat the oil in a large skillet over medium heat, and saute the onion, green bell pepper, yellow bell pepper, and garlic until tender. Stir in the turkey, and cook until evenly brown. Drain, and mix in tomatoes and pumpkin. Season with chili powder, pepper, and salt. Reduce heat to low, cover, and simmer 20 minutes. Serve topped with Cheddar cheese and sour cream.

Turkey Barbecue

Ingredients

1 celery rib, chopped
1 medium onion, chopped
1/4 cup chopped green pepper
1 tablespoon canola oil
1/4 cup packed brown sugar
1/4 cup ketchup
1/4 cup picante sauce
2 tablespoons Worcestershire sauce
1 1/2 teaspoons chili powder
1 teaspoon salt
1 dash hot pepper sauce
4 cups cubed cooked turkey
8 whole wheat hamburger buns, split
1/8 teaspoon pepper

Directions

In a large nonstick skillet, saute the celery, onion and green pepper in oil for 3-4 minutes or until tender. Stir in the brown sugar, ketchup, picante sauce, Worcestershire sauce, chili powder, salt, pepper and pepper sauce; bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes. Add turkey; simmer 10 minutes longer or until heated through. Serve in buns.

Leek and Turkey Pizza

Ingredients

2 medium leeks, white portion only, sliced
2 teaspoons olive oil
2 Italian turkey sausage links, casings removed
1 (12 inch) pre-baked Italian bread shell crust
1/2 cup pizza sauce
1/4 cup thinly sliced red onion
1/2 cup shredded mozzarella cheese

Directions

In a large nonstick skillet, cook the leeks in oil over medium heat for 4-5 minutes or until lightly browned, stirring occasionally. Remove and set aside. Crumble sausage into the same skillet. Cook over medium heat until no longer pink; drain.

Place the crust on an ungreased baking sheet or 12-in. pizza pan. Spread with pizza sauce; top with leeks, sausage, onion and cheese. Bake at 450 degrees F for 10 minutes or until cheese just begins to brown.

Tantalizing Turkey and Blue Cheese Meatballs

Ingredients

- 4 cloves garlic
- 1/2 onion, cut into chunks
- 2 jalapeno peppers, halved and seeded
- 1 pound ground turkey
- 3 tablespoons blue cheese
- 1/2 cup bread crumbs
- 3 egg whites
- 3 tablespoons olive oil
- 1 1/2 tablespoons soy sauce
- 1 tablespoon dried parsley
- 1 tablespoon Italian seasoning
- 1 tablespoon ground black pepper
- 1 teaspoon chili powder

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a rimmed baking sheet with aluminum foil and set aside.

Pulse garlic cloves in a food processor until minced. Add onion and jalapeno, and pulse until minced again. Scrape the onion mixture into a large bowl along with the turkey, blue cheese, bread crumbs, egg whites, and olive oil. Season with soy sauce, dried parsley, Italian seasoning, pepper, and chili powder. Mix well.

Roll the mixture into 2 inch balls, and place onto prepared baking sheet. Bake in preheated oven until golden brown, and no longer pink in the center, about 25 minutes.

Turkey Noodle Casserole

Ingredients

2 pounds ground turkey
2 cups chopped celery
1/4 cup chopped green pepper
1/4 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (8 ounce) can sliced water chestnuts, drained
1 (4.5 ounce) jar sliced mushrooms, drained
1 (4 ounce) jar diced pimientos, drained
1/4 cup soy sauce
1/2 teaspoon salt
1/2 teaspoon lemon-pepper seasoning
1 cup sour cream
8 ounces wide egg noodles, cooked and drained

Directions

In a large skillet over medium heat, brown the turkey. Add celery, green pepper and onion; cook until tender. Stir in soup, water chestnuts, mushrooms, pimientos, soy sauce, salt and lemon pepper. Reduce heat; simmer for 20 minutes.

Remove from the heat; add sour cream and noodles. Spoon half into a freezer container; cover and freeze for up to 3 months. Place remaining mixture in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through.

To use frozen casserole: Thaw in the refrigerator. Transfer to a greased 2-qt. baking dish and bake as directed.

Turkey Potato Casserole

Ingredients

1 pound cooked turkey meat,
shredded
1 onion, chopped
1 (14.5 ounce) can green beans,
drained
1 (10.75 ounce) can condensed
cream of mushroom soup
8 ounces cubed Cheddar cheese
8 ounces shredded Cheddar
cheese
4 cups prepared mashed potatoes

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place turkey in an even layer on the bottom of a 9x13 inch baking dish. Top with a layer of onion and a layer of green beans so that the turkey is no longer visible. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Stir together the cubed cheese and mashed potatoes; spoon over the top of the casserole, and spread to cover.

Bake for 30 to 40 minutes in the preheated oven, until heated through.

Roasted Turkey Criolla Marinade

Ingredients

1/2 cup melted butter
1/2 cup olive oil
8 cloves garlic
1 orange, zested
1 tablespoon salt
1 teaspoon black peppercorns
1 teaspoon chopped fresh oregano
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
1/2 teaspoon ground cumin
2 tablespoons balsamic vinegar
1/2 cup fresh orange juice

2 whole cloves
1 small onion
1 cinnamon stick
1/2 orange
1 bay leaf

Directions

Place the butter, olive oil, garlic, orange zest, salt, peppercorns, oregano, rosemary, thyme, cumin, balsamic vinegar, and orange juice into the container of a blender, and pulse several times to combine.

Push cloves into the onion, and place the clove-spiked onion, cinnamon stick, orange half, and bay leaf into the cavity of a turkey prepared for roasting. Place the turkey into an oven bag, and use your fingers to loosen the skin over the breast and legs. Pour marinade underneath the loosened turkey skin, seal the bag, and roast according to the oven bag instructions for your turkey's weight.

Awesome Turkey Sandwich

Ingredients

2 slices whole wheat bread,
toasted (optional)
1 tablespoon mayonnaise
2 teaspoons Dijon-style prepared
mustard
3 slices smoked turkey breast
2 tablespoons guacamole
1/2 cup mixed salad greens
1/4 cup bean sprouts
1/4 avocado - peeled, pitted and
sliced
3 ounces Colby-Monterey Jack
cheese, sliced
2 slices tomato

Directions

Spread mayonnaise on one slice of toast, then spread mustard on the other. Arrange the sliced turkey on one side. Spread guacamole over the turkey. Pile on the salad greens, bean sprouts, avocado and cheese. Finish with tomato slices, then place the remaining slice of toast on top.

Turkey Scallopini

Ingredients

6 turkey breast slices
1/4 cup all-purpose flour
1/8 teaspoon salt
1/8 teaspoon pepper
1 egg
2 tablespoons water
1 cup soft bread crumbs
1/2 cup grated Parmesan cheese
1/4 cup butter
Minced fresh parsley

Directions

Pound turkey to 1/4-in. thickness. In a shallow bowl, combine the flour, salt and pepper. In another bowl, beat egg and water. On a plate, combine the bread crumbs and Parmesan cheese. Dredge turkey in flour mixture, then dip in egg mixture and coat with crumbs. Let stand for 5 minutes.

Melt butter in a skillet over medium-high heat; cook turkey for 2-3 minutes on each side or until meat juices run clear and coating is golden brown. Sprinkle with parsley.

Turkey and Provolone Sandwiches

Ingredients

1 tablespoon butter
6 large mushrooms, sliced
1 small onion, chopped
6 hoagie rolls, split lengthwise
1 pound sliced deli turkey meat
1 pound sliced provolone cheese
1/4 cup sliced black olives
6 slices tomato
6 leaves iceberg lettuce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a small skillet over medium heat. Saute mushrooms and onion until tender; set aside. Place bottom halves of bread on a lined cookie sheet. Top each with 1 to 2 slices turkey, mushroom/onion mixture, and 1 to 2 slices cheese.

Bake in preheated oven for about 5 minutes, or until cheese is melted. Remove from oven and top each sandwich with olives, tomato and lettuce. Place top half of bread on each sandwich and serve.

Cajun Turkey Stuffing

Ingredients

5 quarts chicken broth
10 cups uncooked white rice
1 1/2 cups chopped celery
1 1/2 cups chopped onion,
divided
1 tablespoon garlic, minced
1 pound bulk pork sausage
1 pound ground beef
1 tablespoon dried thyme
1 tablespoon dried parsley
1 tablespoon dried oregano

Directions

Place the chicken broth, rice, celery, and 1 cup of chopped onion into a large pot. Bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, 20 to 25 minutes.

Meanwhile, place the remaining 1/2 cup of onion into a large skillet along with the garlic, pork sausage, and ground beef. Cook and stir over medium-high heat until the meat is brown and crumbly; pour off excess grease, then stir the meat into the cooked rice along with the thyme, parsley, and oregano. Stir well.

Best Greek Stuffed Turkey

Ingredients

1 (12 pound) whole turkey, thawed
3 lemons, juiced
1/4 cup butter
4 medium onions, chopped
2 turkey livers, finely chopped
1 pound ground lamb
2 1/2 cups long grain white rice
1 tablespoon ground cinnamon
1/4 cup chopped fresh mint leaves
2 tablespoons tomato paste
3 cups water
salt and pepper to taste
1/2 cup butter, melted

Directions

Preheat the oven to 450 degrees F (230 degrees C). Rinse the turkey inside and out, and pat dry with paper towels. Rub lemon juice all over the turkey and inside the cavity. Set aside.

Melt 1/4 cup of butter in a large skillet over medium heat. Add the onion, and cook for about 5 minutes, until tender. Add the chopped livers and ground lamb. Cook, stirring to crumble, until evenly browned. Stir in the rice, cinnamon, mint and tomato paste. Mix in 1 cup of the water, and season with salt and pepper. Cook over low heat for 10 minutes, stirring constantly.

Fill turkey with the stuffing mixture, and truss. Place on a rack in a shallow roasting pan, and pour the remaining 2 cups of water into the pan. Mix together the remaining lemon juice and melted butter. This is the basting sauce.

Bake for 1 hour in the preheated oven, then reduce the temperature of the oven to 350 degrees F (175 degrees C) and continue roasting for 2 more hours, or until the internal temperature of the thickest part of the thigh reaches 180 degrees F (80 degrees C). Baste occasionally with the melted butter and lemon juice.

Smokin' Scovilles Turkey Chili

Ingredients

2 tablespoons olive oil
1 onion, chopped
5 cloves garlic, minced
2 small green bell peppers, seeded and chopped
1 habanero pepper, seeded and chopped
2 pounds lean ground turkey
2 tablespoons chili powder
2 teaspoons red pepper flakes
1 tablespoon paprika
1 tablespoon ground cumin
2 teaspoons dried oregano
1 teaspoon ground black pepper
1 (1 ounce) envelope instant hot chocolate mix
2 teaspoons seasoned salt
1 tablespoon Worcestershire sauce
1 teaspoon liquid smoke flavoring
2 (14.5 ounce) cans diced tomatoes with green chile peppers, drained
1 (8 ounce) can tomato sauce
1 (15 ounce) can kidney beans, drained
1/2 cup cheap beer
1/2 cup canned whole kernel corn
1 tablespoon hot pepper sauce

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onion, garlic, green peppers and habanero pepper; cook and stir until the onion is transparent. Push these to one side of the pot, and crumble in the ground turkey. Cover, and cook for about 5 minutes, stirring occasionally, or until the meat is no longer pink. Stir everything together so the garlic doesn't burn.

Season with chili powder, red pepper flakes, paprika, cumin, oregano, pepper, hot cocoa mix and seasoned salt. Stir in Worcestershire sauce, liquid smoke, diced tomatoes with green chilies, tomato sauce and kidney beans. Crack open a beer, and pour in about 1/3. Drink or discard the rest. Partially cover the pan, and simmer over medium heat for about 50 minutes, stirring occasionally.

Mix in the corn and hot pepper sauce, and simmer for about 10 more minutes. Remove from the heat and allow to cool for a few minutes before serving.

Grilled Turkey Burgers with Cranberry Horseradish

Ingredients

1 (14.5 ounce) can whole berry cranberry sauce
2 tablespoons prepared horseradish
3 tablespoons lemon juice, or to taste
1 pinch ground cumin
salt and black pepper to taste

1 egg
1/2 cup minced celery
1/2 cup minced onion
1 1/2 pounds ground turkey
1 tablespoon chopped fresh thyme
1 tablespoon poultry seasoning
1 tablespoon chopped fresh parsley
1 cup dry bread crumbs
8 hamburger buns, split

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Stir the cranberry sauce, horseradish, lemon juice, and cumin together in a bowl. Season to taste with salt and pepper, and set aside.

Mix the egg, celery, and onion in a bowl with your hand until the egg is smooth. Add the turkey, thyme, poultry seasoning, parsley, and bread crumbs; mix until evenly combined. Form the turkey mixture into 8 patties.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place onto the hamburger buns, and top with cranberry sauce to serve.

Tender Breaded Turkey Cutlets

Ingredients

1 cup Italian seasoned dry bread crumbs
1/4 cup grated Parmesan cheese
4 turkey breast cutlets, 1/4 inch thick
1/2 cup fat free sour cream
1 tablespoon extra virgin olive oil

Directions

Mix the bread crumbs and cheese in a shallow dish. Spread both sides of turkey with sour cream and press into the bread crumb mixture to coat.

Heat the oil in a skillet over medium heat. Place turkey in the skillet and cook 5 to 7 minutes on each side, until lightly browned and cooked through.

Rachel's Turkey Loaf

Ingredients

1 pound ground turkey
2 eggs, lightly beaten
1/2 cup chopped fresh mushrooms (optional)
1 1/2 cups Italian seasoned bread crumbs
1 (1 ounce) envelope dry onion soup mix
2/3 cup ready-to-serve creamy tomato soup, divided
1/4 cup ketchup, divided
1/4 cup barbeque sauce, divided
2 tablespoons Worcestershire sauce, divided
chili powder to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the turkey, eggs, mushrooms, bread crumbs, soup mix, 1/3 cup creamy tomato soup, 2 tablespoons ketchup, 2 tablespoons barbeque sauce, and 1 tablespoon Worcestershire sauce. Mold the mixture into a loaf shape, and place in a baking dish. Sprinkle with chili powder.

In a separate bowl, mix the remaining creamy tomato soup, remaining ketchup, remaining barbeque sauce, and remaining Worcestershire sauce. Set aside.

Bake loaf 45 minutes in the preheated oven. Top with the sauce, and continue baking 15 minutes, to a minimum internal temperature of 165 degrees F (74 degrees C).

Actually Delicious Turkey Burgers

Ingredients

3 pounds ground turkey
1/4 cup seasoned bread crumbs
1/4 cup finely diced onion
2 egg whites, lightly beaten
1/4 cup chopped fresh parsley
1 clove garlic, peeled and minced
1 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a large bowl, mix ground turkey, seasoned bread crumbs, onion, egg whites, parsley, garlic, salt, and pepper. Form into 12 patties.

Cook the patties in a medium skillet over medium heat, turning once, to an internal temperature of 180 degrees F (85 degrees C).

Turkey Bolognese Sauce

Ingredients

2 pounds ground turkey
2 onions, minced
4 cloves garlic, minced
3/4 cup grated carrots
1 1/2 teaspoons dried basil
2 tablespoons minced jalapeno peppers
1 cup milk
1 1/2 cups white wine
2 (28 ounce) cans whole peeled tomatoes
1 tablespoon tomato paste
1 pound spaghetti
1/2 cup grated Parmesan cheese

Directions

In large saucepan over medium heat, cook turkey, onion, garlic, carrot, basil and jalapeno until turkey is brown. Pour in milk, reduce heat to low, and simmer until reduced by one-third. Stir in wine and reduce again. Pour in tomatoes and tomato paste and simmer 3 hours more.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with tomato sauce and top with Parmesan. Serve.

Apple Brine for Turkey the Night Before Cooking

Ingredients

2 quarts apple juice
1 gallon cold water
1 cup kosher salt
6 cloves garlic, peeled and crushed
5 pounds ice cubes

Directions

Line a cooler with a large food safe bag. Combine the apple juice, water, and salt in the bag; stir until the salt is dissolved; add the garlic.

To use: Lie your turkey into the brine with the breast-side down; add more water to submerge turkey completely if needed. Pour the ice over the turkey. Seal the bag and close the cooler; allow to sit overnight.

Turkey Pasta Primavera

Ingredients

8 ounces fettuccine or spaghetti
1 cup broccoli florets
1 cup julienned carrots
1/2 cup chopped sweet red pepper
2 tablespoons all-purpose flour
1 3/4 cups milk
1 (8 ounce) package cream cheese, cubed
1/2 cup chopped green onions
3/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder
1/8 teaspoon pepper
1/2 teaspoon salt
2 cups julienned cooked turkey
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions; add broccoli, carrots and red pepper during the last 5 minutes.

Meanwhile, in a medium saucepan, stir flour and milk until smooth. Add the cream cheese, onions and seasonings; bring to a boil over medium-low heat. Cook and stir 1-2 minutes. Add turkey and Parmesan cheese; heat through. Drain pasta; toss with cheese sauce.

Turkey Meatloaf and Gravy

Ingredients

1 tablespoon butter
2/3 cup minced white onion
3/4 cup minced green onions
1/2 cup minced carrots
1/2 cup minced celery
1/4 cup minced green bell pepper
1/4 cup minced red bell pepper
2 teaspoons minced garlic
1 teaspoon salt
1 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cumin
3 eggs
1/2 cup ketchup
1/2 cup half-and-half cream
1 1/2 pounds ground turkey
1/2 pound chicken sausage
3/4 cup fresh bread crumbs

2 tablespoons butter, divided
4 shallots, minced
1/4 cup minced red bell pepper
1/2 cup minced yellow bell pepper
1 sprig fresh thyme
1 bay leaves
freshly ground black pepper to taste
1/2 cup half-and-half cream
2 tablespoons minced garlic
1 cup beef stock
1 cup chicken stock
2 roma tomatoes - peeled, seeded and chopped
1/2 cup ketchup
salt and freshly ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Melt butter in a large heavy skillet over medium heat. Saute white onions, green onions, carrots, celery, green and red bell peppers, and garlic until soft, about 10 minutes. Remove from heat.

In a large bowl, combine salt, black pepper, cayenne pepper, nutmeg and cumin. Stir in eggs, ketchup and half-and-half. Blend in vegetable mixture from skillet. Add ground turkey, chicken sausage and bread crumbs. Mix well with hands, then shape into a loaf. Place into greased 9x5 inch loaf pan.

Bake in preheated oven for 50 to 70 minutes, or until cooked through and nicely browned. Let rest for 10 minutes, then serve with gravy.

To make the gravy: Melt 1 tablespoon butter in a heavy skillet over medium heat. Saute shallots with red and yellow peppers until tender, about 10 minutes. Season with thyme, bay leaf and black pepper. Stir in half-and-half, garlic, beef stock and chicken stock. Increase heat to high, and boil uncovered until liquid is reduced by 1/4, about 10 minutes. Stir in tomatoes and ketchup. Simmer uncovered for 20 minutes. Stir in remaining tablespoon butter, and season to taste with salt and pepper. Strain gravy, discarding bay leaf and thyme before serving.

Middle Eastern Turkey Dogs

Ingredients

- 1 teaspoon ground cumin
- 1 teaspoon ground coriander seed
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon fresh ground black pepper
- 1/4 teaspoon kosher salt
- 1 pound ground turkey

Directions

Preheat oven to 450 degrees F (230 degrees C). Spray baking sheet with nonstick cooking spray.

In a small bowl, mix together cumin, coriander, ginger, cinnamon, pepper, and salt. In a large bowl, crumble the ground turkey; slowly work in seasoning mixture with your hands, distributing seasoning as evenly as possible. Divide into 8 equal balls. On a flat surface, roll out each turkey ball into a tube shape.

Spray a large skillet with nonstick cooking spray, and set it over medium heat. Place turkey tubes into the skillet; cook, turning frequently, until golden brown on all sides. Transfer to a baking sheet.

Bake in preheated oven about 6 minutes.

Blue Cheese Turkey Rolls

Ingredients

3 tablespoons crumbled blue cheese
2 tablespoons cream cheese, softened
1 1/2 teaspoons sour cream
1/4 teaspoon Worcestershire sauce
1 dash garlic powder
2 slices thinly sliced deli turkey
1 tablespoon minced fresh parsley

Directions

In a bowl, combine the first five ingredients. Spread over each slice of turkey; roll up each from a long side. Wrap in plastic wrap and refrigerate for 30 minutes or until chilled. Cut into 1-in. slices. Dip one cut end into parsley. Serve immediately.

Cinnamon Orange Turkey Scaloppini

Ingredients

4 (6 ounce) turkey cutlets
1/2 teaspoon ground cinnamon
salt and freshly ground black pepper to taste
2 cloves garlic, minced
1 tablespoon canola oil
1/2 cup fresh orange juice
1 tablespoon fresh lemon juice

Directions

Combine the cinnamon, and garlic with a little salt and pepper; rub over both sides of the turkey cutlets.

Heat oil in a large skillet over medium-high heat. Add the seasoned cutlets, and fry for 2 to 3 minutes on each side, until nicely browned on the outside, but not fully cooked. Remove from the pan and set aside; keep warm.

Pour the orange juice and lemon juice into the pan, stirring in any bits of food that are stuck to the pan. Bring to a boil, and return the turkey to the pan. Reduce heat to medium, and cook until liquid has reduced by half, 10 to 15 minutes. Serve cutlets with sauce spooned over.

Potato and Turkey Sausage Soup

Ingredients

2 tablespoons margarine
4 potatoes, peeled and cubed
1 onion, chopped
2 stalks celery, chopped
water to cover
1 (16 ounce) package turkey
kielbasa, cut to 1/4 inch slices
1 (1 ounce) package dry Ranch-
style dressing mix
1 quart half-and-half cream
salt and pepper to taste

Directions

Place the butter or margarine, potatoes, onion and celery in a large pot over high heat. Add water to cover and cook for 20 minutes, or until potatoes are tender.

Puree the cooked potato mixture in small batches in a blender or food processor. Return the pureed mixture to the pot over medium heat. Add the kielbasa, ranch dip mix and half-and-half. Stir well and season with salt and pepper to taste. Allow soup to heat through, but do not boil.

Turkey Salad Sundaes

Ingredients

12 slices whole wheat bread,
crusts removed
Refrigerated butter-flavored spray*
2 tablespoons grated Parmesan
cheese
1/8 teaspoon onion powder
SALAD:
3 cups cubed cooked turkey
1/4 cup finely chopped celery
1/4 cup finely chopped onion
1/2 cup fat-free mayonnaise
1/2 teaspoon seasoned salt
1 cup shredded lettuce
6 tablespoons salsa
1 cup fat-free cottage cheese
2 tablespoons crumbled blue
cheese
3 tablespoons minced fresh
parsley
6 pitted ripe olives

Directions

For each toast cup, place on slice of bread halfway over another; roll flat. Press into jumbo muffin cups coated with nonstick cooking spray. Spritz bread cups with butter spray. Combine Parmesan cheese and onion powder; sprinkle over cups. Bake at 350 degrees F for 13-15 minutes or until the bread is toasted. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

For salad, combine the turkey, celery and onion in a bowl. Stir in mayonnaise and salt; spoon into toast cups. Top with lettuce and salsa. Combine cheese; dollop over each serving. Garnish with parsley and olives.

Italian Turkey Pasta Skillet

Ingredients

1/2 (16 ounce) package whole-wheat spaghetti
olive oil
1 small red onion, thinly sliced
1 green bell pepper, chopped
1 pound cubed cooked turkey
1 (26 ounce) jar spaghetti sauce
1 cup shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan or Dutch oven over medium heat. Stir in the onion and green pepper. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the turkey and spaghetti sauce. Bring to a simmer over medium-high heat, then cover, and reduce heat to medium-low. Cook until the sauce is hot.

Once the spaghetti has been cooked and drained, stir it into the hot sauce along with the mozzarella cheese. Stir until the cheese melts, then serve.

Orange and Maple Glazed Turkey

Ingredients

1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup butter, softened
3 tablespoons chopped fresh thyme
3 tablespoons chopped fresh sage
1 (20 pound) whole turkey, neck and giblets removed
3 tablespoons olive oil
1/4 cup orange juice
1/2 cup maple syrup
1 cup chicken broth, divided
1/2 cup dry vermouth

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a roasting pan. Mix the salt and pepper together in a small bowl, and set aside.

Stir together the butter, thyme, and sage in a small bowl. Place the turkey into the prepared roasting pan, and separate the skin from the breast through the neck cavity. Spread the butter mixture evenly over the breast, then press the skin back down on top of the butter. Brush the outside of the turkey with the olive oil, then sprinkle with the salt and pepper mixture. Whisk together the orange juice, maple syrup, and half of the chicken broth, and set aside.

Bake the turkey in the preheated oven until no longer pink at the bone and the juices run clear, about 3 hours. Baste every 30 minutes with the maple syrup mixture. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Once the turkey has rested, remove it from the roasting pan, and place it onto a serving platter. Place the roasting pan onto the stove, and stir in the remaining chicken broth along with the vermouth. Bring to a simmer over medium-high heat. Scrape the bottom of the roasting pan well to dissolve the browned bits, then simmer over medium-low heat until the gravy thickens, about 10 minutes total. Strain before serving with the turkey.

Turkey Patties with Cranberry Cream Sauce

Ingredients

1 pound ground turkey
2 eggs
1 cup bread crumbs
1 tablespoon minced garlic
1 teaspoon salt
1 teaspoon ground paprika
1/2 teaspoon dried sage
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1 cup bread crumbs
1/4 cup vegetable oil
1 (8 ounce) can whole cranberry sauce
1 cup heavy cream
1 tablespoon cornstarch
1 tablespoon cold water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together the turkey, eggs, 1 cup bread crumbs, garlic, salt, paprika, sage, black pepper, and cayenne pepper in a bowl. Divide mixture into 4 patties. Coat each patty with 1/4 cup breadcrumbs.

Heat the oil in a cast iron skillet over medium heat. Cook patties in the heated oil until browned, 4 to 5 minutes each side. Keeping the patties in the skillet, remove about 1/2 the remaining oil from the skillet; add the cranberry sauce to the skillet; cover with aluminum foil.

Place the covered skillet in the preheated oven and cook the patties until they reach an internal temperature of 165 degrees F (75 degrees C), about 15 minutes. Remove patties from the skillet and wrap in aluminum foil to keep warm.

Return skillet to medium heat on stove. Stir the heavy cream into the cranberry sauce. Whisk together the cornstarch and water; slowly add to the skillet; cook and stir until sauce thickens. Pour sauce over patties to serve.

Turkey-Rice Supper

Ingredients

1 tablespoon vegetable oil
1 cup white rice
2 (10.75 ounce) cans reduced-sodium canned chicken broth
1 cup broccoli florets or sliced zucchini
1 (8 ounce) can sliced mushrooms, drained
1/4 cup red bell pepper, chopped
1 (6.5 ounce) can turkey, flaked and drained
1/4 cup grated Parmesan or Cheddar cheese

Directions

Heat oil in a large, non-stick skillet over medium-high heat. Stir in rice and cook until golden brown. Stir in chicken broth and bring to a boil. Reduce heat to low, stir, cover and cook for 15 minutes.

Add broccoli, mushrooms, red pepper and turkey. Cover pan and cook for 5 minutes, until all liquid has been absorbed and the rice and vegetables are tender. Toss with grated cheese just before serving.

Elegant Turkey Stuffing

Ingredients

1 cup raisins
1 1/2 cups orange liqueur
1/2 cup unsalted butter
2 cups chopped celery
1 large onion, chopped
1 pound spicy Italian sausage,
casing removed
1 (16 ounce) package herb-
seasoned dry bread stuffing mix
1 cup chopped pecans
4 Granny Smith apples - peeled,
cored and chopped
1/2 cup unsalted butter, melted
2 cups chicken broth
4 teaspoons chopped fresh sage
salt and pepper to taste

Directions

Place the raisins in a small saucepan, and cover with 1 cup of liqueur. Bring to boil, remove from heat, and set aside.

In a large skillet, melt 1/2 cup butter over medium heat. Saute the celery and onion in the butter for 10 minutes. Transfer to a large mixing bowl.

In the same skillet, cook the sausage over medium-high heat until crumbled and evenly brown. Drain.

Combine the sausage and stuffing mix with the celery and onion mixture. Stir in the raisins and liqueur, pecans, and apples. Mix in melted butter, chicken broth, 1/2 cup orange liqueur; the stuffing should be totally moistened. Season with sage, salt, and pepper.

Chinese Turkey Pasta Salad

Ingredients

2 cups uncooked spiral pasta
2 cups cubed cooked turkey
1 1/2 cups fresh or frozen snow peas, thawed
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1/4 cup thinly sliced green onions
1/4 cup diced celery
1 (8 ounce) can sliced water chestnuts, drained
1 (2 ounce) jar diced pimientos, drained
1 cup mayonnaise
2 tablespoons soy sauce
1 teaspoon sugar
1 teaspoon ground ginger
1/4 teaspoon hot pepper sauce
1 cup salted cashew halves, divided

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the turkey and vegetables.

In a small bowl, combine the mayonnaise, soy sauce, sugar, ginger and hot pepper sauce. Stir in 1/2 cup cashews. Pour over pasta mixture and toss to coat. Cover and refrigerate for at least 1 hour before serving. Sprinkle with remaining cashews.

Cranberry Stuffed Turkey Breasts

Ingredients

2 boneless and skinless turkey breasts
1 (12 ounce) package herb-seasoned dry bread stuffing mix
1 1/2 cups sweetened-dried cranberries
1 cup chopped pecans
1/2 cup pecan halves
2 tablespoons olive oil

Directions

Prepare stuffing mix according to package directions, set aside and let cool.

With a sharp knife butterfly breasts open to lay flat (this usually takes 3 cuts, depending on the size of the breasts). Place each breast between two sheets of waxed paper and flatten with a mallet.

On each breast, spread prepared stuffing to 1/4 inch of the edge. Sprinkle with most of the dried cranberries and all of the chopped pecans. Roll up "jellyroll" style, starting with the long end and roll tightly. Tuck in ends and tie in sections with string, about 4 sections around middle and one running the length of the roll to secure the ends.

Place the olive oil in an oven proof skillet and heat. Carefully brown rolls on all sides. Place skillet in oven, uncovered and bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour or until a knife inserted draws clear juices. Do not let these get overly dry. Allow rolls to set for 15 minutes before slicing (don't forget to cut off strings) into 1/2 to 3/4 inch circles. Leave one roll whole and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, garnish by sprinkling with the whole pecans and some dried cranberries.

Green Turkey and Cheese

Ingredients

1 pound spinach, washed and chopped
1 1/2 cups cooked turkey, cubed
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch casserole dish.

Place the spinach in the prepared casserole dish. Top with the cubed turkey then with the grated cheese.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Spicy Turkey Wraps with Strawberry Salsa

Ingredients

2 pounds turkey tenderloins, cut into 1/2 inch slices

1 (1 ounce) package Southwest marinade seasoning

1 pound strawberries, diced

1/2 cup finely chopped red onion

1/4 cup finely chopped cilantro

1 jalapeno pepper, seeded and minced

1 tablespoon fresh lime juice

1 teaspoon sea salt

fresh ground pepper

1 tablespoon vegetable oil

4 (10 inch) jalapeno and cheese flavored tortillas

2 cups fresh baby spinach

1 cup crumbled blue cheese

Directions

In a medium bowl, toss the turkey with the Southwest marinade seasoning to coat, and allow to stand for 15 minutes.

Meanwhile, prepare a strawberry salsa by stirring together the diced strawberries, red onion, cilantro, jalapeno pepper, and lime juice in a bowl. Season to taste with salt and pepper; set aside.

Heat vegetable oil in a large skillet over medium-high heat. Add turkey, and cook until firm and lightly browned, about 5 minutes. Once done, microwave the tortillas for 30 seconds.

To assemble, evenly divide the cooked turkey onto each tortilla. Top with spinach, blue cheese and strawberry salsa, and roll into a wrap.

Breaded Turkey Breasts

Ingredients

1 cup dry bread crumbs
1/4 cup grated Parmesan cheese
2 teaspoons Italian-style
seasoning
1 cup milk
1 pound skinless, boneless turkey
breast meat - cut into strips
1/4 cup olive oil

Directions

In shallow bowl, combine bread crumbs, Parmesan cheese and Italian seasoning. Pour milk into another shallow bowl. Dip turkey in milk, then in crumb mixture.

Heat olive oil in a large skillet over medium heat. Cook turkey for 8 to 10 minutes or until golden brown, and juices run clear.

Stuffed Peppers with Turkey and Vegetables

Ingredients

4 green bell peppers, tops removed, seeded
1 pound ground turkey
2 tablespoons olive oil
1/2 onion, chopped
1 cup sliced mushrooms
1 zucchini, chopped
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1 cup fresh spinach
1 (14.5 ounce) can diced tomatoes, drained
1 tablespoon tomato paste
Italian seasoning to taste
garlic powder to taste
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Wrap the green bell peppers in aluminum foil, and place in a baking dish. Bake 15 minutes in the preheated oven. Remove from heat.

In a skillet over medium heat, cook the turkey until evenly brown. Set aside. Heat oil in the skillet, and cook onion, mushrooms, zucchini, red bell pepper, yellow bell pepper, and spinach until tender. Return turkey to the skillet. Mix in the tomatoes and tomato paste, and season with Italian seasoning, garlic powder, salt, and pepper. Stuff the green peppers with the skillet mixture.

Return peppers to the oven, and continue cooking 15 minutes.

Oat and Herb Encrusted Turkey

Ingredients

1/2 cup milk
3 tablespoons prepared brown mustard
1/2 cup quick cooking oats
1 tablespoon dried sage
1 tablespoon dried rosemary
2 (6 ounce) fillets turkey breast
1 (6 ounce) container fat-free plain yogurt
1 tablespoon whole grain mustard
salt and ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat a baking sheet with cooking spray.

In a bowl, thoroughly mix the milk and prepared brown mustard. In a separate bowl, mix the oats, sage, and rosemary. Dredge each turkey breast first in the milk mixture, then in the oat mixture to evenly coat.

Bake turkey 30 minutes in the preheated oven, until the oats are crisp and the internal temperature of the turkey has reached a minimum of 180 degrees F (80 degrees C).

In a bowl, mix the yogurt and whole grain mustard. Season with salt and pepper. Drizzle over the cooked turkey to serve, or use as a dipping sauce.

Fried Wild Turkey

Ingredients

1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1 (1.5 fluid ounce) jigger bourbon
whiskey
1 (1.5 fluid ounce) jigger hazelnut
liqueur

Directions

Fill a tall glass with ice. Fill to 3/4 with lemon-lime soda. Pour in Wild Turkey whiskey and hazelnut liqueur.

Au Gratin Turkey Skillet

Ingredients

2 1/2 cups water
1 (4.9 ounce) package au gratin potatoes
1/2 cup chopped onion
1/2 cup milk
2 tablespoons butter
1/2 teaspoon poultry seasoning
1/4 teaspoon dried rosemary, crushed
2 cups cubed cooked turkey
2 cups frozen peas, thawed

Directions

In a large skillet, combine the water, potatoes with contents of sauce mix, onion, milk, butter, poultry seasoning and rosemary. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until potatoes are tender. Gently stir in turkey and peas; heat through.

Stuffing without a Turkey

Ingredients

2 (6 ounce) packages dry bread stuffing mix
1 1/2 pounds lean ground beef
1/2 cup chopped onions
1/4 teaspoon chopped garlic
3 large potatoes, chopped
1 tablespoon vegetable oil
1/2 teaspoon ground black pepper
salt to taste
2 (4 ounce) jars chopped pimento peppers
1/2 cup chopped black olives
1/4 cup sweet pickles, finely chopped
1/4 cup dill pickles, diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Prepare the stuffing according to directions on package.

Over medium-low heat in a large saucepan, place the ground beef, onions and garlic. Slowly cook and stir until the onions are soft and the beef is evenly brown. Drain and set aside.

Place potatoes in a large, deep skillet with oil. Slowly cook and stir 10 minutes, or until evenly brown and tender, but firm.

Mix the stuffing, ground beef mixture, potatoes, pepper, salt, pimento peppers, olives, sweet pickles and dill pickles in the baking dish.

Return to the oven and bake 30 minutes. Serve hot.

Turkey Enchiladas

Ingredients

2 cups shredded Cheddar and Monterey cheese blend
1 onion, chopped
1 (2 ounce) can sliced black olives
24 (6 inch) corn tortillas
1 (19 ounce) can red enchilada sauce
4 cups cooked turkey, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a small bowl, combine the cheese, onion, and black olives.

In a small skillet, heat enough oil to lightly coat one tortilla, and cook until soft. Remove and dip in enchilada sauce to coat.

Add turkey and cheese mixture to center of tortilla, roll and place in the prepared dish. Repeat until bottom layer of pan is covered with enchiladas. Spread enough sauce over bottom layer to cover.

Repeat process with a second layer; spread remaining sauce on top and sprinkle with remaining cheese mixture. Bake 20 minutes in the preheated oven, or until cheese is melted.

Turkey Ranch Wraps

Ingredients

8 slices cooked turkey
4 flour tortillas (7 inches)
1 large tomato, thinly sliced
1 medium green pepper, cut into thin strips
1 cup shredded lettuce
1 cup shredded Cheddar cheese
1/3 cup Ranch salad dressing

Directions

Place two slices of turkey on each tortilla. Layer with tomato, green pepper, lettuce and cheese. Drizzle with salad dressing. Roll up tightly and serve immediately.

Spiced Turkey Roast

Ingredients

1 1/2 pounds boneless turkey
roast
2 teaspoons olive oil
2 teaspoons ground cinnamon
2 teaspoons ground cloves
1 teaspoon ground allspice
1 tablespoon coarsely ground
black pepper

1 cup cranberries
2 cups water
2 tablespoons orange juice
1 tablespoon cornstarch
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place turkey in a roasting pan, and rub with olive oil. Combine the cinnamon, cloves, allspice and peppercorns; rub over turkey.

Place turkey in the oven and roast for about 1 hour until juices run clear.

Prepare a sauce by combining the cranberries and 2 cups water in a saucepan and bringing to a boil. Lower the heat and cook until cranberries begin to pop; add the orange juice. Combine the cornstarch or arrowroot with 2 tablespoons water and add to the sauce. Cook until thick and serve over sliced turkey.

Turkey Red Grape Salad

Ingredients

1 (8 ounce) package mostaccioli
pasta
1 1/2 cups mayonnaise
1 cup sour cream
1 tablespoon minced celery root
2 cups halved seedless red
grapes
2 cups diced cooked turkey
1 cup chopped celery
1 head romaine lettuce leaves,
torn into bite size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 to 10 minutes, or until tender. Drain, and run under cold water to cool. Drain again, and transfer to a large bowl.

In a separate bowl, stir together the mayonnaise, sour cream and celery root. Stir this into the noodles to coat. Fold in the grapes, turkey and celery. Chill until serving.

To serve, place a bed of romaine lettuce onto serving plates. Top with the turkey pasta salad.

Terrific Turkey Brine

Ingredients

1 gallon distilled water
1 (750 milliliter) bottle white wine
1 1/2 cups salt
2 orange, quartered
2 tablespoons dried rosemary

Directions

Line a large stockpot with a large food safe bag. Pour the water, wine, and salt into the bag; stir until the salt is completely dissolved. Squeeze the orange quarters into the liquid and then drop them into the pot. Add the rosemary and give a final stir.

To use, carefully lower a thawed turkey into the brine and tie the bag to seal; store in refrigerator at least 5 hours before cooking.

Turkey with Orange Sauce

Ingredients

1 pound turkey breast tenderloins
1/2 teaspoon salt, divided
1/4 teaspoon pepper
2 teaspoons cornstarch
1 tablespoon brown sugar
1 cup orange juice
1 1/2 teaspoons lemon juice
2 teaspoons butter or stick margarine

Directions

Sprinkle turkey with 1/4 teaspoon salt and pepper; place in a microwave-safe 11-in. x 7-in. x 2-in. dish. Cover, venting one corner, and microwave on high for 3 minutes.

Turn turkey; cover and microwave 1 to 1-1/2 minutes longer or until turkey is no longer pink and a meat thermometer reads 170 degrees F.

In a microwave-safe bowl, combine the cornstarch, brown sugar, orange juice, lemon juice, butter and remaining salt. Microwave, uncovered, on high for 1 to 1-1/2 minutes or until thickened; stir until smooth. Serve with turkey.

Barley Turkey Soup

Ingredients

2 quarts chicken broth
1 1/2 cups diced celery
1 cup medium pearl barley
1 medium onion, diced
3/4 cup diced carrots
1/4 teaspoon salt
1/2 teaspoon dried thyme
1 bay leaf
1/8 teaspoon ground allspice
1/8 teaspoon pepper
dash cayenne pepper
2 cups cubed cooked turkey
1/4 cup minced fresh parsley

Directions

In a Dutch oven or soup kettle, combine the first 11 ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 30-40 minutes or until vegetables and barley are tender. Stir in turkey and parsley if desired; heat through. Discard bay leaf before serving.

Turkey Tortilla Soup

Ingredients

1 1/4 cups chicken broth
12 (6 inch) corn tortillas, cut into
1/2 inch strips
1 1/4 cups green enchilada sauce
1 1/4 cups red enchilada sauce
1 teaspoon ground cumin
2 cups cooked turkey, chopped
1 cup half-and-half
1 tomato, chopped
1 jalapeno pepper, seeded and
minced
1 avocado - peeled, pitted and
diced
1 cup shredded Cheddar cheese

Directions

Combine chicken stock and tortilla strips in a large pot. Cook over medium heat until strips soften and broth thickens slightly. Stir in green and red enchilada sauces and cumin. Stir in turkey and half-and-half; heat through but do not boil.

Divide soup among four bowls and garnish with diced tomato, jalapeno, avocado and cheese.

Turkey Potato Tetrizzini

Ingredients

1 (16 ounce) jar Alfredo sauce
1 cup milk
7 medium potatoes, peeled and thinly sliced
4 tablespoons grated Parmesan cheese, divided
1 1/2 cups diced cooked turkey or chicken
2 cups shredded Swiss cheese, divided
1 (10 ounce) package frozen chopped broccoli, thawed

Directions

In a bowl, combine Alfredo sauce and milk; spread 1/4 cup into a greased 13-in. x 9-in. x 2-in. baking dish. Top with a third of the potatoes; sprinkle with 1 tablespoon Parmesan cheese. In a bowl, combine the turkey, 1-1/2 cups Swiss cheese and broccoli; spoon about 2 cups over potatoes. Top with about 2/3 cup sauce mixture. Repeat layers twice.

Cover and bake at 400 degrees F for 45 minutes. Top with remaining cheeses (dish will be full). Bake, uncovered, 20-25 minutes longer or until potatoes are tender. Let stand for 5 minutes before serving.

After-Christmas Turkey Potpie

Ingredients

- 1 cup sliced carrots
- 1 cup finely chopped onion
- 1/2 cup chopped celery
- 1/2 teaspoon dried thyme
- 1/8 teaspoon pepper
- 3 tablespoons butter or margarine
- 2 cups cubed cooked turkey
- 1 tablespoon all-purpose flour
- 1 (10.75 ounce) can condensed golden mushroom soup, undiluted
- 1 cup frozen cut green beans, cooked and drained
- 1 Pastry for double-crust pie (9 inches)
- 1 tablespoon milk

Directions

In a skillet, saute carrots, onion, celery, thyme and pepper in butter until vegetables are crisp-tender. In a large resealable plastic bag, combine turkey and flour; shake to coat. Add turkey, soup and green beans to the vegetable mixture; mix well. Line a 9-in. pie plate with bottom crust. Add turkey mixture. Roll out remaining pastry to fit top of pie; seal and flute edges. Cut slits in pastry. Brush with milk. Cover edges loosely with foil. Bake at 350 degrees F for 55-65 minutes or until golden brown. Serve warm.

Turkey Club

Ingredients

1 Arnold® Multi-Grain Sandwich Thins® roll
3 ounces smoked turkey, thinly sliced
1 slice cooked turkey bacon, cut in half
1 slice reduced-fat Cheddar cheese
1 slice reduced-fat Swiss cheese
1 teaspoon honey mustard
1 slice red onion
1 slice tomato
Lettuce leaf

Directions

Toast the Sandwich Thins® roll until lightly browned. Spread one side of the Sandwich Thins® roll with honey mustard. Layer on cheddar, turkey, bacon and Swiss, lettuce, onion and tomato and the other half of the Sandwich Thins® roll.

Turkey-Berry Stuffing Balls

Ingredients

1 pound ground turkey
1 celery rib, finely chopped
1/4 cup finely chopped onion
2 eggs, beaten
1 1/4 cups chicken broth
4 cups seasoned stuffing croutons
3/4 cup fresh or frozen
cranberries, halved

Directions

In a large skillet, cook turkey, celery and onion over medium heat until meat is no longer pink; drain. In a large bowl, combine eggs, broth and stuffing; let stand for 5 minutes. Stir in turkey mixture and cranberries. Shape into 12 balls and place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 325 degrees F for 35-40 minutes or until heated through.

Hearty Turkey Soup with Parsley Dumplings

Ingredients

1 picked over turkey carcass
12 cups water
1 1/2 cups chopped celery
5 carrots
1 onion, quartered
2 teaspoons salt
3/4 teaspoon dried thyme
1 cube chicken bouillon
1 bay leaf
6 tablespoons all-purpose flour
1/2 cup milk
1 small rutabaga, cubed
1/2 teaspoon ground black pepper
1 1/2 pounds cooked turkey, cubed
1/2 cup chopped parsley
2 slices white bread, quartered
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
4 tablespoons butter, melted

Directions

Combine turkey carcass, water, 1 cup celery, 2 carrots, onion, 2 teaspoons salt, thyme, bouillon, and bay leaf in large 4 quart stockpot. Bring to boiling. Lower heat, and cover. Simmer for 1 1/2 hours. Strain stock, and discard solids. Skim off fat using ladle or fat separator. Pick meat off bones when cooled. Reserve meat.

Combine 6 tablespoons flour and 1/2 cup milk in a jar with a tight fitting lid. Shake to combine. Pour stock into pot. Bring to simmering. Strain flour mixture through sieve into stock, stirring.

Slice remaining 3 carrots. Add rutabaga, ground pepper, remaining 1/2 cup celery, and sliced carrots. Simmer 20 minutes, or until vegetables are tender.

While the soup is simmering, prepare the dumplings. Combine parsley and bread in processor; whirl until medium size crumbs. Add 1 1/4 cups flour, baking powder, and salt; process just until combined. Add 1/2 cup milk and butter; process using on-off pulses just until blended.

Drop mounded tablespoons of dumpling mixture into simmering soup. Place cover on pot. Cook for 12 minutes, or until dumplings are dry in center. Add turkey meat; cook 3 minutes, or until heated through.

Spicy Turkey Burgers

Ingredients

1/2 cup chopped onion
2 tablespoons reduced-fat plain yogurt
1 tablespoon snipped fresh dill
1 1/2 teaspoons hot pepper sauce
1/2 teaspoon salt
1 garlic clove, minced
1 pound lean ground turkey
4 Kaiser rolls, split
4 lettuce leaves
4 tomato slices

Directions

In a large bowl, combine the onion, yogurt, dill, hot pepper sauce, salt and garlic. Crumble turkey over mixture; mix well.

Shape into four patties, each about 3/4 in. thick. Grill, uncovered, over medium-hot heat for 6-8 minutes on each side or until no longer pink. Serve on rolls with lettuce and tomato.

Turkey Polish Sausage and Peppers

Ingredients

2 tablespoons olive oil
2 medium yellow bell peppers,
seeded and diced
2 medium red bell peppers,
seeded and diced
1 pound fresh mushrooms, sliced
1 small onion, chopped
2 medium zucchini, cubed
3 tablespoons minced garlic
1 tablespoon steak seasoning
1 tablespoon onion powder
1 (16 ounce) package turkey
kielbasa, sliced
1 tablespoon balsamic vinegar, or
to taste
grated Parmesan cheese for
topping

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the red and yellow bell peppers, mushrooms, zucchini, onion and garlic, and stir to cook evenly. Season with steak seasoning and onion powder. Cover, and cook for about 10 minutes.

Add the sausage to the skillet, and cook, stirring occasionally, for another 10 minutes. Just before serving, add a splash of balsamic vinegar, and sprinkle liberally with Parmesan cheese.

SwansonB® Black Bean, Corn and Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
1 large onion, chopped
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano leaves,
crushed
1/2 teaspoon ground black
pepper
1/4 teaspoon garlic powder
1 3/4 cups SwansonB® Chicken
Broth (Regular, Natural
GoodnessB,,ŷ or Certified Organic)
1 cup PaceB® Thick & Chunky
Salsa
1 tablespoon sugar
1 (15 ounce) can black beans,
rinsed and drained
1 (16 ounce) can whole kernel
corn, drained

Directions

Heat the oil in a 4-quart saucepot over medium-high heat. Add the turkey, onion, chili powder, cumin, oregano, black pepper and garlic powder. Cook until the turkey is well browned, stirring often.

Stir the broth, salsa, sugar, beans and corn in the saucepot and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the mixture is hot and bubbling.

Turkey-Tomato Pasta Sauce

Ingredients

1 pound turkey Italian sausage links, casings removed
1/2 cup chopped green onions
2 garlic cloves, minced
2 teaspoons olive or canola oil
2 (14.5 ounce) cans diced tomatoes, undrained
1/2 cup white wine or chicken broth
1 cup loosely packed fresh basil, minced
1 teaspoon dried oregano
Hot cooked spaghetti
1/2 cup shredded Parmesan cheese

Directions

In a large nonstick skillet, cook the sausage, onions and garlic in oil over medium heat until sausage is no longer pink; drain. Add the tomatoes, wine or broth, basil and oregano; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until heated through. Serve over spaghetti; sprinkle with Parmesan.

Waldorf Salad with Turkey & Apricot

Ingredients

Dressing:

1/3 cup SMUCKER'S® Apricot Preserves
1/2 cup nonfat plain yogurt
1 tablespoon chopped dried tarragon, chives, parsley, or curry powder
1 teaspoon Dijon mustard
2 tablespoons lemon juice
1/2 teaspoon grated lemon peel
1/2 teaspoon salt
1/8 teaspoon freshly ground pepper

Salad:

1 pound boneless, skinless turkey or chicken, cooked and cubed*
1 cup diced unpeeled red apple (1/2-inch pieces)
1 cup diced unpeeled green apple (1/2-inch pieces)
1 cup diced celery (1/4-inch pieces)
1/4 cup raisins
6 lettuce leaves
1 tablespoon chopped fresh parsley or chives

Directions

Combine all dressing ingredients; stir until well blended. Add turkey or chicken, apples, celery and raisins. Toss to coat the salad ingredients. Season with additional salt and pepper, if desired.

Place lettuce leaf on each of 6 serving plates. Top each with mound of salad. Garnish each salad with chopped fresh parsley or chives.

Deli turkey breast may be used in the recipe. Ask the deli to slice the turkey into 3/4- or 1-inch slices, then cube the meat at home before adding to this salad.

Cranberry Turkey

Ingredients

1 pound turkey breast slices
1 tablespoon vegetable oil
1 cup whole berry cranberry sauce
2 tablespoons orange marmalade
1 1/2 teaspoons Dijon mustard

Directions

In a large skillet, cook turkey in oil over medium-high heat for 3-4 minutes on each side or until juices run clear. Remove and keep warm. Combine the cranberry sauce, marmalade and mustard; add to skillet. Cook and stir until heated through. Serve with turkey.

Aunt Wanda's Turkey Carcass Soup

Ingredients

1 picked over turkey carcass
3 large carrots, chopped
1 (15 ounce) can cut green beans,
drained
1 cup chopped celery
1 cup chopped fresh spinach
1 cup chopped cabbage
2 cups white rice

Directions

Pick your Thanksgiving turkey nearly clean. (Turkey salad is great for a few days, or even turkey pot pies.) We are not real concerned about the choice meat here. Dump the turkey and all of its debris, including the juices, into a large pot. Add green beans, celery, spinach, cabbage, and white rice. Pour in enough water to cover everything.

Bring soup to a boil. Reduce heat, and simmer for an hour or so. Add more water as needed.

Remove all turkey bones and unwanted debris (i.e., skin, cartilage, etc.). There you have it. It's kind of a culinary scrapbook of your Turkey Day.

Grilled Turkey Tenderloins

Ingredients

1/4 cup reduced-sodium soy sauce
4 teaspoons canola oil
1 teaspoon sugar
1 garlic clove, minced
1/2 teaspoon ground ginger
1/2 teaspoon ground mustard
3/4 pound turkey breast tenderloins

Directions

In a bowl, combine the soy sauce, oil, sugar, garlic, ginger and mustard. Pour 1/4 cup marinade into a large resealable plastic bag; add the turkey. Seal bag and turn to coat; refrigerate for up to 4 hours. Cover and refrigerate remaining marinade for basting.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade from turkey. Grill turkey, covered, over medium heat for 8-10 minutes or until a meat thermometer reads 170 degrees F, turning twice and basting occasionally with reserved marinade. Cut into slices.

Creamy Blush Sauce with Turkey and Penne

Ingredients

4 turkey thighs, skin removed
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
1/2 teaspoon crushed red pepper
1/2 cup half-and-half
Hot cooked penne pasta
Grated Parmesan cheese

Directions

Place the turkey into a 3 1/2- to 5-quart slow cooker. Pour the sauce over the turkey and sprinkle with the red pepper.

Cover and cook on LOW for 7 to 8 hours* or until the turkey is cooked through. Remove the turkey from the cooker to a cutting board. Let stand for 10 minutes. Remove the turkey meat from the bones.

Stir the turkey meat and the half-and-half into the cooker. Spoon the turkey mixture over the pasta. Sprinkle with the cheese.

Erick's Deep Fried Rosemary Turkey

Ingredients

1 (12 pound) whole turkey, neck and giblets removed
1/2 cup minced garlic
salt and ground black pepper to taste
3 gallons peanut oil for frying
3 sprigs fresh rosemary
12 cloves garlic, peeled
1/2 cup chopped fresh ginger root

Directions

Fill an outdoor deep-fryer with the peanut oil (see tip below), and heat to 325 degrees F (160 degrees C). This will take about 30 minutes.

Rub the turkey with minced garlic, salt and pepper on the inside and outside. Fill the cavity with rosemary, garlic cloves and ginger. Refrigerate for 30 minutes to marinate.

Remove the herbs and garlic from the cavity of the bird, and discard. Make sure the opening at the neck of the turkey is at least 2 inches wide. Trim skin back if necessary. This will prevent pressure from building inside. If the turkey has a pop-up doneness indicator, it must be removed beforehand.

Place the turkey in the fryer basket, or hanging device, and slowly lower it into the hot oil. Be sure to maintain the temperature of the oil while it is frying. Cook for 3 1/2 minutes per pound, or until the internal temperature is at 180 degrees F (82 degrees C) when taken in the thickest part of the thigh.

Carefully remove the turkey from the hot oil, and turn off the deep-fryer. Let the bird cool for 5 minutes, then pat dry.

Apple Curry Turkey Pita

Ingredients

2 tablespoons olive oil
1 cup sliced onion
2 tablespoons lemon juice
1/2 pound cooked turkey, cut into chunks
1 tablespoon curry powder, or to taste
1 medium apple, cored and thinly sliced
3 pita bread rounds
1/2 cup plain yogurt

Directions

Heat oil in a skillet over medium-high heat. Stir in onion and lemon juice. Cook until onion is tender. Mix in turkey, season with curry powder and continue cooking until heated through.

Remove from heat. Stir in apple. Stuff pitas with the mixture. Drizzle with yogurt to serve.

Spinach Turkey Roll

Ingredients

1 cup meatless spaghetti sauce, divided
2 eggs, lightly beaten
1 cup soft whole wheat bread crumbs
1/4 cup finely chopped onion
2 garlic cloves, minced
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon ground mustard
1 pound lean ground turkey
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/2 cup shredded part-skim mozzarella cheese

Directions

In a bowl, combine 1/4 cup spaghetti sauce, eggs, bread crumbs, onion, garlic, basil, oregano and mustard. Crumble turkey over mixture and mix well.

On a sheet of waxed paper, pat turkey mixture into a 12-in. x 8-in. rectangle. Sprinkle with spinach and cheese. Roll up jelly-roll style, starting with a short side and peeling waxed paper away while rolling. Seal seam and ends. Place seam side down in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray.

Bake, uncovered, at 350 degrees F for 50-60 minutes or until a meat thermometer reads 165 degrees F. Let stand for 5 minutes before slicing. Heat remaining spaghetti sauce; serve over turkey.

Turkey a la King

Ingredients

2 tablespoons butter
3 fresh mushrooms, sliced
1 tablespoon all-purpose flour
1 cup chicken broth
1/2 cup heavy cream
1 cup chopped cooked turkey
1/3 cup frozen peas, thawed
salt and pepper to taste

Directions

In a large skillet over medium low heat, cook butter until golden brown. Saute mushrooms until tender. Stir in flour until smooth. Slowly whisk in chicken broth, and cook until slightly thickened. Stir in cream, turkey and peas. Reduce heat to low, and cook until thickened. Season with salt and pepper.

Swiss Turkey Tenderloin Strips

Ingredients

1 (20 ounce) package JENNIE-O
TURKEY STORE® Extra Lean
Boneless Turkey Breast
Tenderloins
1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons olive oil
1 teaspoon minced garlic
2 tablespoons all-purpose flour
1 cup chicken broth
1/2 cup white wine
3 cups shredded Swiss cheese
1 (10 ounce) package fresh
spinach, trimmed
1/4 cup water

Directions

Season turkey with salt and pepper. In a large skillet, saute turkey in oil for 6-8 minutes or until no longer pink. Remove with a slotted spoon and set aside.

In the drippings, saute garlic until tender. Stir in the flour, broth and wine until blended. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened. Reduce heat to low. Slowly add cheese; cook and stir for 2 minutes or until cheese is melted and sauce is blended.

Add turkey; heat through. Meanwhile, in a large saucepan or Dutch oven, cook spinach in water for 3-5 minutes or until wilted; drain. Serve turkey mixture over spinach.

Turkey and Tortellini Alfredo

Ingredients

1 (9 ounce) package refrigerated cheese tortellini
2 tablespoons butter
1 teaspoon minced garlic
1 (15 ounce) jar prepared Alfredo sauce
1/4 cup milk
salt and pepper to taste
2 cups cubed cooked turkey
1/2 cup shredded mozzarella cheese, or to taste
2 tablespoons grated Parmesan cheese, or to taste

Directions

Bring a saucepan of lightly salted water to a boil, stir in the tortellini, bring back to a boil, reduce heat, and simmer the tortellini until they're cooked but not completely tender, about 5 minutes. Drain the tortellini in a colander set in the sink.

Preheat oven to 325 degrees F (165 degrees C). Grease a 1 1/2-quart oval baking dish.

Heat the butter in a skillet over medium heat. Cook and stir the garlic until fragrant, about 2 minutes. Whisk in the Alfredo sauce and milk; season to taste with salt and pepper. Bring the mixture to a simmer over medium-low heat. Stir in the the tortellini and turkey, mixing just enough to coat the pasta and turkey with the sauce. Spoon the mixture into the prepared baking dish, and sprinkle the top with mozzarella and Parmesan cheeses.

Bake in the preheated oven until the casserole is hot and bubbling and the cheese topping has melted and begun to brown, 15 to 20 minutes.

Mini Turkey Loaf

Ingredients

1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped fresh mushrooms
1 teaspoon olive or canola oil
1 cup unsweetened apple juice, divided
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 pound ground turkey
2 tablespoons cornstarch
3 tablespoons cold water
1 teaspoon soy sauce

Directions

In a small skillet, saute the onion, green pepper and mushrooms in oil until tender. Remove from the heat; cool. In a large bowl, combine the vegetables, 2 tablespoons apple juice, garlic powder, onion powder, salt and pepper. Crumble turkey over mixture and mix well.

Shape into a loaf in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until meat is no longer pink and a meat thermometer reads 165 degrees F.

In a small saucepan, bring remaining apple juice to a boil. In a small bowl, combine the cornstarch, water and soy sauce until smooth. Gradually whisk into apple juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey loaf.

Turkey Cream Cheese Enchiladas

Ingredients

3 tablespoons butter
3 tablespoons olive oil
1 large onion, chopped
1 green bell pepper, chopped
1 yellow bell pepper, chopped
1 orange bell pepper, chopped
2 teaspoons kosher salt
2 teaspoons ground black pepper
1/2 teaspoon ground chipotle
chile pepper
1/2 teaspoon ground ancho chile
pepper
2 teaspoons ground cumin
1 1/2 teaspoons paprika
1 cup sour cream
1/3 cup heavy cream
1 (8 ounce) package cream
cheese, cut into pieces
5 cups shredded cooked turkey
2 1/2 cups shredded Cheddar
cheese
1 teaspoon hot pepper sauce, or
to taste
22 (6 inch) corn tortillas
1 cup vegetable oil for frying
1 1/2 cups shredded Cheddar
cheese, divided

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease 2 9x12 inch baking pans.

Heat the butter and olive oil in a large skillet over medium heat. Stir in the onion and chopped green, yellow, and orange bell peppers; cook and stir until the peppers have softened and onion has turned translucent, about 10 minutes. Add the kosher salt, black pepper, chipotle pepper, ancho pepper, cumin, and paprika. Cook and stir until seasonings start to become fragrant, about 5 more minutes.

Pour in the sour cream and heavy cream, and add the cream cheese. Stir well to combine, and cook over low heat until mixture is heated through and creamy, about 5 minutes. Remove pan from heat and allow mixture to cool about 10 to 15 minutes. Divide mixture, and reserve half for topping.

Combine shredded turkey with 2 1/2 cups of shredded Cheddar cheese in a large bowl. Add in half of the cooled cream and pepper mixture, and stir lightly to mix. Set aside.

Heat vegetable oil in a skillet over medium heat until the oil is hot but not smoking, about 2 minutes. Slide one tortilla at a time into the oil and allow to heat through, about 20 to 30 seconds, until the tortilla is hot and pliable. Stack the warmed tortillas and cover to retain heat.

To assemble the enchiladas, place 1/4 cup of creamy turkey filling in a line down the center of each tortilla, roll the tortillas, and lay 11 enchiladas, seam sides down, into each prepared baking dish. Top each dish with half of the reserved cream and pepper mixture. Bake the pans in the oven for 20 to 25 minutes, until enchiladas are heated through and sauce begins to brown and bubble.

Remove the pans from the oven, sprinkle each with about 3/4 cup of shredded Cheddar cheese, and return to the oven to finish baking, about 15 more minutes, until topping is melted, browned, and bubbling. Let stand about 10 minutes to rest before serving.

Rosemary Roasted Turkey

Ingredients

3/4 cup olive oil
3 tablespoons minced garlic
2 tablespoons chopped fresh rosemary
1 tablespoon chopped fresh basil
1 tablespoon Italian seasoning
1 teaspoon ground black pepper
salt to taste
1 (12 pound) whole turkey

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, mix the olive oil, garlic, rosemary, basil, Italian seasoning, black pepper and salt. Set aside.

Wash the turkey inside and out; pat dry. Remove any large fat deposits. Loosen the skin from the breast. This is done by slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick, being careful not to tear the skin.

Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat.

Place the turkey on a rack in a roasting pan. Add about 1/4 inch of water to the bottom of the pan. Roast in the preheated oven 3 to 4 hours, or until the internal temperature of the bird reaches 180 degrees F (80 degrees C).

Rosemary Roasted Turkey

Ingredients

12 pounds whole turkey
3/4 cup olive oil
3 tablespoons minced garlic
2 tablespoons chopped fresh rosemary
1 tablespoon chopped fresh basil
1 tablespoon Italian seasoning
1 teaspoon ground black pepper
salt to taste

Directions

Combine the olive oil, garlic, rosemary, basil, Italian seasoning, black pepper and salt. Set aside.

Wash the turkey, inside and out, pat dry. Remove any large fat deposits. Loosen the skin from the breast. This is done by slowly working your fingers between the breast and the skin. Work it loose to the end of the drumstick being careful not to tear the skin.

Using your hand, spread a generous amount of the rosemary mixture under the breast skin and down the thigh and leg. Rub the remainder of the rosemary mixture over the outside of the breast. Use toothpicks to seal skin over any exposed breast meat.

Place the turkey on a rack in a roasting pan. Add about 1/4 inch of water to the bottom of the pan. Roast according to the number of pounds your turkey weighs. This is usually 20 minutes per pound in a 325 degrees F (175 degrees C) oven. A meat thermometer inserted in the thigh should read 180 degrees F (82 degrees C) and the juices should run clear when pierced with a fork.

Turkey Tetrazzini II

Ingredients

1 (16 ounce) package uncooked spaghetti
1/2 cup butter
1/2 cup all-purpose flour
3 cups chicken broth
2 cups milk
1 2/3 cups grated Parmesan cheese
4 cups chopped cooked turkey

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook for 8 to 10 minutes or until al dente. Drain, and place in the prepared baking dish.

Melt butter in a medium saucepan over medium heat. Stir in flour. Mix in chicken broth and milk. Cook and stir until the mixture comes to a boil. Stir in about 1 1/3 cups Parmesan cheese, and remove from heat.

Mix chicken broth mixture and turkey with spaghetti. Top with remaining cheese. Bake 1 hour in the preheated oven, until surface is lightly browned.

Turkey Wild Rice Soup II

Ingredients

2/3 cup uncooked wild rice
2 cups water

6 tablespoons butter
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1/3 cup all-purpose flour
4 cups turkey broth
1/3 cup shredded carrot
2 cups chopped cooked turkey
1/2 teaspoon kosher salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1/4 cup chopped slivered almonds
1/2 teaspoon lemon juice
3/4 cup half-and-half cream

Directions

Bring the wild rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 40 to 45 minutes. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more. Set the cooked rice aside.

Melt the butter in a soup pot over medium heat. Cook and stir the onion and celery until the onion is translucent, about 5 minutes. Stir in the flour, and cook until it turns a pale yellowish-brown color, 3 to 5 minutes. Gradually whisk in the turkey stock until no lumps of flour remain. Stir in the carrot. Bring the mixture to a simmer, and cook, whisking constantly, until the stock is thick and smooth and the carrot is tender, about 2 more minutes.

Stir in the wild rice, turkey, salt, pepper, and almonds. Return to a simmer, and cook 2 more minutes to heat the ingredients. Stir in the lemon juice and half-and-half; bring the soup almost to a boil, and serve hot.

Campbell's Kitchen Turkey and Stuffing Casserole

Ingredients

Vegetable cooking spray
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 cup milk or water
1 (16 ounce) bag frozen vegetable
combination (broccoli, cauliflower,
carrots), thawed
2 cups cubed cooked chicken or
turkey
4 cups Pepperidge Farm® Herb
Seasoned Stuffing
1 cup shredded Swiss or Cheddar
cheese

Directions

Heat the oven to 400 degrees F. Spray a 2-quart casserole with the cooking spray.

Stir the soup and milk in a large bowl. Add the vegetables, turkey and stuffing and mix lightly. Spoon the turkey mixture into the casserole.

Bake for 20 minutes or until the turkey mixture is hot and bubbling. Stir the turkey mixture. Top with the cheese.

Bake for 5 minutes or until the cheese is melted.

Honey Smoked Turkey

Ingredients

1 (12 pound) whole turkey
2 tablespoons chopped fresh sage
2 tablespoons ground black pepper
2 tablespoons celery salt
2 tablespoons chopped fresh basil
2 tablespoons vegetable oil
1 (12 ounce) jar honey
1/2 pound mesquite wood chips

Directions

Preheat grill for high heat. If you are using a charcoal grill, use about twice the normal amount of charcoal. Soak wood chips in a pan of water, and set next to the grill.

Remove neck and giblets from turkey. Rinse the bird and pat dry. Place in a large disposable roasting pan.

In a medium bowl, mix together sage, ground black pepper, celery salt, basil, and vegetable oil. Pour mixture evenly over the turkey. Turn the turkey breast side down in the pan, and tent loosely with aluminum foil.

Place the roasting pan on the preheated grill. Throw a handful of the wood chips onto the coals. Close the lid, and cook for 1 hour.

Throw about 2 more handfuls of soaked wood chips on the fire. Drizzle 1/2 the honey over the bird, and replace the foil. Close the lid of the grill, and continue cooking 1 1/2 to 2 hours, or until internal temperature reaches 180 degrees F (80 degrees C) in the thickest part of the thigh.

Uncover turkey, and carefully turn it breast side up in the roasting pan. Baste with remaining honey. Leave the turkey uncovered, and cook 15 minutes. The cooked honey will be very dark.

Almond-Turkey Cheese Spread

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sour cream
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/2 pound smoked deli turkey, finely chopped
1 cup shredded Cheddar cheese
1/2 cup slivered almonds, chopped
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, sour cream, Worcestershire sauce and garlic powder until combined. Stir in the turkey, cheddar cheese and almonds. Serve with crackers. Refrigerate leftovers.

Annie's Turkey Salad

Ingredients

6 eggs
6 cups cooked turkey meat
1 (16 ounce) jar sweet pickles,
chopped
1 1/2 (10 ounce) jars mustard-
mayonnaise blend
3/4 cup mayonnaise

Directions

Place eggs in a medium saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, thoroughly mix the eggs, turkey, pickles, prepared sandwich and salad sauce and mayonnaise. Chill in the refrigerator approximately 3 hours before serving.

Simple Turkey Chili

Ingredients

- 1 1/2 teaspoons olive oil
- 1 pound ground turkey
- 1 onion, chopped
- 2 cups water
- 1 (28 ounce) can canned crushed tomatoes
- 1 (16 ounce) can canned kidney beans - drained, rinsed, and mashed
- 1 tablespoon garlic, minced
- 2 tablespoons chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground cayenne pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

Directions

Heat the oil in a large pot over medium heat. Place turkey in the pot, and cook until evenly brown. Stir in onion, and cook until tender.

Pour water into the pot. Mix in tomatoes, kidney beans, and garlic. Season chili powder, paprika, oregano, cayenne pepper, cumin, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.

Turkey 'n Stuffing Bake

Ingredients

3 cups stuffing
1 (6 ounce) can French fried onions
1 (10.75 ounce) can condensed cream of celery soup
3/4 cup milk
1 1/2 cups cooked turkey, cubed
1 (10 ounce) package frozen green peas, thawed

Directions

Combine stuffing and 1/2 can onions. Spoon stuffing mixture into a 9 inch shallow baking dish. Press stuffing across bottom and up sides of dish to form a shell.

Combine undiluted soup, milk, turkey, and peas; pour into stuffing shell.

Bake, covered, at 350 degrees F (175 degrees C) for 30 minutes. Top with remaining onions. Bake, uncovered, 5 minutes longer. Serve hot.

White Turkey Chili

Ingredients

2 cups cubed cooked turkey breast
2 (15 ounce) cans cannellini (white kidney) beans, rinsed and drained
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of chicken soup, undiluted
1 1/3 cups fat-free milk
1 (4 ounce) can chopped green chilies, drained
1 tablespoon dried minced onion
1 tablespoon minced fresh cilantro
1 teaspoon garlic powder
1 teaspoon ground cumin
1 teaspoon dried oregano
6 tablespoons fat free sour cream

Directions

In a large saucepan, combine the first 10 ingredients; bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until heated through. Garnish with sour cream.

Garlic and Ranch Turkey Burgers

Ingredients

1 pound ground turkey
1 (1 ounce) package ranch dressing mix
1 egg
3 cloves garlic, minced
1/4 cup Worcestershire sauce
seasoned salt and pepper to taste

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Knead together the turkey, ranch mix, egg, garlic, Worcestershire sauce, seasoned salt, and pepper in a bowl until evenly combined; divide into 4 equal portions and form into patties.

Cook on the preheated grill about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 165 degrees F (74 degrees C).

Chicken Tava from Turkey

Ingredients

2 tablespoons olive oil, divided
8 boneless chicken thighs, with skin
1 (6 ounce) can tomato paste
1/4 cup water
8 cloves garlic, halved
salt and pepper to taste
4 medium potatoes, sliced
4 tomatoes, sliced
1 large onion, sliced
1 cup fresh mushrooms, sliced
8 pepperoncini peppers (optional)

Directions

Preheat oven to 325 degrees F (165 degrees C).

Trickle 1 tablespoon olive oil in the bottom of a roasting pan. Arrange chicken thighs in the pan. Mix the tomato paste and water, and spread over the chicken. Place garlic clove halves in the pan. Season chicken with salt and pepper. Arrange potatoes, tomatoes, onion, mushrooms, and pepperoncini over the chicken. Sprinkle with remaining tablespoon olive oil.

Bake 1 1/2 hours in the preheated oven, until vegetables are tender and chicken juices run clear. Periodically pour a little water into the pan if it starts to get dry.

Turkey Shepherd's Pie

Ingredients

2 cups cubed cooked turkey
3/4 cup turkey gravy
1 cup shredded carrots
2 cups prepared stuffing
1 (15.25 ounce) can whole kernel corn, drained
2 cups warm mashed potatoes

Directions

In a greased 2-qt. baking dish, layer the turkey, gravy, carrots, stuffing and corn. Top with potatoes. Bake, uncovered, at 325 degrees for 45-50 minutes or until edges of potatoes are browned.

Turkey with Apple Stuffing

Ingredients

4 cups tart apples - peeled, cored and chopped
3 cups sliced almonds
1 1/2 cups chopped onion
1 1/2 cups chopped celery
1/2 cup butter or margarine
2 teaspoons salt
2 teaspoons ground cinnamon
2 teaspoons poultry seasoning
12 cups cubed whole wheat bread
2 cups raisins
1 cup apple cider or apple juice
1/2 cup egg substitute
1 (16 pound) turkey
1 1/2 cups water
GRAVY:
2 teaspoons chicken bouillon granules
1/2 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup all-purpose flour
1 cup milk

Directions

In a large skillet, saute apples, almonds, onion and celery in butter for 5 minutes. Remove from the heat. Stir in salt, cinnamon and poultry seasoning. In a large bowl, combine bread cubes, raisins and apple mixture. Add cider and egg substitute; toss to mix.

Just before baking, loosely stuff turkey with half of the stuffing. Place remaining stuffing in a greased 2-qt. baking dish; refrigerate until ready to bake. Skewer turkey opening; tie drumsticks together. Place breast side up on a rack in a roasting pan. Pour water into pan.

Bake, uncovered, at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 180 degrees F for the turkey and 165 degrees F for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 30-40 minutes. Uncover; bake 10 minutes longer or until lightly browned. Cover turkey and let stand for 20 minutes before removing stuffing and carving.

For gravy, pour pan drippings into a 4-cup measuring cup; skim off fat. Add enough water to measure 4 cups. Pour into a saucepan. Stir in bouillon, poultry seasoning and pepper. Bring to a boil. In a bowl, combine flour and milk until smooth; whisk into boiling broth. Cook and stir for 2 minutes or until thickened and bubbly. Serve with turkey and stuffing.

Spicy Smoky Macaroni and Cheese with Turkey

Ingredients

1 (16 ounce) package uncooked shell pasta
10 slices turkey bacon
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
3/4 cup heavy cream
1/2 cup fat free half-and-half
1 teaspoon paprika
1/2 teaspoon cayenne pepper
3/8 teaspoon smoked paprika

Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

Turkey Dressing Bread

Ingredients

1 cup milk, room temperature
1 egg
1 tablespoon butter, softened
2 tablespoons brown sugar
1 1/2 teaspoons salt
1/3 cup yellow cornmeal
3 cups bread flour
4 1/2 teaspoons dried minced
onion flakes
1 1/2 teaspoons celery seed
3/4 teaspoon poultry seasoning
1/2 teaspoon rubbed sage
1/2 teaspoon ground black
pepper
2 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic bread setting; press Start. Check dough after 5 minutes of mixing. Add 1 to 2 tablespoons of water or flour if needed.

Grandma's Farmhouse Turkey Brine

Ingredients

2 cups kosher salt
3 tablespoons poultry seasoning
3 tablespoons onion powder
1 tablespoon black pepper
4 quarts vegetable broth
2 quarts water
3 cups cranberry juice

Directions

Stir the salt, poultry seasoning, onion powder, and black pepper together in a large stockpot. Pour in the vegetable stock, water, and cranberry juice; bring to a boil. Reduce heat to medium-low and simmer 20 minutes. Remove from the heat and allow to cool to room temperature.

To use, submerge a turkey into the cooled brine and refrigerate 12 to 16 hours to brine. Drain the turkey and pat dry before roasting according to your recipe's directions.

Festive Turkey Meatballs

Ingredients

1 egg, beaten
1/2 cup dry bread crumbs
1/4 cup finely chopped onion
1/2 teaspoon curry powder
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1/4 teaspoon pepper
1 pound ground turkey
SAUCE:
1 cup honey
1/4 cup Dijon mustard
1/2 teaspoon curry powder
1/2 teaspoon ground ginger

Directions

In a bowl, combine the first eight ingredients. Add turkey; mix well. Form into 1 in. balls. Place in a greased 13-in.x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until juices run clear. Meanwhile, combine sauce ingredients in a small saucepan; cook and stir until heated through. Brush meatballs with 1/4 cup sauce; return to the oven for 10 minutes. Serve remaining sauce with meatballs for dipping.

Turkey Nacho Bake

Ingredients

1 pound ground turkey
2 cloves garlic, chopped
freshly ground black pepper to taste
2 teaspoons crushed red pepper flakes
2 tablespoons chopped fresh chives
2 tablespoons hot sauce (optional)
1 (1 ounce) package dry taco seasoning mix
1 (14 ounce) can refried beans
1 (14.5 ounce) package tortilla chips
2 cups shredded Cheddar cheese
1 (4 ounce) can sliced black olives
1 ripe tomato, diced
1 bunch green onions, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, begin to brown the ground turkey. Stir in garlic, pepper, 1 teaspoon red pepper flakes, and 1 tablespoon chives. Stir in 1 tablespoon hot sauce. When the turkey is browned, stir in taco seasoning mix according to package instructions.

Pour the beans into a microwave safe bowl, and heat in the microwave until softened. Stir in 1 tablespoon chives and 1 tablespoon hot sauce.

Spread the tortilla chips across the bottom of a baking sheet. Spoon the beans mixture over the chips. Then spread the turkey mixture across the top. Sprinkle cheese, then olives, tomatoes, green onions, and remaining 1 teaspoon of crushed red pepper flakes over the top.

Bake in preheated oven until cheese is melted, about 15 minutes

Thanksgiving Flavored Turkey Burgers

Ingredients

1/4 cup butter
1 onion, finely chopped
1/2 cup finely chopped celery
3 pounds ground turkey breast
1 (6 ounce) package chicken-flavored dry bread stuffing mix
2 eggs
16 hamburger buns, split
1 (16 ounce) can cranberry sauce
whipped cream cheese

Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Heat the butter in a skillet over medium-low heat, and cook and stir the onion and celery until the onion is soft and translucent, about 5 minutes.

Place the cooked onion and celery in a large bowl with the ground turkey, stuffing mix, and eggs; mix to thoroughly combine. Form the mixture into 16 patties. Unlike hamburger, these patties will not change shape while cooking, so make them even in size.

Grill the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place each patty on a hamburger bun, and top with cranberry sauce and a dollop of whipped cream cheese to serve.

Grilled Turkey Kabobs

Ingredients

- 1/3 cup chili sauce
- 2 tablespoons lemon juice
- 1 tablespoon sugar
- 2 bay leaves
- 1 pound turkey breast tenderloins, cut into 1/2-inch cubes
- 2 medium zucchini, cut into 1/2 inch slices
- 2 small green peppers, cut into 1 1/2 inch squares
- 2 small onions, quartered
- 8 medium fresh mushrooms
- 8 cherry tomatoes
- 1 tablespoon canola oil

Directions

In a bowl, combine the chili sauce, lemon juice, sugar and bay leaves; mix well. Pour 1/4 cup marinade into a large resealable plastic bag; add the turkey. Seal bag and turn to coat; refrigerate for at least 2 hours or overnight. Cover and refrigerate remaining marinade.

Coat grill rack with nonstick cooking spray before starting the grill. Drain and discard marinade. Discard bay leaves from reserved marinade. On eight metal or soaked wooden skewers, alternately thread turkey and vegetables. Brush lightly with oil. Grill, uncovered, over medium-hot heat for 3-4 minutes on each side or until juices run clear, basting frequently with reserved marinade and turning three times.

Gingery-Apricot Turkey Salad

Ingredients

2 cups diced, cooked turkey
1 Granny Smith apple - peeled, cored and diced
1 cup diced celery
1/2 cup chopped cashews
1/4 cup dried apricots, finely chopped
1/2 cup low-fat mayonnaise
1/4 cup low-fat sour cream
2 tablespoons apricot preserves
1/8 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/8 teaspoon ground black pepper

Directions

In a large bowl, toss together the turkey, apple, celery, apricot and cashew pieces. Set aside.

In a small bowl, whisk together the mayonnaise, sour cream, apricot preserves, nutmeg, ginger and pepper. Spoon over the salad mixture and fold dressing in until well-blended. Serve over a bed of lettuce in a tortilla wrap or pita pocket.

Turkey 'n Stuffing Bake

Ingredients

3 cups prepared stuffing
2 3/4 ounces French fried onions
1 (10.75 ounce) can condensed
cream of celery soup
3/4 cup milk
1 1/2 cups cubed cooked turkey
1 (10 ounce) package frozen green
peas, thawed

Directions

Combine stuffing and 1/2 can onions. Spoon stuffing mixture into a 9 inch shallow baking dish. Press stuffing across bottom and up sides of dish to form a shell.

Combine undiluted soup, milk, turkey, and peas; pour into stuffing shell.

Bake, covered, at 350 degrees F (175 degrees C) for 30 minutes. Top with remaining onions. Bake, uncovered, 5 minutes longer. Serve hot.

Cajun Deep-Fried Turkey

Ingredients

2 cups butter
1/4 cup onion juice
1/4 cup garlic juice
1/4 cup Louisiana-style hot sauce
1/4 cup Worcestershire sauce
2 tablespoons ground black pepper
1 teaspoon cayenne pepper
7 fluid ounces beer
3 gallons peanut oil for frying, or as needed
1 (12 pound) whole turkey, neck and giblets removed

Directions

Melt the butter in a large saucepan over medium heat. Add the onion juice, garlic juice, hot sauce, Worcestershire sauce, black pepper, cayenne pepper and beer. Mix until well blended.

Use a marinade injecting syringe or turkey baster with an injector tip to inject the marinade all over the turkey including the legs, back, wings, thighs and breasts. Place in a large plastic bag and marinate overnight in the refrigerator. Do not use a kitchen trash bag. If your turkey is large, you can use an oven bag.

When it's time to fry, measure the amount of oil needed by lowering the turkey into the fryer and filling with enough oil to cover it. Remove the turkey and set aside.

Heat the oil to 365 degrees F (185 degrees C). When the oil has come to temperature, lower the turkey into the hot oil slowly using the hanging device that comes with turkey deep-fryers. The turkey should be completely submerged in the oil. Cook for 36 minutes, or 3 minutes per pound of turkey. The turkey is done when the temperature in the thickest part of the thigh reaches 180 degrees F (80 degrees C). Turn off the flame and slowly remove from the oil, making sure all of the oil drains out of the cavity. Allow to rest on a serving platter for about 20 minutes before carving.

Ground Turkey Casserole

Ingredients

1 pound ground turkey
1 (15 ounce) can tomato sauce
1 teaspoon white sugar
1 (8 ounce) container sour cream
1 (8 ounce) package cream cheese
1 (12 ounce) package uncooked egg noodles
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, saute the ground turkey for 5 to 10 minutes, or until browned. Drain the turkey, stir in the tomato sauce and sugar, and set aside. In a medium bowl, combine the sour cream and cream cheese. Mix well and set aside.

Cook noodles according to package directions. Place them into a 9x13-inch baking dish, then layer the turkey mixture over the noodles. Then layer the sour cream mixture over the turkey, and top with cheese.

Bake at 350 degrees F (175 degrees C) for 20 to 35 minutes, or until cheese is melted and bubbly.

Jumbo Shells Stuffed with Turkey

Ingredients

1 (8 ounce) package jumbo pasta shells
2 cups chopped cooked turkey
1/2 cup chopped pecans
4 tablespoons chopped fresh parsley
1 egg
1 cup ricotta cheese
3 tablespoons grated Parmesan cheese
1/2 teaspoon salt
1 pinch white pepper
2 tablespoons butter
1/4 cup shallots, minced
3 tablespoons all-purpose flour
1 1/4 cups chicken broth
1/4 cup dry sherry
1/2 teaspoon salt
1 pinch white pepper
1/2 cup shredded Gruyere cheese
1/2 cup heavy whipping cream
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a large bowl, mix turkey, pecans, parsley, egg, ricotta cheese, Parmesan cheese, salt, and white pepper. Stuff cooked shells with the mixture. Place shells in the prepared baking dish.

Melt butter in a medium saucepan over medium heat. Stir in shallots, and cook about 1 minute. Mix in flour, and cook about 2 minutes, stirring constantly. Gradually mix in chicken broth and sherry. Stir constantly until thickened. Stir in salt, white pepper, Gruyere cheese, and heavy whipping cream. Spoon over stuffed shells, and sprinkle with Parmesan cheese.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes, or until heated through and bubbly. Place under broiler to lightly brown. Serve immediately.

Sweet Potato and Turkey Shepherd's Pie

Ingredients

2 large sweet potatoes, peeled and cubed
1 large russet potato, peeled and cubed
2 large carrots, peeled and diced
1/4 cup egg substitute
1/3 cup light sour cream
salt and ground black pepper to taste
1 tablespoon olive oil
1 pound ground turkey
1/2 cup chopped onion
1 stalk celery, chopped
1 clove garlic, minced
1 teaspoon crumbled dried thyme
3/4 teaspoon poultry seasoning
1/2 cup chicken stock
1/2 cup hot milk
1 tablespoon all-purpose flour
1 dash Worcestershire sauce
1 dash browning sauce
1 1/3 cups herb-seasoned stuffing mix
1 cup peas
3/4 cup corn
1/2 teaspoon crumbled dried thyme
salt and ground black pepper to taste
1 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2-quart, deep-dish casserole pan.

Place the sweet potato, russet potato, and carrot each in separate saucepans. Pour enough water into each saucepan to cover the vegetables. Place each saucepan over medium heat and bring to a boil. Cook each until tender enough to pierce with a fork, 5 to 7 minutes; drain. Set the carrots aside.

Place the drained sweet potato and russet potato in a large mixing bowl; mash lightly. Add the egg substitute and sour cream. Blend the potato mixture with an electric hand mixer set to medium until smooth and fluffy, about 2 minutes. Season with salt and pepper. Set aside.

Heat the oil in a large skillet over medium heat. Cook the turkey in the hot oil until browned, 4 to 5 minutes. Add the onion, celery, garlic, 1 teaspoon thyme, and poultry seasoning. Cook until the turkey is cooked through and no longer pink. Increase the heat to medium-high. Pour the chicken stock into the turkey mixture. Whisk together the hot milk and flour until smooth. When the chicken stock begins to boil, add the flour mixture to the stock and stir until it thickens. Remove from heat and stir in Worcestershire sauce and browning sauce.

Pour the turkey mixture into the bottom of the prepared casserole dish. Sprinkle the stuffing mix over the turkey mixture. Arrange the carrots, peas, and corn atop the stuffing mix. Season with thyme, salt and pepper. Spoon the potato mixture over the vegetables, spreading to cover all the way to the edges of the dish. Sprinkle with nutmeg.

Bake in preheated oven until top is slightly browned, about 35 minutes. Allow to rest 30 minutes before serving.

Almond Turkey Stir-Fry

Ingredients

1 tablespoon cornstarch
1 cup reduced sodium chicken broth
1/4 cup water
2 tablespoons reduced-sodium soy sauce
1 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon pepper
1 pound turkey breast tenderloin, cubed
4 teaspoons canola oil, divided
1 cup chopped celery
1/2 cup shredded carrot
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup sliced green onion
1 garlic clove, minced
1 (8 ounce) can sliced water chestnuts, drained
1/2 cup slivered almonds, toasted
Hot cooked rice

Directions

In a small bowl, combine the first seven ingredients until smooth; set aside. In a nonstick skillet, stir-fry turkey in 2 teaspoons hot oil until no longer pink. Remove and keep warm. In the same skillet, stir-fry the celery, carrot, onion, mushrooms, green onions and garlic in remaining oil until crisp-tender, about 5-6 minutes. Add water chestnuts and turkey; heat through. Stir broth mixture and add to the pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Sprinkle with almonds. Serve over hot cooked rice if desired.

Turkey Apple Potpie

Ingredients

1/4 cup chopped onion
1 tablespoon butter or margarine
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
3 cups cubed cooked turkey
1 large tart apple, cubed
1/3 cup raisins
1 teaspoon lemon juice
1/4 teaspoon ground nutmeg
Pastry for a single-crust 9-inch pie

Directions

In a saucepan, saute onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. On a floured surface, roll pastry to fit top of dish. Cut vents in pastry, using a small apple cookie cutter if desired. Place over filling; flute edges. Bake at 425 degrees F for 25-30 minutes or until crust is golden brown and filling is bubbly.

Cashew Turkey Pasta Salad

Ingredients

1 1/2 cups uncooked tricolor spiral pasta
3 cups cubed cooked turkey
1 celery rib
3 green onions, chopped
1/4 cup chopped green pepper
3/4 cup mayonnaise
6 tablespoons packed brown sugar
1 1/2 teaspoons cider vinegar
3/4 teaspoon salt
3/4 teaspoon lemon juice
1 cup salted cashew halves

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, turkey, celery, onions and green pepper.

In a small bowl, combine the mayonnaise, brown sugar, vinegar, salt and lemon juice; pour over pasta mixture and toss to coat. Cover and refrigerate for at least 2 hours. Just before serving, stir in cashews.

Brazilian-Style Turkey with Ham

Ingredients

1 (12 pound) turkey
4 1/2 teaspoons salt
2 teaspoons pepper
3 garlic cloves, minced
1 1/2 cups white vinegar
1 cup olive oil
4 medium tomatoes, seeded and chopped
4 medium green peppers, seeded and chopped
1/2 cup minced fresh parsley
2 pounds thinly sliced smoked ham

Directions

Remove giblets from turkey and discard. Place a turkey-size oven roasting bag inside a second roasting bag; add turkey. Place in a roasting pan. Combine the salt, pepper and garlic; rub over turkey.

In a bowl, combine the vinegar, oil, tomatoes, peppers and parsley. Pour over turkey and into cavity. Squeeze out as much air as possible from bag; seal and turn to coat. Refrigerate for 12-24 hours, turning several times.

Drain and discard marinade. Skewer turkey openings; tie drumsticks together. Prepare grill for indirect heat, using a drip pan. Coat grill rack with nonstick cooking spray before starting the grill.

Grill turkey, covered, over indirect medium heat for 2 to 2-1/2 hours or until a meat thermometer reads 180 degrees F, tenting turkey with foil after about 1 hour. Let stand for 20 minutes before slicing. Meanwhile, warm the ham. Layer turkey and ham slices on a serving platter.

Special Roast Turkey

Ingredients

1 turkey (12 to 14 pounds)
2 cups water
2 1/2 cups chicken broth, divided
1 1/2 cups orange juice, divided
4 tablespoons soy sauce, divided
1 tablespoon chicken bouillon granules
1 teaspoon dried minced onion
1/2 teaspoon garlic powder
ORANGE GIBLET GRAVY:
3/4 cup chicken broth
1/4 cup orange juice
2 teaspoons Worcestershire sauce
1/2 teaspoon dried thyme
1/2 teaspoon sugar
1/4 teaspoon pepper
3 tablespoons cornstarch
1/2 cup water

Directions

Place turkey on a greased rack in a roasting pan. Add water, giblets and neck to pan. Combine 1-1/4 cups broth, 3/4 cup orange juice and 2 tablespoons soy sauce; pour over turkey. Combine bouillon, onion and garlic powder; sprinkle over turkey. Bake, uncovered, at 325 degrees F for 3-1/2 hours, basting every 30 minutes. When turkey begins to brown, cover lightly with foil. Remove giblets and neck when tender; set aside for gravy. Combine remaining broth, orange juice and soy sauce. Remove foil from turkey; pour broth mixture over turkey. Bake 30 minutes longer or until a meat thermometer reads 180 degrees F.

For gravy, remove meat from neck and discard the bones. Chop giblets and neck meat; set aside. In a saucepan, combine 2 cups pan juices, broth, orange juice and Worcestershire sauce; mix well. Stir in thyme, sugar and pepper. Combine cornstarch and water until smooth. Whisk into broth mixture; bring to a boil. Cook and stir for 2 minutes. Stir in reserved giblets and neck meat. Carve turkey; serve with gravy.

Turkey-Curtido Sandwiches

Ingredients

1/2 head cabbage, finely shredded
2 carrots, peeled and shredded
1/2 onion, thinly sliced lengthwise
1 teaspoon crumbled dried oregano
1/2 cup mayonnaise, or to taste

8 large crusty rolls, halved and lightly toasted
1/2 cup mayonnaise
2 pounds leftover roast turkey meat, shredded
16 thin slices ripe tomato
1/2 cucumber, thinly sliced
8 radishes, sliced

Directions

Bring a large pot of lightly salted water to a boil. Turn off heat and stir in cabbage and carrots; let stand for 2 minutes then drain in a colander. Rinse well with cold water, then squeeze dry.

Place shredded cabbage and carrots into a large bowl along with the onion, oregano, and mayonnaise. Mix together until you have a mixture resembling coleslaw. This is the curtido.

To prepare sandwiches, lightly spread each roll with mayonnaise and pile with shredded turkey. Place a scoop of curtido on top of the turkey, and finish with sliced tomatoes, cucumbers, and radishes.

Indian Turkey Burgers With Lime, Cucumbers &

Ingredients

4 large unpeeled garlic cloves
1/2 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon ground coriander
3/4 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 1/4 pounds ground turkey
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 tablespoons minced fresh ginger
1 jalapeno pepper, seeded and minced
1/2 large cucumber, sliced thin
1 tablespoon fresh lime juice
1/4 cup Major Grey Chutney
4 small (4 inch) pita breads

Directions

Set garlic in a small skillet over medium-high heat; toast until spotty brown, about 5 minutes. Peel, mince and set aside.

Mix salt, pepper, coriander, 1/2 tsp. cumin, cinnamon and cloves in a small bowl.

Break up turkey in a medium bowl; add garlic, spinach, spice mixture, ginger and jalapeno; stir lightly with a fork to combine. Divide turkey mixture into 4 portions. Toss meat back and forth between cupped hands to form a ball. Pat with fingertips to flatten to about 4 1/2 inches wide. Refrigerate.

Mix cucumber, lime juice, 1/4 tsp. cumin and salt to taste in a small bowl. Refrigerate until ready to serve.

For charcoal grill: Build a hot fire on one side of grill. Replace rack. When coals are covered with white ash, add burgers. Cover and cook, turning only once, until done, about 5 minutes per side.

Grill pitas until spotty brown and warm, a minute or so per side. Split crosswise. Place a burger on each of 4 pita halves. Top with cucumbers and chutney, then remaining pita halves.

Turkey Loaf

Ingredients

1 1/2 pounds ground turkey
1 egg, lightly beaten
1 onion, chopped
1 1/2 cups bread crumbs, or as needed
2 teaspoons salt
ground black pepper to taste
1 tablespoon poultry seasoning

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the turkey, egg, onion, and bread crumbs. Adjust the amount of bread crumbs as needed to make a stiff mixture. Season with salt and pepper. Transfer the mixture to a 9x5 inch loaf pan, and sprinkle with poultry seasoning.

Bake 1 1/2 hour in the preheated oven, or until meat is cooked through and the internal temperature is at least 170 degrees F (70 degrees C) when taken with a meat thermometer.

Fiesta Stuffed Turkey Burgers

Ingredients

- 1 pound ground turkey
- 1 large clove garlic, minced
- 3 tablespoons minced onion
- 2 tablespoons minced red bell pepper
- 1 tablespoon minced green onion
- 2 teaspoons minced fresh cilantro
- 1 teaspoon cayenne pepper
- 1 teaspoon ground cumin
- salt and pepper to taste
- 2 slices pepperjack cheese, cut into quarters

Directions

Mix the ground turkey, garlic, onion, red bell pepper, green onion, cilantro, cayenne pepper, cumin, salt, and pepper together in a bowl. Divide the mixture into 8 small patties. Place two of the pepperjack cheese quarters onto each of 4 of the patties; top with the remaining 4 patties so the cheese is in the center. Press along the edges of the burgers to seal.

Place a large skillet over medium-high heat. Cook the burgers in the skillet until no longer pink in the center and the juices run clear, about 6 minutes per side.

Stuffed Turkey Roll

Ingredients

1 egg, lightly beaten
1/2 cup quick-cooking oats
1/2 teaspoon salt
1/8 teaspoon pepper
1 pound ground turkey
1/4 cup chopped onion
1/4 cup chopped celery
3 tablespoons butter or margarine
2 tablespoons water
1/2 teaspoon rubbed sage
1/4 teaspoon ground thyme
2 cups seasoned stuffing croutons
2 bacon strips, halved

Directions

In a bowl, combine the egg, oats, salt and pepper. Crumble turkey over mixture and mix well. Pat into a 12-in. x 9-in. rectangle on a piece of heavy-duty foil; set aside.

In a saucepan, saute onion and celery in butter until tender. Remove from the heat. Stir in water, sage and thyme. Add stuffing; mix well. Spoon over turkey to within 1 in. of edges. Roll up, jelly-roll style, starting with a short side and peeling away foil while rolling.

Place loaf, seam side down, in a greased 9-in. x 5-in. x 3-in. loaf pan. Place bacon strips over top. Bake, uncovered, at 325 degrees F for 60-70 minutes or until meat is no longer pink and a meat thermometer reads 165 degrees F.

Sherry's German Turkey

Ingredients

- 1 (18 pound) whole turkey, neck and giblets removed
- 1 medium onion, peeled
- 1 large carrot, peeled
- 1 stalk celery
- 1 apple, stem removed
- 1 orange
- 1/4 cup vegetable oil
- 1 teaspoon salt
- 1 tablespoon coarsely ground black pepper
- 1 teaspoon soul food seasoning
- 1 pound sliced smoked bacon
- 1 turkey sized oven bag

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Rinse the turkey, pat dry and place in a large roasting pan. Insert the onion, carrot, and celery into the cavity of the bird. Poke holes in the apple and orange so they will release their juices, and stuff them into the bird. You may have to cut some things in half to get them all inside. Spread oil all over the outside of the bird, and season with salt, pepper and soul food seasoning.

Place the turkey into an oven bag, and set back into the pan with the breast facing up. Lay strips of bacon over the entire top. Close the bag.

Roast the turkey for about 4 hours, or until the internal temperature reaches 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. Let the turkey rest for 10 or 15 minutes before carving, and use the drippings in your favorite gravy recipe.

Turkey with Herbed Rice Dressing

Ingredients

1/2 pound bulk pork sausage
1/2 pound ground beef
1/2 cup chopped onion
1/2 cup egg substitute
1 tablespoon poultry seasoning
2 tablespoons chopped fresh parsley
2 tablespoons chopped celery leaves
2 teaspoons salt, divided
2 teaspoons pepper, divided
3/4 teaspoon garlic powder, divided
4 cups cooked white rice, cooled
3 cloves garlic, minced
1 teaspoon dried thyme
1 teaspoon dried tarragon
1 teaspoon dried marjoram
1 (10 pound) turkey
2 (14.5 ounce) cans chicken broth
3 tablespoons butter or margarine

Directions

In a large skillet, cook the pork, beef and onion over medium heat until meat is no longer pink; drain.

In a large bowl, combine egg substitute, poultry seasoning, parsley, celery leaves, 1 teaspoon salt, 1 teaspoon pepper and 1/2 teaspoon garlic powder. Add meat mixture and rice.

Just before baking, stuff turkey. Skewer openings; tie drumsticks together. Place on a rack in roasting pan. Combine garlic, thyme, tarragon, marjoram and remaining salt, pepper and garlic powder; rub over turkey. Add broth and butter to pan.

Bake at 325 degrees for 4 to 4-1/2 hours or until a meat thermometer reads 180 degrees for the turkey and 165 degrees for the stuffing, basting frequently. When turkey begins to brown, cover lightly with a tent of aluminum foil. Remove all dressing.

Wild Rice and Turkey Salad

Ingredients

4 cups torn fresh spinach
2 cups cubed cooked turkey breast
2 cups cooked wild rice
1 medium onion, chopped
1 cup sliced fresh mushrooms
2 medium tomatoes, chopped
1 (2 ounce) jar chopped pimientos, drained
1 (8 ounce) bottle Italian salad dressing

Directions

In a large bowl, combine the first seven ingredients. Add dressing just before serving; toss to coat.

Turkey Bow Tie Skillet

Ingredients

1/2 pound ground turkey breast
1 1/2 teaspoons vegetable oil
3/4 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 garlic clove, minced
1 (14.5 ounce) can chicken broth
2 cups uncooked bow tie pasta
1 (14.5 ounce) can stewed tomatoes
1 tablespoon vinegar
3/4 teaspoon sugar
1/2 teaspoon chili powder
1/2 teaspoon garlic salt (optional)
2 tablespoons grated Parmesan cheese
1 tablespoon minced fresh parsley

Directions

In a large skillet or Dutch oven, brown turkey in oil.

Add celery, onion, green pepper and garlic; cook until vegetables are tender. Remove the turkey and vegetables with a slotted spoon and keep warm.

Add broth to the pan; bring to a boil. Add pasta; cook for 10 minutes or until tender.

Reduce heat; stir in the tomatoes, vinegar, sugar, chili powder, garlic salt if desired and turkey mixture. Simmer for 10 minutes or until heated through. Sprinkle with Parmesan cheese and parsley.

Melon Turkey Salad

Ingredients

4 medium cantaloupes, halved and seeded
4 cups cubed cooked turkey breast
1 1/2 cups seedless red grapes, halved
1 cup chopped celery
1/2 cup fat-free plain yogurt
1/4 cup reduced-fat mayonnaise
1 teaspoon lemon juice
1/2 teaspoon ground ginger
1/8 teaspoon salt
1/2 cup chopped unsalted dry roasted cashews

Directions

Make melon balls from one cantaloupe half; refrigerate remaining cantaloupe halves. In a large bowl, combine the turkey, grapes, celery and cantaloupe balls. In a small bowl, combine the yogurt, mayonnaise, lemon juice, ginger and salt. Pour over turkey mixture and stir gently to coat. Cover and refrigerate for 1 hour. Stir in cashews just before serving. Spoon 1 cup salad into each cantaloupe half.

Turkey Cranberry Pinwheels

Ingredients

1 (8 ounce) can Pillsbury® refrigerated crescent dinner rolls or Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
4 tablespoons cranberry chutney or whole berry cranberry sauce
4 slices thinly sliced turkey breast
2/3 cup shredded Monterey Jack cheese

Directions

Heat oven to 375 degrees F. Spray large cookie sheet with cooking spray.

If using crescent rolls: Unroll dough; press into 12x8-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough; press into 12x8-inch rectangle.

Spread cranberry chutney on top of rectangle, within 1/4 inch of edges. Arrange sliced turkey evenly over cranberry chutney. Sprinkle shredded cheese over sliced turkey.

Starting with longest side, roll up; pinch long side to seal. With serrated knife, cut into 24 slices. Place cut side down on cookie sheet.

Bake 10 to 15 minutes or until golden brown. Remove from cookie sheets. Serve warm.

Zesty Apricot Turkey

Ingredients

1/3 cup reduced-sugar apricot preserves
1 tablespoon white wine vinegar or cider vinegar
1 tablespoon honey
1/2 teaspoon grated lemon peel
1 garlic clove, minced
1/8 teaspoon hot pepper sauce
1 pound skinless, boneless turkey breast half

Directions

In a microwave-safe dish, combine the first six ingredients. Microwave, uncovered, until the preserves are melted, about 1-2 minutes on high. Stir to blend. Set aside half to serve with turkey.

Grill turkey, covered, over indirect medium heat for 3 minutes on each side. Brush with remaining apricot sauce. Grill 7-10 minutes longer or until juices run clear and a meat thermometer reads 170 degrees F. Slice; serve with the reserved apricot sauce.

Turkey Minestrone

Ingredients

2/3 cup chopped onion
2 tablespoons vegetable oil
1/2 pound ground turkey
1/2 pound hot Italian turkey
sausage links, casings removed
1/2 cup minced fresh parsley
2 garlic cloves, minced
1 teaspoon dried oregano
1 teaspoon dried basil
2 (14.5 ounce) cans Italian stewed
tomatoes
6 cups chicken broth
1 medium zucchini, sliced
1 (10 ounce) package frozen
mixed vegetables
1 (16 ounce) can kidney beans,
rinsed and drained
1 1/2 cups cooked elbow
macaroni
2 tablespoons cider vinegar
1/2 teaspoon salt
1 pinch pepper

Directions

In a large kettle over medium heat, saute onion in oil until tender, about 4 minutes. Add the next six ingredients; cook until meat is no longer pink. Add tomatoes, broth, zucchini and mixed vegetables; cover and cook on low heat for 5 minutes. Add beans, macaroni, vinegar, salt if desired and pepper; simmer for 3-4 minutes or until heated through.

Roast Turkey With Tasty Chestnut Stuffing

Ingredients

2 pounds chestnuts
2 cups butter
2 cups minced onion
2 cups minced celery
10 cups dried bread crumbs
1 teaspoon dried thyme
1 teaspoon dried marjoram
1 teaspoon dried savory
1 teaspoon dried rosemary
12 pounds whole turkey, neck and giblets removed
salt and freshly ground black pepper to taste

Directions

With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.

To prepare the stuffing, melt the butter in a medium saucepan over medium heat. Stir in onions and celery, and cook until tender. Thoroughly mix in bread crumbs and chestnuts. Season with thyme, marjoram, savory, and rosemary.

Preheat oven to 350 degrees F (175 degrees C).

Wash turkey with cold water, and pat dry. Rub salt and pepper into body cavities. Loosely spoon stuffing into body cavities. Close skin with skewers or kitchen twine, and tie drumsticks together. Place turkey on a rack in a medium roasting pan.

Roast turkey 3 1/2 to 4 1/2 hours in the preheated oven, until internal temperature of thigh reaches 180 degrees F (80 degrees C) and stuffing reaches 165 degrees F (75 degrees C). A foil tent may be placed over the turkey during the last half of roasting time to avoid over browning. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.

Barbecued Turkey Pockets

Ingredients

1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Tomato Soup
1/4 cup water
2 tablespoons packed brown
sugar
2 tablespoons vinegar
1 tablespoon Worcestershire
sauce
1 pound thinly sliced cooked
turkey breast *
3 (6 inch) pita breads, cut in half

Directions

Heat the soup, water, sugar, vinegar and Worcestershire in a 12-inch skillet over medium heat to a boil.

Add the turkey. Reduce the heat to low. Cook until the mixture is hot and bubbling. Spoon the turkey mixture into the pita halves.

Leftover Turkey Brunswick Stew

Ingredients

1 tablespoon vegetable oil
2 small yellow onions, chopped
4 1/2 cups chopped cooked turkey
2 (28 ounce) cans diced tomatoes
1 (15 ounce) can diced potatoes, drained
6 cups water
1 cup ketchup
1 cup hickory-flavored barbecue sauce
1/4 cup vinegar
1 tablespoon Worcestershire sauce
1/2 teaspoon hot pepper sauce
1 1/2 teaspoons salt
1 teaspoon ground black pepper
2 (15.25 ounce) cans whole kernel corn, drained

Directions

Heat the vegetable oil in a large stock pot over medium heat. Cook and stir the onion in the hot oil until softened and translucent, about 5 minutes. Add the turkey, tomatoes, potatoes, water, ketchup, barbecue sauce, vinegar, Worcestershire sauce, hot pepper sauce, salt, and pepper. Bring stew to a boil; reduce heat to low and simmer for 2 hours, stirring occasionally. Add corn and cook another 30 minutes.

Turkey Bean Chili

Ingredients

2 pounds ground turkey
1 cup chopped onion
1 cup chopped green pepper
4 (14.5 ounce) cans stewed tomatoes, cut up
1 (16 ounce) can kidney beans, rinsed and drained
1 (15.5 ounce) can chili beans, undrained
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 jalapeno pepper, seeded and chopped*
1 tablespoon chili powder
1 teaspoon ground cumin
1 teaspoon salt
1/4 teaspoon cayenne pepper

Directions

In a Dutch oven or soup kettle, cook the turkey, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Spicy Smoked Turkey Soup

Ingredients

1 large onion, cut into 1/2-inch-thick slices
1 green bell pepper, cut into 1/4-inch cubes
2 cups chicken stock
1 clove garlic, minced
2 1/2 cups chopped smoked turkey
1 cup chunky-style red or green salsa
3 cups vegetable juice (e.g. V-8)
1 drop hot pepper sauce, or to taste
1 tablespoon fresh lime juice
salt and pepper to taste

Directions

Place a heavy pot over high heat. Add the onion and bell pepper; cook 2 to 3 minutes without stirring until browned. Immediately pour in the chicken stock, and stir to release vegetables from the bottom of the pot. Reduce heat to low. Stir in the garlic, turkey, salsa, vegetable juice, hot pepper sauce, and lime juice. Simmer over medium heat until heated through, about 15 minutes. Season to taste with salt and pepper.

Hot Turkey Salad Sandwiches

Ingredients

2 cups diced cooked turkey
2 celery ribs, diced
1 small onion, diced
2 hard-cooked eggs, chopped
3/4 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon pepper
6 hamburger buns, split

Directions

In a bowl, combine the turkey, celery, onion, eggs, mayonnaise, salt and pepper. Spoon into buns. Wrap each in foil. Bake at 400 degrees F for 20-25 minutes or until heated through.

Turkey Hash

Ingredients

1 medium onion, chopped
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
2 tablespoons butter or margarine
6 cups diced cooked potatoes
2 cups cubed cooked turkey
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1/8 teaspoon ground nutmeg

Directions

In a skillet, saute onion and peppers in butter until tender. Add potatoes, turkey, salt if desired, cayenne and nutmeg. Cook and stir over low heat for 20 minutes or until lightly browned and heated through.

White Bean Turkey Chili

Ingredients

- 1 1/2 pounds ground lean turkey
- 2 medium onions, chopped
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons ground cumin
- 1 (28 ounce) can diced tomatoes, undrained
- 3 cups beef broth
- 1 (8 ounce) can tomato sauce
- 1 tablespoon chili powder
- 1 tablespoon baking cocoa
- 2 bay leaves
- 1 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 3 (15 ounce) cans white kidney or cannellini beans, rinsed and drained

Directions

In a Dutch oven or kettle, cook the turkey and onions over medium heat until meat is no longer pink; drain. Add oregano and cumin; cook and stir 1 minute longer. Stir in tomatoes, broth, tomato sauce, chili powder, cocoa, bay leaves, salt and cinnamon. Bring to a boil. Reduce heat; cover and simmer for 45 minutes. Add beans; heat through. Discard bay leaves before serving.

Mexican Turkey Burgers

Ingredients

1 tablespoon olive oil
1 medium onion, finely chopped
1 medium green bell pepper, finely chopped
2 cloves garlic, minced
1 cup salsa
1 (15.25 ounce) can whole kernel corn, drained
1 pound ground turkey
1 (1.25 ounce) package taco seasoning mix
1/3 cup dry bread crumbs
6 (10 inch) flour tortillas
6 tablespoons sour cream
2 cups shredded lettuce

Directions

Preheat oven to 450 degrees F (230 degrees C). Coat a medium baking dish with cooking spray.

Heat the olive oil in a skillet over medium heat, and saute the onion, green pepper, and garlic 5 minutes. Remove from heat, and cool slightly.

In a small bowl, mix the salsa and 1/2 the corn. In a large bowl, mix the onion mixture with the turkey, taco seasoning, and 2 tablespoons of the salsa mixture. Divide into 6 patties, and press into the breadcrumbs to lightly coat on all sides. Arrange coated patties in the prepared baking dish.

Bake the patties 10 minutes in the preheated oven. Drain any liquid from the dish, turn patties, and spread with the remaining salsa mixture. Continue baking 10 minutes, to an internal temperature of 165 degrees F (75 degrees C).

Warm the tortillas in the microwave, about 30 seconds on High. Wrap the cooked turkey patties in the warmed tortillas with sour cream and lettuce. Sprinkle with remaining corn to serve.

Turkey Tenderloins

Ingredients

1 pound turkey tenderloins
3 tablespoons soy sauce
1 tablespoon Dijon-style prepared mustard
2 teaspoons dried rosemary, crushed

Directions

Place the turkey tenderloins in a sealable plastic bag and set aside.

In a small bowl combine the soy sauce, mustard and rosemary. Pour over turkey, seal bag and shake to coat. Marinate in the refrigerator for 1 to 4 hours shaking once or twice.

Preheat oven on the broiler setting. Remove the turkey from the marinade and place on the rack in the broiler pan. Broil 4 inches from the heat, turning once, for 20 to 22 minutes or until meat is cooked through and when pierced with a fork the juices run clear. Slice and serve with Cranberry Chutney.

Creamy Turkey Cleanup

Ingredients

1 1/2 cups uncooked instant rice
1 cup fresh broccoli florets
1 medium carrot, coarsely
chopped
2 tablespoons water
2 cups cubed cooked turkey
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
3/4 cup milk
3 tablespoons grated Parmesan
cheese
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Cook rice according to package directions. Meanwhile, in a large microwave-safe bowl, combine the broccoli, carrot and water. Cover and microwave on high for 2-4 minutes or until crisp-tender; drain. Stir in turkey, soup, milk, Parmesan cheese, salt, pepper and rice. Microwave, uncovered, for 2-3 minutes or until heated through, stirring twice.

Candy Turkeys

Ingredients

1 (16 ounce) package fudge striped shortbread cookies
1 (13 ounce) package chocolate covered caramel candies (e.g. Rolo TM)
1 (14 ounce) package individually wrapped caramels
1 (14 ounce) package candy corn
1 (16 ounce) container prepared chocolate frosting

Directions

Stack on their sides one caramel, chocolate covered caramel candy and candy corn. Use a dab of frosting to hold all together.

Place a dab of frosting on back of caramel and attach to the bottom of the top side of a cookie. Stand upright.

Turkey Florentine

Ingredients

1 (10 ounce) package frozen chopped spinach
2 tablespoons butter or margarine
2 cups cooked egg noodles
1 1/2 cups diced, cooked turkey
1 cup turkey or chicken gravy
1 (8 ounce) package sour cream and onion dip
1/2 teaspoon onion salt
2 tablespoons grated Parmesan cheese

Directions

Cook spinach according to package directions; drain. Stir in butter. Place noodles in a greased 11-in. x 7-in. x 2-in. baking dish; top with spinach. Combine turkey, gravy, onion dip and onion salt; spoon over spinach. Sprinkle with Parmesan. Bake, uncovered, at 325 degrees F for 25 minutes or until bubbly.

Turkey Burger Pie

Ingredients

1 pound lean ground turkey
1 cup chopped onion
1 cup shredded reduced-fat Cheddar cheese
1/2 cup egg substitute
1 cup fat-free milk
1/2 cup reduced-fat biscuit/baking mix

Directions

In a skillet over medium heat, cook turkey and onion until meat is no longer pink; drain. Transfer to a 9-in. pie plate coated with nonstick cooking spray. Sprinkle with cheese. In a bowl, combine egg substitute, milk and baking mix; mix well. Pour over cheese. Bake at 400 degrees F for 20-25 minutes or until golden brown and a knife inserted near the center comes out clean.

Curried Turkey Salad

Ingredients

3 cups cubed cooked turkey
1 1/2 cups seedless red grapes,
halved
4 celery ribs, chopped
2/3 cup mayonnaise
2 tablespoons lemon juice
1 teaspoon curry powder
1/2 teaspoon salt
1 teaspoon sugar (optional)
1/2 cup salted peanuts

Directions

In a large bowl, combine the turkey, grapes and celery. In a small bowl, combine the mayonnaise, lemon juice, curry powder, salt and sugar if desired. Pour over turkey mixture and toss to coat. Cover and refrigerate for 1 hour. Just before serving, stir in the peanuts.

Lemon Turkey Stir-Fry

Ingredients

2 teaspoons cornstarch
2 teaspoons Worcestershire sauce
1 teaspoon reduced-sodium soy sauce
2 teaspoons lemon peel
1 teaspoon chicken bouillon granules
1 teaspoon honey
2/3 cup boiling water
1 pound cubed turkey breast
2 tablespoons canola oil, divided
1/2 cup sliced green onions
1/2 cup sliced celery
1/2 cup chopped red pepper
1 (8 ounce) can water chestnuts, drained
1 (6 ounce) package frozen peas, thawed
2 tablespoons lemon juice
1/4 teaspoon coarsely ground pepper
Hot cooked rice

Directions

In a small bowl, combine the cornstarch, Worcestershire sauce, soy sauce and lemon peel until smooth. Dissolve bouillon and honey in boiling water; stir into the cornstarch mixture. Set aside.

In a large nonstick skillet or wok, stir-fry turkey in 1 tablespoon hot oil until no longer pink; remove and keep warm. In the same pan, stir-fry the onions, celery and red pepper in remaining oil until crisp-tender. Return turkey to the pan.

Stir bouillon mixture and pour over turkey mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Add water chestnuts and peas; heat through. Stir in lemon juice and pepper. Serve over rice if desired.

Open-Faced Turkey Sandwiches

Ingredients

1/3 cup chopped onion
2 garlic cloves, minced
1 teaspoon Italian seasoning
1 tablespoon olive or vegetable oil
1/4 cup minced fresh parsley
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce
Dash pepper
4 sandwich rolls, split
1 pound thinly sliced deli turkey
1 cup shredded mozzarella cheese

Directions

In a skillet, saute the onion, garlic and Italian seasoning in oil. Add parsley, lemon juice, Worcestershire sauce and pepper; spread on cut sides of rolls. Top with turkey; sprinkle with cheese. Bake at 350 degrees F for 8-10 minutes or until heated through.

Roasted Barbecued Turkey Legs

Ingredients

4 smoked turkey legs
4 cups hot water
2 teaspoons chicken bouillon granules
2 cups barbeque sauce

Directions

Place the turkey legs into a 4 quart pressure cooker over medium-high heat. Pour in just enough water to cover them. Sprinkle chicken bouillon granules over the water, and stir to dissolve a little. Place the lid on the cooker, and bring up to full pressure. Cook for about 5 minutes.

While the turkey is cooking, preheat your oven's broiler. After the time is up on the turkey, remove from the heat. Run cold water over the top of the cooker to help release the pressure, and open the lid. Place the turkey legs on a broiling pan or roasting pan.

Broil the turkey legs for 10 to 15 minutes, until the skin is brown and crispy. Brush the legs with barbeque sauce towards the end of cooking. Serve with remaining sauce on the side.

Tangy Turkey and Swiss Sandwiches

Ingredients

3/4 cup chopped red onion
1 tablespoon dried thyme
1/2 cup mayonnaise
1/4 cup coarse-grain brown mustard

8 slices country style French Bread
6 tablespoons butter, softened
1 pound thinly sliced roast turkey
8 slices tomato
8 slices Swiss cheese

Directions

In a small bowl, stir together the red onion, thyme, mayonnaise and mustard. Spread some of this mixture onto one side of each slice of bread. Spread butter onto the other side of the slices of bread.

Heat a large skillet over medium heat. Place 4 slices of the bread into the skillet with the butter side down. On each slice of bread, layer 1/4 of the sliced turkey, then 2 slices of tomato, and top with 2 slices of Swiss cheese. Place remaining slices of bread over the top with the butter side up. When the bottoms of the sandwiches are golden brown, flip over, and cook until golden on the other side.

Ma Lipo's Apricot-Glazed Turkey with Roasted

Ingredients

1 cup apricot nectar
1 cup apricot preserves
2 tablespoons minced fresh ginger root
1 tablespoon honey

3/4 cup unsalted butter, softened
3 tablespoons chopped fresh sage
1 1/2 teaspoons salt
1 teaspoon ground black pepper

2 tablespoons unsalted butter
3 onions, thinly sliced
6 ounces thinly sliced shallots

22 pounds whole turkey
2 cups low-sodium chicken broth
1 teaspoon chopped fresh thyme
1/2 teaspoon dried sage
2 cups low-sodium chicken broth
salt and pepper to taste

Directions

Combine apricot nectar, preserves, ginger, and honey in a small saucepan and bring to boil. Reduce heat to medium-low, and simmer until thickened and reduced to 1-1/4 cups, about 15 minutes.

Blend 3/4 cup unsalted butter at room temperature, 3 tablespoons chopped fresh sage, salt, and pepper in small bowl. Set aside.

Melt 2 tablespoons unsalted butter in a large heavy skillet over medium heat. Add onions and shallots; saute until very soft and light brown, about 20 minutes.

Position rack in lowest third of oven. Preheat to 400 degrees F (200 degrees C). Season turkey cavity with salt and pepper. Place turkey, breast side up, on a rack in a large roasting pan. Slide hand under skin of turkey breast to loosen skin. Spread half of herb butter over breast under skin. Rub remaining herb butter over outside of turkey. Tie legs together loosely to hold shape of turkey.

Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 325 degrees F (165 degrees C), and continue roasting 1 hour 30 minutes, basting occasionally with pan drippings. Tent turkey with aluminum foil; roast 45 minutes longer. Add onion mixture, 1 cup broth, thyme, and 1/2 teaspoon chopped fresh sage to the roasting pan. Roast 15 more minutes before brushing 1/2 cup apricot glaze over turkey. Continue to roast turkey uncovered, brushing occasionally with glaze. Add more broth to the pan if necessary. Bake 40 minutes longer for unstuffed turkey, and 1 hour 10 minutes longer for stuffed turkey, or until meat thermometer inserted into thickest part of thigh registers 180 degrees F (80 degrees C). Place turkey on a platter, and tent with foil. Let stand 30 minutes. Reserve mixture in pan for gravy.

Pour contents of roasting pan into a strainer set over a large bowl. Skim fat from pan juices using a large spoon. Transfer the onion mixture to a blender. Add 1 cup pan juices, and puree until smooth, adding more pan juices and chicken broth if necessary to thin sauce to desired consistency. Transfer sauce to a large saucepan, and bring to a boil. Cook until color deepens, skimming off any foam, about 5 minutes. Season with salt and pepper.

Turkey and Stuffing Pie

Ingredients

3 cups prepared stuffing
2 cups cubed cooked turkey
1 cup shredded Swiss cheese
3 eggs
1/2 cup milk

Directions

Press stuffing onto the bottom and up the sides of a well-greased 9-in. pie plate. Top with turkey and cheese. Beat eggs and milk; pour over cheese. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand 5-10 minutes before serving.

Monterey Turkey Omelet

Ingredients

4 ounces smoked turkey or ham
1/3 cup chopped onion
1/4 cup diced green pepper
1/2 teaspoon minced garlic
3 tablespoons butter, divided
6 eggs
3 tablespoons water
1/2 cup shredded Monterey Jack cheese

Directions

In a large skillet, cook the turkey, onion, green pepper and garlic in 2 tablespoons butter until vegetables are tender. Remove and keep warm.

In the same skillet, melt remaining butter. In a bowl, beat the eggs and water. Pour into skillet; cook over medium heat. As eggs set, lift the edges, letting uncooked portion flow underneath. When eggs are nearly set, spoon turkey mixture over half of the omelet. Fold omelet over filling. Sprinkle with cheese. Cover and let stand for 1-2 minutes or until cheese is melted.

Spicy Turkey Chili

Ingredients

2 (5 ounce) cans turkey meat,
drained
2 (15 ounce) cans kidney beans
2 (14.5 ounce) cans Italian-style
stewed tomatoes
2 (1.25 ounce) packages chili
seasoning mix
1 (4 ounce) can green chile
peppers
1 (8 ounce) can tomato sauce
1 onion, diced
1 cup water

Directions

In a slow cooker, combine turkey, beans, tomatoes, chili seasoning, chile peppers, tomato sauce, onion and water. Cook on low 3 to 4 hours. Serve hot.

Turkey Wild Rice Soup

Ingredients

3 (10.5 ounce) cans condensed chicken broth
2 cups water
1/2 cup finely chopped green onions
1/2 cup uncooked wild rice
8 slices bacon
1/2 cup margarine
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon poultry seasoning
1/8 teaspoon ground black pepper
2 cups half-and-half cream
1 1/2 cups cooked, diced turkey meat
2 tablespoons dry sherry

Directions

In a large pot over medium heat, combine chicken broth, water, green onions and wild rice. Bring to a boil, then reduce heat and simmer until rice is tender, 35 to 40 minutes.

Meanwhile, cook the bacon in a large skillet over medium heat until crisp. Allow to cool and then crumble. Set aside.

When rice is tender, melt the margarine in a medium saucepan over medium-low heat. Stir in flour, salt, poultry seasoning and pepper all at once. Cook, stirring, until smooth and bubbly. Stir in half-and-half and cook until thickened, 2 minutes. Stir half-and-half mixture into rice mixture. Stir in bacon, turkey and sherry. Heat through and serve.

Turkey in a Smoker

Ingredients

1 (10 pound) whole turkey, neck and giblets removed
4 cloves garlic, crushed
2 tablespoons seasoned salt
1/2 cup butter
2 (12 fluid ounce) cans cola-flavored carbonated beverage
1 apple, quartered
1 onion, quartered
1 tablespoon garlic powder
1 tablespoon salt
1 tablespoon ground black pepper

Directions

Preheat smoker to 225 to 250 degrees F (110 to 120 degrees C).

Rinse turkey under cold water, and pat dry. Rub the crushed garlic over the outside of the bird, and sprinkle with seasoned salt. Place in a disposable roasting pan. Fill turkey cavity with butter, cola, apple, onion, garlic powder, salt, and ground black pepper. Cover loosely with foil.

Smoke at 225 to 250 degrees F (110 to 120 degrees C) for 10 hours, or until internal temperature reaches 180 degrees F (80 degrees C) when measured in the thickest part of the thigh. Baste the bird every 1 to 2 hours with the juices from the bottom of the roasting pan.

Delicious Turkey Glaze

Ingredients

1/4 cup sugar-free organic apple juice
1/3 cup melted butter
1/3 cup honey

Directions

In a small bowl, whisk together the apple cider, butter and honey.
Brush over entire bird 45 minutes before it completes cooking.
Repeat several times before removing turkey from oven.

Turkey With Rye Dressing

Ingredients

1 pound day-old light rye bread, cubed
8 ounces day-old dark rye bread, cubed
1 1/2 cups chopped onion
2 large cooking apples, peeled and chopped
1 cup chopped celery
4 garlic cloves, minced
1/2 cup butter or margarine
3/4 cup chopped salted mixed nuts
2 tablespoons dried parsley flakes
2 teaspoons salt
2 teaspoons dried thyme
1 1/2 teaspoons rubbed sage
3/4 teaspoon dried rosemary, crushed
1/2 teaspoon pepper
1/4 teaspoon ground nutmeg
3 1/2 cups chicken broth
1 turkey (12 to 14 pounds)
2 tablespoons vegetable oil

Directions

Toss bread cubes in a large bowl. In a skillet, saute onion, apples, celery and garlic in butter until apples and vegetables are tender; add to bread. Add nuts, seasonings and enough broth to moisten. Just before baking, stuff the turkey. Skewer openings; tie drumsticks together. Place on a rack in a roasting pan. Brush with some of the oil. Cover lightly with a tent of foil. Bake at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 185 degrees F, brushing with oil occasionally. Remove all stuffing.

Terrific Turkey Chili

Ingredients

3 tablespoons vegetable oil, divided
1 1/2 pounds ground turkey
1 (1 ounce) package taco seasoning mix
1 teaspoon ground coriander
1 teaspoon dried oregano
1 teaspoon chili pepper flakes
2 tablespoons tomato paste
1 (14.5 ounce) can beef broth
1 (7 ounce) can salsa
1 (14.5 ounce) can crushed tomatoes, or coarsely chopped tomatoes packed in puree
1 (7 ounce) can chopped green chile peppers
1 medium onion, finely chopped
1 green bell pepper, diced
3 medium zucchini, halved lengthwise and sliced
1 bunch green onions, chopped
1 cup sour cream
1 cup shredded Cheddar cheese

Directions

Heat 1 tablespoon of oil in a large stock pot over medium-high heat. Crumble turkey into the pot, stirring with a wooden spoon to break apart as much as possible. Season with taco seasoning mix, coriander, oregano, chili flakes, and tomato paste, and mix until meat is evenly coated with seasonings. Continue cooking, reducing heat if necessary, until turkey is well browned.

Pour in beef broth, and simmer to reduce liquid slightly, about 5 minutes. Add salsa, tomatoes, and green chilies, and continue cooking at a moderate simmer for ten minutes. Adjust the thickness at any time you feel necessary by adding water.

While chili is still cooking, heat one tablespoon of oil in a large skillet over medium-high heat. Cook onion and green bell pepper, stirring occasionally for 5 minutes, or until onion is translucent and bell pepper is lightly browned. Add onion and bell pepper to the chili, and continue cooking at a very low simmer.

In the same skillet, heat the remaining tablespoon of oil over medium-high heat. Add the zucchini, and cook stirring occasionally, for 5 minutes, or until lightly browned. Add the zucchini to the chili, reduce heat, and continue cooking 15 minutes more. Again, adjust the consistency with water as needed.

Ladle chili into serving bowls. Top with sour cream, green onion, and cheddar cheese, and serve.

Waldorf Turkey Sandwiches

Ingredients

1 1/4 cups cubed cooked turkey breast
1 small apple, chopped
1/4 cup finely chopped celery
3 tablespoons fat-free mayonnaise
2 tablespoons fat-free plain yogurt
2 tablespoons chopped walnuts
1 tablespoon raisins
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
8 slices cinnamon-raisin bread, toasted
4 lettuce leaves

Directions

In a bowl, combine the first nine ingredients. Cover and refrigerate for 1 hour. Spoon 3/4 cup turkey mixture onto four slices of bread; top with a lettuce leaf and remaining bread.

Turkey Salad Tortillas

Ingredients

2 cups cubed cooked turkey
1 cup shredded Cheddar cheese
3/4 cup finely chopped celery
1/2 cup finely chopped onion
1 (2.25 ounce) can sliced ripe olives, drained
1/2 cup mayonnaise
1/4 cup picante sauce
1/2 teaspoon salt
6 (6 inch) flour tortillas

Directions

In a bowl, combine the first eight ingredients; mix well. Spoon about 1/2 cup filling off center on each tortilla. Fold sides and ends over filling, then roll up. Place in a shallow microwave-safe dish. Cover and microwave on high for 2-3 minutes or until cheese is melted and filling is hot.

Lemon-Herb Turkey

Ingredients

3 tablespoons chopped fresh marjoram
3 tablespoons chopped fresh rosemary
3 tablespoons chopped fresh thyme
3 tablespoons chopped fresh basil
3 tablespoons garlic, minced
1 pinch ground black pepper to taste

1 (12 pound) whole turkey, neck and giblets removed
1/4 cup olive oil
2 large lemons, juiced, lemon halves reserved
1 tablespoon all-purpose flour
1 turkey-size oven roasting bag

Directions

Preheat an oven to 350 degrees F (175 degrees C). Mix the marjoram, rosemary, thyme, basil, garlic, and black pepper in a small dish; set aside.

Gently lift the skin of the turkey away from the meat, and lightly brush the meat with olive oil. Sprinkle the meat evenly with lemon juice, then sprinkle the meat with 2/3 of the mixed herbs. Pat the turkey skin onto the meat; sprinkle the remaining herbs into the turkey cavity, and add the squeezed lemon halves. Place the flour into the turkey roasting bag, and shake to evenly coat. Place the turkey into the bag, close the end with a nylon tie, and place into a deep roasting pan. Cut 6 half-inch slits in the top of the bag.

Bake the turkey in the preheated oven until no longer pink at the bone and the juices run clear, 2 to 2 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Grandma Winnie's Turkey Stuffing

Ingredients

1/4 pound butter
1 cup chopped onion
1 1/2 cups chopped celery
9 cups soft bread cubes
1/2 teaspoon poultry seasoning
1 (4.5 ounce) can sliced mushrooms
1 egg, beaten
1 cup chicken stock

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter one 2 quart casserole dish.

In a saute pan, cook onion and celery in butter until soft.

In a mixing bowl, combine onion and celery, bread cubes, poultry seasonings, mushrooms, egg and stock. Mix well and add to casserole dish. Bake for 1 hour.

Turkey in a Pot

Ingredients

1 (3 pound) boneless turkey breast, halved
1 (16 ounce) can whole berry cranberry sauce
1/2 cup sugar
1/2 cup apple juice
1 tablespoon cider vinegar
2 garlic cloves, minced
1 teaspoon ground mustard
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
2 tablespoons all-purpose flour
1/4 cup cold water
1/4 teaspoon browning sauce (optional)

Directions

Place the turkey skin side up in a 5-qt. slow cooker. Combine the cranberry sauce, sugar, apple juice, vinegar, garlic, mustard, cinnamon, cloves and allspice; pour over turkey. Cover and cook on low for 5-6 hours or until a meat thermometer reads 170 degrees F.

Remove turkey to a cutting board; keep warm. Strain cooking juices. In a saucepan, combine flour and water until smooth; gradually stir in strained juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in browning sauce if desired. Serve with sliced turkey.

Mexican Turkey Burgers with Pico de Gallo

Ingredients

Pico de Gallo

3 medium tomatoes, chopped
1/3 cup chopped onion
2 cloves garlic, minced
1 serrano chile pepper, seeded and minced
1 lime, juiced
1/2 cup chopped fresh cilantro
salt and pepper to taste

Turkey Burgers

1 pound ground turkey
1 egg
1/2 onion, minced
2 cloves garlic, minced
1 teaspoon ground coriander
1/2 teaspoon celery salt
1 teaspoon chili powder
1/2 teaspoon cumin
1 tablespoon chopped fresh parsley

Directions

In a bowl, mix together the tomatoes, the 1/3 cup chopped onion, 2 of the 4 cloves of minced garlic, serrano chile pepper, lime juice, and cilantro. Stir in salt and pepper to taste, and set aside.

Place the ground turkey in a bowl. Add the egg, the 1/2 onion, minced, remaining 2 cloves minced garlic, coriander, celery salt, chili powder, cumin, and chopped parsley. Using your hands, work the mixture until all ingredients are evenly blended. Form mixture into 4 patties.

Heat a large, non-stick skillet for medium-high heat. Cook the turkey burgers for 5 minutes per side, or until no longer pink in the center and juices run clear. Reduce the heat as necessary during cooking. Serve with Pico de Gallo salsa.

Southwestern-Flavored Ground Beef or Turkey for

Ingredients

2 tablespoons olive oil
1 large onion, chopped
3 large garlic cloves, minced
3 tablespoons chili powder
2 teaspoons dried oregano
1 tablespoon ground cumin
3 pounds lean ground beef or turkey
1 (14.5 ounce) can petite diced tomatoes
Salt and pepper, to taste
1/4 cup cornmeal

Directions

Heat oil in a 12-inch skillet until shimmering. Add onion; saute until soft, about 5 minutes. Add garlic, chili powder, oregano and cumin; saute until fragrant, about 1 minute. Add beef or turkey and cook, stirring often, until it loses its raw color. Stir in tomatoes; simmer to blend flavors, about 5 minutes. Add salt and pepper, to taste. Stir in cornmeal; cook, stirring constantly, until it thickens, almost instantly. Cool and refrigerate (or serve warm for dinner as tacos or taco salad).

Turkey a la Matt

Ingredients

1 1/2 pounds turkey breast,
cooked and cubed
2 carrots, diced
2 potatoes, peeled and cubed
1 cup frozen green peas
1 (4.5 ounce) can mushrooms,
drained
1/2 cup pearl onions
1 (10.75 ounce) can condensed
cream of chicken soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup crushed saltine crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the turkey breasts in a medium pot of boiling water over high heat. After about 5 minutes add the diced carrots and cubed potatoes to the pot and boil all for about 5 more minutes. Drain the water and transfer the vegetables to a medium bowl.

To the bowl add the peas, mushrooms, onions, chicken soup and mushroom soup. Cube the cooked turkey breasts and stir into the mixture. Mix together well and spread the mixture into a 2-quart casserole dish. Top with the coarsely crushed saltine crackers.

Cover and bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Turkey 'n' Stuffing Pie

Ingredients

1 egg, beaten
1 cup chicken broth
1/3 cup butter or margarine,
melted
5 cups herb-seasoned stuffing
FILLING:
1 (4 ounce) can mushroom stems
and pieces, drained
1/2 cup chopped onion
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
3 cups cubed cooked turkey
1 cup frozen peas
1 tablespoon minced fresh parsley
1 teaspoon Worcestershire sauce
1/2 teaspoon dried thyme
1 (12 ounce) jar turkey gravy
5 slices processed American
cheese, cut into strips

Directions

In a large bowl, combine the egg, broth and butter. Add stuffing; mix well. Pat onto the bottom and up the sides of a greased 9-in. pie plate; set aside. In a skillet, saute mushrooms and onion in butter until tender. Sprinkle with flour; mix well. Add the turkey, peas, parsley, Worcestershire sauce and thyme; mix well. Stir in gravy. Bring to a boil; boil and stir for 2 minutes. Spoon into the crust. Bake at 375 degrees F for 20 minutes. Arrange cheese strips in a lattice pattern over filling. Bake 5-10 minutes longer or until the cheese is melted.

Tropical Turkey Meat Loaf

Ingredients

1/2 cup egg substitute
1 (8 ounce) can unsweetened
crushed pineapple, undrained,
divided
3 tablespoons reduced-sodium
soy sauce
1 teaspoon sugar
3/4 teaspoon ground ginger
1/2 teaspoon ground mustard
1/4 teaspoon garlic powder
1 cup dry bread crumbs
1 1/2 pounds ground lean turkey
1 tablespoon finely chopped onion
1 green onion, finely chopped
2 teaspoons finely chopped
jalapeno pepper
1 teaspoon honey
1 teaspoon lime juice
1 pinch pepper

Directions

In a bowl, combine egg substitute, 1/3 cup pineapple and the seasonings. Add bread crumbs; mix well. Crumble meat over mixture; mix well. Press into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Top with 1 tablespoon pineapple. Bake at 350 degrees F for 1-1/4 hours or until a meat thermometer reads 180 degrees F. Let stand 5 minutes before serving. Meanwhile, in a small bowl, combine onions, jalapeno, honey, lime juice, pepper and remaining pineapple. Serve with the meat loaf.

Eva's Savory Turkey Legs

Ingredients

2 cups dry bread cubes
1 large stalk celery, minced
1/3 cup dried cranberries
1/4 cup chopped walnuts
1 small yellow onion, diced
1/4 teaspoon minced garlic
1/2 teaspoon ground sage
1/2 teaspoon dried marjoram
1/2 teaspoon salt
1/4 teaspoon pepper
1 egg
1/4 cup hot water
2 turkey legs
1 1/2 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Place a large sheet of aluminum foil on a medium baking sheet.

In a medium bowl, mix the bread, celery, cranberries, walnuts, onion, and garlic. Season with sage, marjoram, salt, and pepper. Stir in the egg and enough hot water to moisten.

Arrange turkey legs on the foil sheet, and season with salt and pepper. Spoon the bread mixture around the legs, and dot with butter. Tightly seal the foil around the legs and bread mixture.

Bake 1 hour in the preheated oven, or until the turkey leg meat has reached an internal temperature of 180 degrees F (80 degrees C).

White Turkey Chili

Ingredients

- 1 tablespoon olive oil
- 1 1/2 cups chopped onion
- 3 cloves garlic, minced
- 2 teaspoons dried oregano
- 1 1/2 teaspoons ground cumin
- 1/2 teaspoon ground ginger
- 1/2 cup low-sodium chicken broth
- 1/2 cup dry white wine
- 1 bay leaf
- 2 cups shredded cooked turkey
- 2 cups white kidney beans (cannellini), undrained
- 2 fresh jalapeno peppers, chopped
- 1 1/2 cups shredded Monterey Jack cheese
- 1/2 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 2 tablespoons lime juice

Directions

Heat the olive oil in a skillet over medium heat. Cook onion in oil until the onion has softened and turned translucent, about 5 minutes. Stir in garlic, oregano, cumin, and ginger; cook for another minute. Pour in chicken broth and white wine, and then add the bay leaf. Cook uncovered until slightly reduced, about 5 to 8 minutes.

Stir in turkey, beans, and jalapeno. Simmer uncovered for 10 minutes, stirring occasionally.

Using back of spoon, mash 1/4 of beans to thicken sauce. Reduce heat to low, and begin stirring in cheese 1/2 cup at a time. Stir until cheese is completely melted. Season with salt and pepper. Remove from heat, and stir in lime juice. Serve hot.

Mama's Cornbread and Sausage Turkey Dressing

Ingredients

4 (6.5 ounce) packages dry corn bread mix
6 cups dry bread crumbs
1 pound sausage
1/2 cup margarine
2 cups chopped onion
4 cloves garlic
1/3 cup chopped green bell pepper
3 cups chopped celery
2/3 cup chopped fresh parsley
2 tablespoons poultry seasoning
1 teaspoon dried sage
1 teaspoon salt
8 cups chicken broth
2 eggs, beaten

Directions

Prepare the cornbread according to package instructions. Once cornbread is cooled, crumble it into a large bowl. Stir in the bread crumbs.

Preheat oven to 350 degrees F (175 degrees C).

In a large pot, saute sausage in margarine with the onion, garlic, green bell pepper and celery until tender. Stir parsley, poultry seasoning, sage and salt into the mixture. Pour broth, eggs and cornbread/breadcrumbs into the mixture; mix until the ingredients stick together easily. Transfer to a 9x13 inch pan.

Bake covered in a preheated 350 degrees F (175 degrees C) oven for 30 minutes.

Turkey Noodle Stew

Ingredients

1 pound turkey breast tenderloins, cut into 1/4 inch slices
1 medium onion, chopped
1 tablespoon vegetable oil
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of celery soup, undiluted
2 cups frozen mixed vegetables
1/2 teaspoon lemon-pepper seasoning
3 cups uncooked extra-wide egg noodles

Directions

In a large skillet, cook turkey and onion in oil until turkey is no longer pink, about 6 minutes; drain. Combine the broth, soup, vegetables and lemon-pepper. Add to the skillet; bring to a boil. Stir in noodles. Reduce heat; cover and simmer for 10 minutes or until noodles and vegetables are tender.

Lemony Turkey Breast

Ingredients

1 (5 1/2 pound) bone-in turkey breast, halved
1 medium lemon, halved
1 teaspoon salt-free lemon pepper seasoning
1 teaspoon garlic salt
4 teaspoons cornstarch
1/2 cup reduced-sodium chicken broth

Directions

Remove skin from turkey. Pat turkey dry with paper towels; spray turkey with nonstick cooking spray. Place breast side up in a slow cooker. Squeeze half of the lemon over turkey; sprinkle with lemon-pepper and garlic salt. Place lemon halves under turkey. Cover and cook on low for 5-7 hours or until meat is no longer pink and a meat thermometer reads 170 degrees F. Remove turkey and keep warm. Discard lemon.

For gravy, pour cooking liquid into a measuring cup; skim fat. In a saucepan, combine cornstarch and broth until smooth. Gradually stir in cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey.

Maple Roast Turkey and Gravy

Ingredients

2 cups apple cider
1/3 cup real maple syrup
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh marjoram
2 1/2 teaspoons grated lemon zest
3/4 cup butter
salt and ground black pepper to taste
14 pounds whole turkey, neck and giblets reserved
2 cups chopped onion
1 cup chopped celery
1 cup coarsely chopped carrots
2 cups chicken stock
3 tablespoons all-purpose flour
1 teaspoon chopped fresh thyme
1 bay leaf
2 tablespoons apple brandy (optional)

Directions

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to 1/2 cup (about 20 minutes). Remove from heat and mix in 1/2 of the thyme and marjoram and all of the lemon zest. Add the butter, and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold (syrup can be made up to 2 days ahead).

Preheat oven to 375 degrees F (190 degrees C). Place oven rack in the lowest third of oven.

Wash and dry turkey, and place in a large roasting pan. Slide hand under skin of the breast to loosen. Rub 1/2 cup of the maple butter mix under the breast skin. If planning on stuffing turkey, do so now. Rub 1/4 cup of the maple butter mixture over the outside of the turkey. With kitchen string, tie legs of turkey together loosely.

Arrange the chopped onion, chopped celery, and chopped carrot around the turkey in the roasting pan. If desired, the neck and giblets may be added to the vegetables. Sprinkle the remaining thyme and marjoram over the vegetables, and pour the chicken stock into the pan.

Roast turkey 30 minutes in the preheated oven. Reduce oven temperature to 350 degrees F (175 degrees C), and cover turkey loosely with foil. Continue to roast, about 3 to 4 hours unstuffed or 4 to 5 hours stuffed, until the internal temperature of the thigh reaches 180 degrees F (80 degrees C) and stuffing reaches 165 degrees F (75 degrees C). Transfer turkey to a platter, and cover with foil. Reserve pan mixture for gravy. Allow turkey to sit about 25 minutes before removing stuffing and carving.

To Make Gravy: Strain pan juices into a measuring cup. Spoon fat from juices. Add enough chicken stock to make 3 cups. Transfer liquid to a heavy saucepan and bring to a boil. In a small bowl, mix reserved maple butter mixture with flour to form a paste, and whisk into the broth. Stir in thyme, bay leaf, and apple brandy. Boil until reduced and slightly thickened. Season with salt and pepper to taste.

Taco Turkey Wraps

Ingredients

2/3 cup sour cream
2 tablespoons taco seasoning
6 (8 inch) (8 inch) flour tortillas
1 cup shredded Mexican blend
cheese or Cheddar cheese
1/2 pound thinly sliced deli turkey
breast
Salsa

Directions

In a bowl, combine the sour cream and taco seasoning. Spread over tortillas. Sprinkle with cheese. Top with turkey; roll up. Serve with salsa if desired.

Black Bean, Corn and Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
1 large onion, chopped
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano leaves, crushed
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 3/4 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)
1 cup Pace® Chunky Salsa
1 tablespoon sugar
1 (15 ounce) can black beans, rinsed and drained
1 (16 ounce) can whole kernel corn, drained

Directions

Heat the oil in a 4-quart saucepan over medium-high heat. Add the turkey, onion, chili powder, cumin, oregano, black pepper and garlic powder. Cook until turkey is well browned, stirring frequently to break up meat.

Stir the broth, salsa, sugar, beans and corn into the saucepan. Heat to a boil. Reduce the heat to low.

Cover and cook for 30 minutes. Stir the chili occasionally while cooking.

Leftover Turkey Patties

Ingredients

1 tablespoon vegetable oil
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 cups half-and-half cream, divided
1 cup cooked, chopped turkey meat
1 teaspoon finely chopped onion
1 cup dry bread crumbs
2/3 cup crushed cornflakes cereal
1 (10.75 ounce) can condensed cream of chicken soup

Directions

Heat oil in a large skillet over medium high heat. Blend in flour, salt, pepper and 1 cup of half-and-half. Reduce heat to low and simmer, stirring, until thick. Stir in turkey, onion and bread crumbs. Mix well, then shape mixture into 8 small patties and refrigerate to chill for 30 minutes.

Place cornflake crumbs in a shallow dish or bowl and place remaining 1 cup half-and-half in a second shallow dish or bowl. Heat oil in skillet. Dip patties in crumbs, then in cream, then in crumbs again; brown patties in the hot skillet, place in a serving dish and cover with soup.

Best Yet Turkey Chili

Ingredients

1 1/2 pounds ground turkey
1 green bell pepper, chopped
1 (19 ounce) can black beans,
with liquid
1 (28 ounce) can diced tomatoes,
with liquid
1 (15.25 ounce) can whole kernel
corn, with liquid
1 pinch ground cumin, or to taste
1 pinch chili powder, or to taste
1 pinch red pepper flakes, or to
taste
1 pinch ground cinnamon, or to
taste

Directions

Place turkey and bell pepper in a large saucepan over medium heat, and cook until turkey is evenly brown. Mix in beans, tomatoes, and corn. Season with cumin, chili powder, red pepper flakes, and cinnamon. Bring to a boil, reduce heat to low, and simmer 30 minutes. Add water if you want a more liquid chili.

Turkey Ragu with Fontina and Parmesan

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon olive oil
1 sweet onion (such as Vidalia®), diced
3 cloves garlic, minced
1 pound lean ground turkey
1 (14.5 ounce) can canned diced tomatoes with their juice
1 (14.5 ounce) can canned crushed tomatoes
2 tablespoons dried parsley
1 teaspoon dried oregano
2 teaspoons dried basil
1 teaspoon salt
1/4 teaspoon pepper
1 cup grated fontina cheese
1/2 cup grated Parmesan cheese
3 tablespoons grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat olive oil in a large skillet over medium-high heat. Cook and stir onions until translucent and slightly brown, about 10 minutes. Reduce heat to low and stir in garlic. Cook for 1 minute, then add the ground turkey. Cook and stir until the turkey is no longer pink. Mix in the diced tomatoes, crushed tomatoes, parsley, oregano, basil, salt, and pepper. Simmer uncovered for 20 minutes. Combine pasta with the tomato sauce in the skillet. Toss pasta with the fontina cheese and 1/2 cup of Parmesan cheese until the cheese is melted. Serve pasta in a large bowl with 3 tablespoons of Parmesan cheese sprinkled on top.

Spinach Turkey Penne

Ingredients

3 ounces uncooked penne or medium tube pasta
1/2 pound Italian turkey sausage links, casings removed
1 garlic clove, minced
1 tablespoon olive or vegetable oil
4 cups loosely packed torn fresh spinach
1/4 cup golden raisins
1/2 teaspoon chicken bouillon granules
2 plum tomatoes, seeded and chopped
1/4 cup sliced almonds, toasted
2 tablespoons shredded Parmesan cheese

Directions

Cook pasta according to package directions. Crumble sausage into a skillet. Cook over medium heat until no longer pink; drain and set aside. In same skillet, cook garlic in oil for 1-2 minutes. Add the spinach, raisins if desired and bouillon. Cook and stir until spinach is wilted. Stir in tomatoes and sausage. Drain pasta; transfer to a serving bowl. Add spinach mixture; toss gently. Garnish with almonds and Parmesan cheese.

Turkey Curry

Ingredients

1 medium tart apple, peeled and cut into pieces
1 small onion, chopped
2 tablespoons chopped celery
1 tablespoon butter or margarine
2 teaspoons all-purpose flour
1 teaspoon curry powder
1/4 teaspoon salt
1/4 teaspoon chicken bouillon granules
1/8 teaspoon cayenne pepper
3/4 cup milk
1 cup cubed cooked turkey
1/4 cup peanuts
Hot cooked rice
Minced fresh parsley

Directions

In a saucepan, saute the apple, onion and celery in butter until crisp-tender. Stir in the flour, curry powder, salt, bouillon and cayenne. Gradually stir in milk until smooth. Bring to a boil; cook 1-2 minutes or until thickened. Stir in turkey and peanuts; cook until turkey is heated through. Serve over rice and garnish with parsley.

Turkey Tomato Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
2 teaspoons sesame seeds
1/4 cup reduced-fat mayonnaise
1/4 teaspoon grated lemon peel
1 cup (4 ounces) shredded reduced-fat Mexican-blend cheese
1 teaspoon dried basil
1/4 pound thinly sliced deli turkey, julienned
3 bacon strips, cooked and crumbled
2 small tomatoes, thinly sliced
1 cup shredded reduced-fat Swiss cheese
2 tablespoons thinly sliced green onions

Directions

Unroll the pizza crust onto a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Flatten dough and build up edges slightly. Prick dough several times with a fork; sprinkle with sesame seeds. Bake at 425 degrees F for 10-12 minutes or until lightly browned.

Combine the mayonnaise and lemon peel; spread over crust. Sprinkle with Mexican or mozzarella cheese and basil. Top with turkey, bacon, tomatoes and Swiss cheese. Bake for 7-9 minutes or until the crust is golden brown and cheese is melted. Sprinkle with onion.

Grilled Turkey Reubens

Ingredients

4 slices rye bread
2 tablespoons extra-virgin olive oil
4 teaspoons mayonnaise
4 teaspoons hot chicken wing sauce
2 slices Swiss cheese
1/2 cup sauerkraut
8 slices deli turkey

Directions

Preheat a large skillet over medium heat.

Lightly coat one side of each slice of bread with olive oil; lay out the slices, oiled side down, on a plate. Spread 1 teaspoon mayonnaise and 1 teaspoon of hot sauce on each slice. Top two of the slices of bread with a slice of Swiss cheese and 1/4 cup of sauerkraut. Arrange the turkey on the other two slices of bread. Bring the two halves together.

Fry the sandwiches in the preheated skillet until the bread is golden brown on both sides and the cheese has melted.

Turkey Gumbo

Ingredients

- 1 1/8 cups vegetable oil
- 1 1/4 cups all-purpose flour
- 1 1/2 cups chopped onion
- 1 cup chopped celery
- 1 cup chopped green bell pepper
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper, or to taste
- 1 pound smoked sausage, cut into 1/2-inch slices
- 3 bay leaves
- 6 cups turkey stock
- 3 1/2 cups coarsely chopped leftover turkey
- 1 tablespoon file powder
- 1 cup uncooked white rice
- 2 cups water
- 2 tablespoons chopped fresh parsley
- 1/2 cup chopped green onions

Directions

Stir oil and flour together in a large, heavy-bottomed pot over medium heat. Cook, stirring slowly and constantly to keep the roux from burning, until the mixture becomes a dark chocolate brown, about 10 minutes. Add the onions, celery, and bell peppers to the roux all at once, and continue to stir until vegetables are wilted, about 5 minutes. Season with salt and cayenne pepper.

Stir in the smoked sausage and bay leaves, and continue to stir for 3 to 4 minutes. Pour in the turkey stock and stir until the stock and roux mixture are well combined. Bring the gumbo to a boil, then reduce heat to medium-low. Cook, uncovered, stirring occasionally, for 1 hour. Stir in the turkey and the file powder; simmer for 2 hours.

About 30 minutes before serving, bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Skim off any fat that rises to the surface of the gumbo; remove from heat. Stir in the parsley and green onions. Remove the bay leaves, and serve the gumbo in deep bowls with rice.

Curried Turkey

Ingredients

2 cups milk
2 chicken bouillon cubes
2 cups diced peeled apples
1 cup chopped onion
1/4 cup vegetable oil
2 tablespoons all-purpose flour
2 teaspoons curry powder
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon lemon juice
4 cups diced cooked turkey
Hot cooked rice

Directions

In a small saucepan, heat the milk and bouillon, stirring until bouillon is dissolved. Set aside.

In a large saucepan, saute apples and onion in oil until tender. Stir in the flour, curry powder, salt and pepper until blended. Gradually add milk mixture and lemon juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Add turkey and heat through. Serve over rice.

Italian Turkey Sandwiches

Ingredients

1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 cup chopped green pepper
1 medium onion, chopped
1/4 cup chili sauce
3 tablespoons white vinegar
2 tablespoons dried oregano or Italian seasoning
4 teaspoons beef bouillon granules
11 kaiser or hard rolls, split

Directions

Cut turkey breast in half along the bone. Place the turkey breast, green pepper and onion in a 5-qt. slow cooker coated with nonstick cooking spray. Combine the chili sauce, vinegar, oregano and bouillon; pour over turkey and vegetables. Cover and cook on low for 5-6 hours or until meat juices run clear and vegetables are tender.

Remove turkey, reserving cooking liquid. Shred the turkey with two forks; return to cooking juices. Spoon 1/2 cup onto each roll.

Turkey Noodle Soup

Ingredients

2 (14.5 ounce) cans chicken broth
3 cups water
1 3/4 cups sliced carrots
1/2 cup chopped onion
2 celery ribs, sliced
1 (12 ounce) package frozen egg noodles
3 cups chopped cooked turkey
1 (10 ounce) package frozen peas
2 (1 ounce) packages instant chicken gravy mix
1/2 cup cold water

Directions

In a large saucepan, bring the broth, water, carrots, onion and celery to a boil. Reduce heat; cover and simmer for 4-6 minutes or until vegetables are crisp-tender. Add the noodles. Simmer, uncovered for 20 minutes or until noodles are tender.

Stir in turkey and peas. Combine gravy mixes and cold water until smooth; stir into soup. Bring to a boil; cook and stir for 2 minutes or until thickened.

The Attention-Hungry Turkey of Moistness

Ingredients

1 (18 pound) whole turkey, neck and giblets removed
8 cups prepared stuffing
1/2 cup softened butter
salt and pepper to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C). Set oven rack to the lowest position so the turkey will fit.

Rinse the turkey and pat dry. Place in a large roasting pan and loosely fill the cavity with stuffing. Rub butter all over the outside, and season with salt and pepper. Use a large sheet of aluminum foil to make a tent over the bird.

Place in the preheated oven, and here's where it gets interesting. Baste every 5 to 10 minutes - everywhere! Whenever you're not doing something, baste! If you are too busy to baste, take turns with someone else. After 2 hours, remove the foil tent. Keep roasting until the internal temperature reaches 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. It should take about 4 hours total.

Veggie Turkey Casserole

Ingredients

3 cups cubed cooked turkey or chicken
2 cups frozen mixed vegetables
2 cups frozen broccoli florets
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup chopped onion
1/4 teaspoon garlic powder
1/4 teaspoon celery seed

Directions

In a large bowl, combine all ingredients. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. Stir before serving.

Spicy Turkey Stir-Fry

Ingredients

1 tablespoon cornstarch
1 tablespoon sugar
1 cup reduced sodium chicken broth
1/4 cup reduced-sodium soy sauce
2 tablespoons cider vinegar
1/8 teaspoon cayenne pepper
3 cups fresh broccoli florets
2 tablespoons water
1 pound boneless, skinless turkey breast, cut into 3/4-inch pieces
2 teaspoons canola oil
1 medium red bell pepper, cut into 3/4 inch pieces
1 garlic clove, minced
1/4 teaspoon ground ginger
2 green onions, sliced
2 tablespoons dry-roasted peanuts
Hot cooked rice

Directions

In a bowl, combine the first six ingredients until smooth; set aside.

In a nonstick skillet coated with nonstick cooking spray, stir-fry turkey in hot oil for 2-3 minutes. Add sweet pepper, garlic, ginger and broccoli; stir-fry for 3-4 minutes or until vegetables are crisp-tender. Stir broth mixture; add to pan. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Sprinkle with onions and peanuts. Serve with rice.

Slow Cooker Thanksgiving Turkey

Ingredients

5 slices bacon
1 (5 1/2 pound) bone-in turkey breast, skin removed
1/2 teaspoon garlic pepper
1 (10.5 ounce) can turkey gravy
2 tablespoons all-purpose flour
1 tablespoon Worcestershire sauce
1 teaspoon dried sage

Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble.

Spray a slow cooker with cooking spray. Place turkey in the slow cooker. Season with garlic pepper. In a bowl, mix the bacon, gravy, flour, Worcestershire sauce, and sage. Pour over turkey in the slow cooker.

Cover slow cooker, and cook turkey 8 hours on Low.

Barbecued Turkey Sandwiches

Ingredients

1/4 cup chopped onion
1 tablespoon butter or stick margarine
3 cups shredded cooked turkey
1/2 cup water
1/2 cup ketchup
1/4 cup red wine vinegar or cider vinegar
1 tablespoon sugar
2 teaspoons Worcestershire sauce
1 teaspoon prepared mustard
1 teaspoon paprika
6 Kaiser rolls, split

Directions

In a large nonstick skillet, saute onion in butter until tender. Add the turkey, water, ketchup, vinegar, sugar, Worcestershire sauce, mustard and paprika. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until sauce is thickened. Serve on rolls.

Sweet 'N' Sour Turkey

Ingredients

2 tablespoons cornstarch
2 tablespoons brown sugar
1 cup chicken broth
2 tablespoons soy sauce
1 tablespoon lemon juice
2 celery ribs, sliced
2 medium carrots, sliced
1 small onion, cut into thin wedges
3 tablespoons butter, cubed
2 cups julienned cooked turkey
1 (14 ounce) can unsweetened pineapple tidbits, drained
1/4 cup slivered almonds, toasted
Hot cooked rice

Directions

In a small bowl, combine cornstarch and brown sugar. Stir in the broth, soy sauce and lemon juice until smooth; set aside.

In a wok or large skillet, stir-fry the celery, carrots and onion in butter for 3-4 minutes or until crisp-tender. Stir broth mixture; add to that pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the turkey, pineapple with juice and almonds; heat through. Serve over rice if desired.

Turkey Taco Salad

Ingredients

1 pound extra-lean ground turkey breast
1 head iceberg lettuce - rinsed, dried, and chopped
6 green onions, chopped
1 (15 ounce) can kidney beans, drained and rinsed
2 cups shredded Cheddar cheese
1/2 cup diced dill pickles
1/2 cup sliced black olives
2 cups fat-free mayonnaise
1 teaspoon lemon juice
1 teaspoon white wine vinegar
3/4 cup taco sauce
1 (14.5 ounce) package low-fat baked tortilla chips

Directions

Place turkey in a large deep skillet, season with garlic salt and cook over medium high heat until fully cooked. Crumble and set aside to cool.

Mix together the turkey, lettuce, green onions, kidney beans, cheese, pickles and olives.

Whisk together the mayonnaise, lemon juice, vinegar and taco sauce.

Pour dressing over salad and refrigerate. Before serving, mix in 2 cups broken tortilla chips. Garnish with whole chips and serve.

Turkey-Cheese Macaroni Bake

Ingredients

1 cup uncooked elbow macaroni
1/4 cup finely chopped onion
2 tablespoons butter or stick margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon dried thyme
2 cups fat-free milk
2 cups cubed cooked turkey breast
1 cup shredded reduced-fat Cheddar cheese, divided
TOPPING:
1/4 cup bread crumbs
1 tablespoon butter or stick margarine, melted
1 teaspoon minced fresh parsley

Directions

Cook macaroni according to package directions. Meanwhile, in a saucepan, saute the onion in butter. Add the flour, salt, pepper and thyme; stir until blended. Gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain macaroni; add the white sauce, turkey and cheese. Transfer to a 2-qt. baking dish coated with nonstick cooking spray.

Combine the topping ingredients; sprinkle over casserole. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. Place under broiler for about 5 minutes or until golden brown.

Turkey Stuffing Divan

Ingredients

1 1/4 cups boiling water
4 tablespoons butter or margarine
4 cups Pepperidge Farm® Herb Seasoned Stuffing
2 cups cooked broccoli cuts
2 cups cubed cooked turkey or chicken
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
1/2 cup milk
1 cup shredded Cheddar cheese

Directions

Mix water and butter. Add stuffing. Mix lightly.

Spoon into 2-quart shallow baking dish. Top with broccoli and turkey.

Mix soup, milk and 1/2 cup cheese and pour over all. Sprinkle with remaining cheese.

Bake at 350 degrees F for 30 minutes or until hot.

Turkey Meatballs

Ingredients

2 (1 ounce) envelopes dry onion soup mix
water as needed
2 pounds ground turkey
1 (6.8 ounce) package beef flavored instant rice mix (e.g. Rice A Roni)
2 eggs, beaten

Directions

In slow cooker, combine onion soup mix with enough water to fill slow cooker halfway. Set slow cooker to 350 degrees F (175 degrees C) until soup boils.

Meanwhile, to make meatballs: In a large bowl combine turkey with rice and flavoring mix and mix together; then add egg beat and mix well. Form mixture into 2 inch balls and brown in a large skillet over medium high heat.

Once soup is boiling, add browned meatballs to slow cooker and cook for 3 hours on medium setting, 6 hours on low setting.

Turkey Soup with Slickers

Ingredients

- 1 turkey carcass
- 5 quarts water
- 1/2 cup chopped onion
- 1/2 cup chopped carrot
- 1/2 cup chopped celery
- 3 tablespoons dried parsley flakes
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 2 bay leaves
- 1 egg
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon dill weed
- 1/2 teaspoon poultry seasoning
- 1 cup frozen peas

Directions

Place the first nine ingredients in a Dutch oven or soup kettle. Bring to a boil; skim fat. Reduce heat; cover and simmer for 2 hours. Remove bay leaves. Remove carcass; allow to cool. Remove turkey from bones and cut into bite-size pieces; set aside. Pour 1 cup of the broth into a bowl; add egg and beat. Stir in enough flour to form a stiff dough. Turn onto a floured surface; knead 8-10 times or until smooth. Divide dough in half; roll out each piece to 1/8-in. thickness. Cut into 2-in. x 1/4-in. strips. Add dill and poultry seasoning to remaining broth; bring to a gentle boil. Drop slickers into broth; cover and cook for 30-35 minutes or until tender. Add peas and reserved turkey; heat through.

Apple Turkey Potpie

Ingredients

1/4 cup chopped onion
1 tablespoon butter or margarine
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
3 cups cubed cooked turkey
1 large unpeeled tart apples,
cubed
1/3 cup golden raisins
1 teaspoon lemon juice
1/4 teaspoon ground nutmeg
1 (9 inch) pie crust

Directions

In a large saucepan, saute onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. On a lightly floured surface, roll out pastry to fit top of dish. Place over filling; flute edges and cut slits in top. Bake at 425 degrees F for 25-30 minutes or until crust is golden brown and filling is bubbly.

Healthy Turkey Loaf

Ingredients

1/2 pound ground turkey
1 egg
1/4 cup salsa
1/8 cup chopped red bell pepper
1/8 cup chopped yellow bell pepper
1/4 cup chopped onion
1/4 cup dry bread crumbs
lemon pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the turkey, egg, salsa, red bell pepper, yellow bell pepper, onion, bread crumbs and lemon pepper. Mix well with hands until blended. Press mixture into a loaf pan.

Bake in the preheated oven for 25 minutes.

Herbed Turkey Rub

Ingredients

2 tablespoons butter or margarine,
melted

1/2 teaspoon paprika

1/2 teaspoon poultry seasoning

Directions

Combine all ingredients; brush over turkey skin before roasting.

Delicious Spinach and Turkey Lasagna

Ingredients

9 whole-wheat lasagna noodles
1 teaspoon olive oil
1/2 cup chopped onion
1 pound ground turkey breast
3 cups tomato sauce
1/2 cup sliced fresh mushrooms
3 tablespoons Italian seasoning
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
6 cups chopped fresh spinach
2 cups fat-free ricotta cheese
1/4 teaspoon ground nutmeg
2 cups shredded mozzarella cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water.

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 2 minutes. Add ground turkey and cook 5 to 7 minutes more, stirring to break up any large chunks of meat. Stir in tomato sauce, mushrooms, Italian seasoning, black pepper, and garlic powder. Simmer for 2 minutes and season to taste.

Combine spinach, ricotta, and nutmeg in a large bowl.

To assemble, arrange 3 noodles lengthwise in the bottom of a greased 9x13 inch baking dish. Spread with 1/3 the ricotta mixture, 1/3 of the turkey mixture, and 1/3 of the mozzarella. Repeat layers, ending with remaining mozzarella. Bake in preheated oven for 25 minutes. Cool for 5 minutes before serving.

White Chili with Ground Turkey

Ingredients

1 onion, chopped
3 cloves garlic, minced
1 1/2 pounds ground turkey
2 (4 ounce) cans canned green chile peppers, chopped
1 tablespoon ground cumin
1 tablespoon dried oregano
1 teaspoon ground cinnamon
ground cayenne pepper to taste
ground white pepper to taste
3 (15 ounce) cans cannellini beans
5 cups chicken broth
2 cups shredded Monterey Jack cheese

Directions

In a large pot over medium heat, combine the onion, garlic and ground turkey and saute for 10 minutes, or until turkey is well browned. Add the chile peppers, cumin, oregano, cinnamon, cayenne pepper to taste and white pepper to taste and saute for 5 more minutes.

Add two cans of the beans and the chicken broth to the pot. Take the third can of beans and puree them in a blender or food processor. Add this to the pot along with the cheese. Stir well and simmer for 10 minutes, allowing the cheese to melt.

Turkey Pizza

Ingredients

20 ounces turkey Italian sausage links
1 teaspoon olive oil
2 (10 ounce) containers refrigerated pizza crust
1 (15 ounce) can pizza sauce
1 cup sliced red onion
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and chopped
2 large tomatoes, sliced
2 cups shredded Italian cheese blend

Directions

In a large skillet, cook sausage in oil over medium heat for 8-10 minutes or until no longer pink. Cut into 1/4-in. slices.

Press pizza dough into a greased 15-in. x 10-in. x 1-in. baking pan, building up edges slightly; seal seam. Prick dough thoroughly with a fork. Bake at 400 degrees F for 8 minutes or until lightly browned.

Spread with pizza sauce; top with sausage, onion, artichokes and tomatoes. Sprinkle with cheese. Bake for 15-20 minutes or until crust is golden brown.

Chicken or Turkey Pie

Ingredients

FILLING:

3 tablespoons butter or margarine
2 stalks celery, diced
2 carrots, peeled and diced
1 small onion, minced
1/4 cup flour
1/2 teaspoon salt
1 cup milk
1 cup chicken broth
1 (10.75 ounce) can cream of mushroom soup, undiluted
4 cups cooked, cubed chicken or turkey

CRUST:

1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1 teaspoon salt
3 tablespoons butter or margarine
1/2 cup milk
2 cups shredded Cheddar cheese

Directions

In a skillet, melt butter; saute celery, carrots and onion until soft. Stir in flour and salt. Gradually add milk and broth, stirring constantly until sauce thickens. Fold in mushroom soup and chicken or turkey. Spoon mixture into 9-in. x 13-in. baking pan; set aside.

For crust, combine flour, baking powder and salt. Cut butter into flour mixture. Add milk and mix to form soft dough. Roll out to a 12-in. x 10-in. rectangle. Sprinkle with cheese and roll up, jelly-roll style, starting from long side. Slice into 1/2-in wheels and place on chicken mixture. Bake at 350 degrees F for 35-40 minutes or until crust is lightly browned.

Aunt Wanda's Turkey Carcass Soup

Ingredients

1 carcass
3 large carrots, chopped
1 (15 ounce) can cut green beans, drained
1 cup chopped celery
1 cup chopped fresh spinach
1 cup chopped cabbage
2 cups white rice

Directions

Pick your Thanksgiving turkey nearly clean. (Turkey salad is great for a few days, or even turkey pot pies.) We are not real concerned about the choice meat here. Dump the turkey and all of its debris, including the juices, into a large pot. Add green beans, celery, spinach, cabbage, and white rice. Pour in enough water to cover everything.

Bring soup to a boil. Reduce heat, and simmer for an hour or so. Add more water as needed.

Remove all turkey bones and unwanted debris (i.e., skin, cartilage, etc.). There you have it. It's kind of a culinary scrapbook of your Turkey Day.

Turkey Posole

Ingredients

3 tablespoons olive oil
2 yellow onions, cubed
2 fresh poblano chile peppers,
seeded and cut into 1/2 inch
strips
2 cloves garlic, minced
2 quarts turkey broth
4 cups cubed cooked turkey
1 (4 ounce) can chopped green
chile peppers
2 (15 ounce) cans cannellini
beans, drained and rinsed
2 (15 ounce) cans white hominy,
drained
1 tablespoon chili powder
2 tablespoons ground cumin
2 tablespoons dried oregano
water
salt and pepper to taste

Directions

In a large Dutch oven, heat oil over medium heat. Cook onions and poblano chiles in oil until soft. Stir in garlic, and cook for one or two minutes. Season with chile powder, cumin, and oregano.

Stir in turkey broth, cooked turkey, canned green chile peppers, cannellini beans, and hominy. Stir in water if more liquid is needed to just cover everything in the pot. Season to taste with salt and pepper. Bring to a boil, then reduce heat to low, and cover. Simmer, stirring occasionally, for about an hour to blend flavors.

Creamy Turkey and Biscuits

Ingredients

1/3 cup chopped green pepper
1/3 cup chopped onion
3 tablespoons butter or margarine
1/4 cup biscuit/baking mix
1 1/2 cups milk
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 cups cubed cooked turkey
1 cup frozen peas
2 (7.5 ounce) packages
refrigerated buttermilk biscuits
3/4 cup shredded Cheddar
cheese

Directions

In a large saucepan, saute green pepper and onion in butter until tender. Stir in biscuit mix until blended. Gradually add milk and soup; stir until blended. Bring to a boil; cook and stir for 2 minutes. Stir in turkey and peas. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Separate biscuits and arrange over the top. Sprinkle with cheese. Bake, uncovered, at 425 degrees F for 17-20 minutes or until golden brown.

Turkey Breast Roulade

Ingredients

3 (7.5 ounce) jars marinated artichoke hearts, drained and chopped
3 (4 ounce) cans mushroom stems and pieces, drained and chopped
3 tablespoons chopped sweet onion
3 (3 pound) boneless turkey breast halves
2 1/4 pounds thinly sliced deli ham
1 cup butter or margarine, melted
1 1/2 teaspoons dried thyme

Directions

In a bowl, combine the artichokes, mushrooms and onion; set aside. With skin side down, cut a lengthwise slit through the thickest portion of each turkey breast to within 1/2 in. of bottom. Open the turkey breasts so they lie flat; cover with plastic wrap. Flatten to 3/4- to 1-in. thickness; remove plastic.

Place ham slices over turkey to within 1 in. of edges. Spoon vegetable mixture lengthwise down center of the ham. Roll each turkey breast, starting from a side where the fold is in the center. Secure with kitchen string at 3-in. intervals. Place the turkey rolls seam side down in one greased 15-in. x 10-in. x 1-in. baking pan and one 13-in. x 9-in. x 2-in. baking pan.

In a small bowl, combine the butter and thyme; spoon over the turkey rolls. Bake, uncovered, at 350 degrees F for 1-1/4 to 1-3/4 hours or until meat thermometer reads 170 degrees F, basting frequently. Cover and let stand for 10 minutes before slicing.

Rosemary Turkey Meatloaf

Ingredients

1 1/2 pounds ground turkey
2 cups dry bread crumbs
1 onion, chopped
1 egg, beaten
1 cup milk
1/2 cup balsamic vinegar
1 clove garlic, minced
1 teaspoon salt
1 teaspoon pepper
1 1/2 tablespoons chopped fresh rosemary

1 cup canned tomato sauce
3/4 cup brown sugar
1 tablespoon Dijon mustard

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large mixing bowl, mix together the ground turkey, bread crumbs, onion, egg and milk. Season with balsamic vinegar, salt, pepper and rosemary. Press into the prepared pan. Blend together the tomato sauce, brown sugar and mustard; pour evenly over the top of the loaf.

Bake for 1 hour in the preheated oven, or until juices run clear when pricked with a knife.

Caribbean Turkey Burgers

Ingredients

1/2 cup dry bread crumbs
3 tablespoons chopped green onions
3 tablespoons minced fresh parsley
2 tablespoons Worcestershire sauce
1 tablespoon Caribbean jerk seasoning
1/2 teaspoon salt
1 1/4 pounds lean ground turkey
1 teaspoon olive oil
4 whole wheat hamburger buns, split
4 lettuce leaves
1 medium mango, peeled and sliced
4 (1/4 inch thick) rings sweet red pepper

Directions

In a large bowl, combine the first six ingredients. Crumble turkey over the mixture and mix just until combined. Shape into four 1/2-in.-thick patties.

In a large skillet, cook patties in oil over medium heat for 5 minutes on each side or until no longer pink. Serve on buns with lettuce, mango slices and red pepper rings.

Turkey Parmesan Casserole

Ingredients

8 ounces spaghetti, broken in half, uncooked
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/4 cup milk
1/3 cup KRAFT 100% Grated Parmesan Cheese
1/4 teaspoon black pepper
3 cups frozen broccoli florets, thawed
2 cups chopped cooked turkey

Directions

Preheat oven to 350 degrees F. Cook spaghetti as directed on package; drain.

Mix soup, sour cream, milk, Parmesan cheese and pepper in large bowl. Add spaghetti, broccoli and turkey; mix lightly. Spoon into 2-quart casserole.

Bake 25 to 30 minutes or until heated through.

Italian Hot Turkey Sausage and Black-Eyed Peas

Ingredients

2 tablespoons extra-virgin olive oil
1 small yellow onion, chopped
2 stalks celery, thinly sliced
3 cloves garlic, minced
2 teaspoons dried oregano
6 hot Italian turkey sausage links, skinned and coarsely chopped
1 (14.5 ounce) can no-salt-added diced tomatoes
1 (15 ounce) can black-eyed peas, rinsed and drained
2 (14 ounce) cans canned low-sodium chicken broth
8 ounces whole wheat thin spaghetti, broken into 3-inch pieces
1/4 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and celery in the hot oil until softened, about 3 minutes. Stir in the garlic and oregano, let cook for 1 more minute. Push the cooked ingredients to the sides of the pan. Cook sausage meat in the center of the pan until no longer pink, about 5 minutes.

Stir in the tomatoes, black-eyed peas, and chicken broth. Cover the skillet and reduce heat to medium-low. Let the mixture simmer until the vegetables are tender and the meat is thoroughly cooked, stirring occasionally, 18 to 20 minutes. Mix in the broken spaghetti and let the mixture cook until the pasta is tender, 6 to 8 minutes. Ladle into a heated serving bowl and sprinkle with Parmesan cheese.

Hot Turkey Salad

Ingredients

2 cups cubed cooked turkey
2 cups chopped celery
2 teaspoons grated onion
1/2 cup pecans, chopped
1/2 teaspoon salt
1 cup mayonnaise
2 tablespoons fresh lemon juice
1/2 cup Cheddar cheese, grated
1 cup potato chips, crushed

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease a 9x13 inch baking dish.

Mix the turkey, celery, onion, pecans, and salt together in a mixing bowl. Stir in the mayonnaise and lemon juice until evenly blended. Spoon into the prepared baking dish. Sprinkle with Cheddar cheese, then potato chips.

Bake in preheated oven until cheese melts, 10 to 12 minutes.

Turkey Jambalaya

Ingredients

1 1/2 pounds hot turkey sausage
3 stalks celery, chopped
1 onion, diced
1 green bell pepper, diced
3 cloves garlic, pressed
1 (14.5 ounce) can Italian-style
diced tomatoes, undrained
2 cups low-sodium chicken broth
1 1/2 cups uncooked long-grain
white rice
1 bay leaf
2 teaspoons Cajun seasoning

Directions

Grill or fry sausage until almost cooked through. Drain and set aside. When cooled, cut into bite-size pieces.

In a large skillet combine the celery, onion, bell pepper, garlic, tomatoes, broth, rice, bay leaf and seasoning. Mix well and bring to a boil over medium high heat.

Reduce heat to medium low and add sausage. Cover and simmer until rice is tender, about 40 to 45 minutes.

Turkey Squash Casserole

Ingredients

1 pound ground turkey
1 tablespoon vegetable oil
2 cups sliced yellow summer squash
1 medium onion, chopped
2 eggs
1 cup evaporated milk
1 cup shredded mozzarella cheese
6 tablespoons butter or margarine, melted
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup crushed saltines

Directions

In a large skillet, cook turkey in oil over medium heat until no longer pink. Add the squash and onion. Cook until vegetables are crisp-tender; drain.

In a bowl, combine eggs, milk, cheese, butter, salt and pepper. Stir into the turkey mixture. Transfer to a greased 8-in. square baking dish. Sprinkle with the cracker crumbs. Bake, uncovered, at 375 degrees F for 35-40 minutes or until heated through.

Citrus Grilled Turkey Breast

Ingredients

1 (4 pound) bone-in turkey breast
1/4 cup fresh parsley sprigs
1/4 cup fresh basil leaves
3 tablespoons butter
4 cloves garlic, halved
1/2 teaspoon salt
1 medium lemon, thinly sliced
1 medium orange, thinly sliced
1 tablespoon cornstarch
2 tablespoons water
1 cup orange juice
1 teaspoon grated orange peel
1 teaspoon grated lemon peel
1/4 teaspoon pepper

Directions

Using fingers, carefully loosen the skin from both sides of turkey breast. In a food processor or blender, combine the parsley, basil, butter, garlic and salt; cover and process until smooth. Spread under turkey skin; arrange lemon and orange slices over herb mixture. Secure skin to underside of breast with toothpicks.

Coat grill rack with nonstick cooking spray before starting the grill. Prepare grill for indirect heat, using a drip pan. Place turkey over drip pan. Grill, covered, over indirect medium heat for 1-1/2 to 2-1/4 hours or until a meat thermometer reads 170 degrees F and juices run clear. Cover and let stand for 10 minutes.

Meanwhile, pour pan drippings into a measuring cup; skim fat. In a saucepan, combine the cornstarch and water until smooth. Add the orange juice, orange peel, lemon peel, pepper and pan drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Discard the skin, lemon and orange slices from turkey breast. Remove herb mixture from turkey; stir into gravy. Slice turkey and serve with gravy.

Perfect Turkey

Ingredients

1 (18 pound) whole turkey, neck and giblets removed
2 cups kosher salt
1/2 cup butter, melted
2 large onions, peeled and chopped
4 carrots, peeled and chopped
4 stalks celery, chopped
2 sprigs fresh thyme
1 bay leaf
1 cup dry white wine

Directions

Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.

Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.

Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

Maple Roast Turkey and Gravy

Ingredients

2 cups apple cider
1/3 cup real maple syrup
2 tablespoons chopped fresh thyme
2 teaspoons dried marjoram
2 1/2 teaspoons grated lemon zest
3/4 cup butter
14 pounds whole turkey, neck and giblets reserved
2 cups chopped onion
1 cup chopped celery
1 cup coarsely chopped carrots
2 cups chicken stock
3 cups chicken stock
3 tablespoons all-purpose flour
1 teaspoon chopped fresh thyme
1 bay leaf

Directions

Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to 1/2 cup (about 20 minutes). Remove from heat and mix in 1/2 of the thyme and marjoram and all of the lemon zest. Add the butter or margarine and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold (syrup can be made up to 2 days ahead).

Preheat oven to 375 degrees F (190 degrees C). Place oven rack in the lowest third of oven.

Wash and dry turkey. Place turkey in a large roasting pan. Slide hand under skin of the breast to loosen breast skin. Rub 1/2 cup of the maple butter mix under the skin of the breast. If planning on stuffing turkey do so now. Rub 1/4 cup of the maple butter mixture over the outside of the turkey. With kitchen string tie legs of turkey together loosely.

Arrange the chopped onion, chopped celery and chopped carrot around the turkey in the roasting pan. If desired the neck and giblets may be added to the vegetables. Sprinkle the remaining thyme and marjoram over the vegetables and pour the chicken stock into the pan.

Roast turkey at 375 degrees F (190 degrees C) for 30 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and cover turkey loosely with foil (shiny side towards turkey). Continue to roast until very tender, basting occasionally with pan juices. About 3 to 4 hours unstuffed, 4 to 5 hours stuffed. Pierce the leg joint with a fork, if the juices run clear or faintly pink then the turkey is done. Transfer turkey to a platter and cover with foil. Reserve pan mixture for gravy.

To Make Gravy: Strain pan juices into a measuring cup. Spoon fat from juices. Add enough chicken stock to make 3 cups. Transfer liquid to a heavy saucepan and bring to a boil.

Mix 3 tablespoons of the reserved maple butter mixture with the flour in a small bowl to form a paste. Whisk paste into broth mixture. Add the chopped fresh thyme and bay leaf. Boil until reduced and thickened slightly, whisking occasionally. Add apple brandy if desired and season with salt and ground pepper to taste.

Turkey and Quinoa Meatloaf

Ingredients

1/4 cup quinoa
1/2 cup water
1 teaspoon olive oil
1 small onion, chopped
1 large clove garlic, chopped
1 (20 ounce) package ground turkey
1 tablespoon tomato paste
1 tablespoon hot pepper sauce
2 tablespoons Worcestershire sauce
1 egg
1 1/2 teaspoons salt
1 teaspoon ground black pepper
2 tablespoons brown sugar
2 teaspoons Worcestershire sauce
1 teaspoon water

Directions

Bring the quinoa and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the quinoa is tender, and the water has been absorbed, about 15 to 20 minutes. Set aside to cool.

Preheat an oven to 350 degrees F (175 degrees C).

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garlic and cook for another minute; remove from heat to cool.

Stir the turkey, cooked quinoa, onions, tomato paste, hot sauce, 2 tablespoons Worcestershire, egg, salt, and pepper in a large bowl until well combined. The mixture will be very moist. Shape into a loaf on a foil lined baking sheet. Combine the brown sugar, 2 teaspoons Worcestershire, and 1 teaspoon water in a small bowl. Rub the paste over the top of the meatloaf.

Bake in the preheated oven until no longer pink in the center, about 50 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Let the meatloaf cool for 10 minutes before slicing and serving.

Homestyle Turkey, the Michigander Way

Ingredients

1 (12 pound) whole turkey
6 tablespoons butter, divided
4 cups warm water
3 tablespoons chicken bouillon
2 tablespoons dried parsley
2 tablespoons dried minced onion
2 tablespoons seasoning salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Rinse and wash turkey. Discard the giblets, or add to pan if they are anyone's favorites.

Place turkey in a Dutch oven or roasting pan. Separate the skin over the breast to make little pockets. Put 3 tablespoons of the butter on both sides between the skin and breast meat. This makes for very juicy breast meat.

In a medium bowl, combine the water with the bouillon. Sprinkle in the parsley and minced onion. Pour over the top of the turkey. Sprinkle seasoning salt over the turkey.

Cover with foil, and bake in the preheated oven 3 1/2 to 4 hours, until the internal temperature of the turkey reaches 180 degrees F (80 degrees C). For the last 45 minutes or so, remove the foil so the turkey will brown nicely.

Stuffed Roast Turkey

Ingredients

1 (16 pound) turkey
6 cups water
3/4 cup egg substitute
2 pounds day-old white bread,
cubed and toasted
2 medium onions, chopped
2 celery ribs, chopped
1 tablespoon poultry seasoning
1 teaspoon salt
1 teaspoon rubbed sage
1/4 teaspoon pepper
6 tablespoons butter, melted
1 1/2 teaspoons paprika
GRAVY:
2 teaspoons chicken bouillon
granules
2 cups boiling water
5 tablespoons all-purpose flour

Directions

Remove giblets from turkey. In a saucepan, bring water, giblets and neck to a boil. Reduce heat; cover and simmer for 1 hour or until tender. Remove giblets with a slotted spoon; dice. Set aside 3 cups cooking liquid. In a bowl, combine egg substitute, bread crumbs, onions, celery, giblets, poultry seasoning, salt, sage and pepper. Add reserved cooking liquid; mix well. Just before baking, loosely stuff turkey with about 8 cups stuffing. Place remaining stuffing in a greased 2-qt. baking dish; refrigerate. Skewer turkey openings; tie drumsticks together. Place on a rack in a roasting pan. Brush with butter; sprinkle with paprika.

Bake uncovered, at 325 degrees F for 4-1/2 to 5-1/2 hours or until a meat thermometer reads 180 degrees F for turkey and 165 degrees F for stuffing, basting every 30 minutes (cover loosely with foil if turkey browns too quickly). Bake additional stuffing for 35-40 minutes.

For gravy, dissolve bouillon in water. In a saucepan, whisk flour and 1/4 cup pan drippings until smooth. Gradually add bouillon mixture. Bring to a boil; cook and stir for 2 minutes. Serve with turkey and stuffing.

Lemony Turkey Rice Soup

Ingredients

6 cups chicken broth, divided
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
2 cups cooked rice
2 cups diced cooked turkey
1/4 teaspoon pepper
2 tablespoons cornstarch
1/4 cup lemon juice
1/4 cup minced fresh cilantro or parsley

Directions

In a large saucepan, combine 5-1/2 cups of broth, soup, rice, turkey and pepper. Bring to a boil; boil for 3 minutes. In a small bowl, combine cornstarch and remaining broth until smooth. Gradually stir into hot soup. Cook and stir for 1-2 minutes or until thickened and heated through. Remove from the heat; stir in lemon juice and cilantro.

Hearty Turkey Stew with Vegetables

Ingredients

2 tablespoons butter
2 onions, chopped
1 stalk celery, cut into 1 inch pieces
2 carrots, peeled and sliced into 1 inch pieces
2 potatoes, peeled and cubed
3 tablespoons all-purpose flour
3 cups chicken stock
1/4 teaspoon dried marjoram
2 skinless, boneless turkey breast halves, cubed
1 green bell pepper, diced

Directions

Melt the butter in a pot over medium heat. Place onions in the pot and cook until tender. Stir in celery and carrots, and cook until tender. Stir in the potatoes and flour. Pour in the chicken stock, and season soup with marjoram. Place turkey in the pot, and bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.

Mix the green bell pepper into the soup, and continue cooking 10 minutes, until pepper is tender.

Maple Glazed Turkey Roast

Ingredients

1 (3 pound) boneless turkey breast roast, thawed
1/2 cup pure maple syrup, or more as needed
1 teaspoon liquid smoke flavoring (optional)
1 teaspoon ground paprika
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon dried crushed thyme
1 pinch cayenne pepper, or to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Remove the plastic netting and wrap from the turkey roast, if any, but leave on string netting. (Remove and discard gravy packet, if any). Rinse the turkey, and pat dry with paper towels.

Mix together the maple syrup, smoke flavoring, paprika, salt, pepper, garlic powder, onion powder, thyme, and cayenne pepper in a bowl, stirring to combine well. Brush the syrup mixture all over the turkey roast.

Place the roast, skin side up, on a baking rack set in a roasting pan. Roast in the preheated oven, basting occasionally, until the roast is golden brown and a meat thermometer inserted into the center of the roast reads 170 degrees F (75 degrees C). Roasting time is about 1 1/2 hours. Wrap the roast in foil, and let stand 10 minutes before removing the string netting for slicing.

Ma Lipo's Apricot-Glazed Turkey with Roasted

Ingredients

1 cup apricot nectar
1 cup apricot preserves
2 tablespoons minced fresh ginger root
1 tablespoon honey
3/4 cup unsalted butter, softened
3 tablespoons chopped fresh sage
1 1/2 teaspoons salt
1 teaspoon ground black pepper
2 tablespoons unsalted butter
3 onions, thinly sliced
6 ounces thinly sliced shallots
22 pounds whole turkey
1 (14.5 ounce) can chicken broth
1 teaspoon chopped fresh thyme
1 teaspoon dried sage
1 (14.5 ounce) can chicken broth
salt and pepper to taste

Directions

For Glaze: Combine apricot nectar, preserves, ginger, and honey in a heavy small saucepan and bring to boil. Reduce heat to medium-low, and simmer until thickened and reduced to 1-1/4 cups, about 15 minutes.

For Herb Butter: Blend 3/4 cup unsalted butter at room temperature, 3 tablespoons chopped fresh sage, salt, and pepper in small bowl. Set aside.

For Onion Mixture: Melt 2 tablespoons unsalted butter in heavy large skillet over medium heat. Add onions and shallots: saute until very soft and light brown, about 20 minutes.

Glaze, herb butter, and onion mixture can be prepared 1 day ahead. Cover separately and chill. Bring herb butter to room temperature before continuing.

Position rack in lowest third of oven. Preheat to 400 degrees F (205 degrees C).

Pat turkey dry with paper towels. Season turkey cavity with salt and pepper. Place turkey on rack, and set in large roasting pan. Slide hand under skin of turkey breast to loosen skin. Spread half of herb butter over breast under skin. If stuffing turkey, spoon stuffing into main cavity. Place remaining herb butter in small saucepan. Stir over low heat until melted. Brush butter over outside of turkey. Tie legs together loosely to hold shape of turkey.

Roast turkey for 30 minutes. Reduce oven temperature to 325 degrees F (165 degrees C). Roast turkey 1 hour 30 minutes, basting occasionally with pan drippings. Tent turkey with heavy duty foil; roast 45 minutes longer. Add onion mixture, 1 can broth, thyme, and 1/2 teaspoon chopped fresh sage to pan. Roast 15 minutes. Brush 1/2 cup hot glaze over turkey. Continue to roast turkey uncovered until meat thermometer inserted into thickest part of thigh registers 180 degrees F, or until juices run clear when thickest part of thigh is pierced with skewer. Brush occasionally with glaze, and add more broth to pan if liquid evaporates. Bake about 40 minutes longer for unstuffed turkey, and about 1 hour 10 minutes longer for stuffed turkey. Place turkey on platter, tent with foil. Let stand 30 minutes. Reserve mixture in pan for gravy.

Pour contents of roasting pan into strainer set over large bowl

Laura's Quick Slow Cooker Turkey Chili

Ingredients

1 tablespoon vegetable oil
1 pound ground turkey
2 (10.75 ounce) cans low sodium tomato soup
2 (15 ounce) cans kidney beans, drained
1 (15 ounce) can black beans, drained
1/2 medium onion, chopped
2 tablespoons chili powder
1 teaspoon red pepper flakes
1/2 tablespoon garlic powder
1/2 tablespoon ground cumin
1 pinch ground black pepper
1 pinch ground allspice
salt to taste

Directions

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 cooking spray, and mix in turkey, tomato soup, kidney beans, black beans and onion. Season with chili powder, red pepper flakes, garlic powder, cumin, black pepper, allspice and salt.

Cover, and cook 8 hours on Low or 4 hours on High.

Sweet and Sour Turkey Patties

Ingredients

1 pound ground turkey
1/2 cup dry bread crumbs
1/2 onion, chopped
1 egg, beaten
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup maple syrup
1/2 cup ketchup
3 tablespoons mustard
1/4 cup vinegar
1/2 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease a 9x12 inch baking dish.

Mix the ground turkey, bread crumbs, onion, egg, salt, and pepper in a bowl, and form into 6 patties. Place the patties in the prepared baking dish.

Stir together the maple syrup, ketchup, mustard, vinegar, and oil in a bowl, and set aside.

Bake the patties in the preheated oven for 20 minutes, remove from oven, and turn them over.

Drizzle the patties with the maple syrup mixture, return to the oven, and bake until the patties are browned and the sauce is bubbling and thickened, about 45 minutes.

Country Turkey Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
1 (10.75 ounce) can Campbell's® Condensed Cream of Potato Soup
1 cup milk
1/4 teaspoon dried thyme leaves, crushed
1/8 teaspoon ground black pepper
4 cups cooked cut-up vegetables*
2 cups cubed cooked turkey or chicken
4 cups prepared Pepperidge Farm® Herb Seasoned Stuffing

Directions

Mix soups, milk, thyme, pepper, vegetables and turkey in 3-quart shallow baking dish. Top with stuffing.

Bake at 400 degrees F for 25 minutes or until hot.

Tuscan Turkey Sausage Soup

Ingredients

12 ounces Italian turkey sausage links
4 cups reduced-sodium chicken broth
1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
1 small onion, chopped
1 tablespoon Italian seasoning
1/4 teaspoon salt-free garlic and herb seasoning
1/8 teaspoon caraway seed
1/8 teaspoon fennel seed, crushed
1 (15.5 ounce) can great northern beans, rinsed and drained
1 small leek, white part only, cut into 1 inch strips

Directions

In a nonstick skillet coated with nonstick cooking spray, cook sausage over medium heat until no longer pink; drain. Let cool and slice. In a large saucepan, whisk together the broth, soup, mushrooms, onion, Italian seasoning, garlic and herb seasoning, caraway seeds and fennel seed. Add sausage. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Add beans and leek. Simmer 10 minutes longer or until vegetables are tender.

Pete's Tailgate Turkey Marinade

Ingredients

1 tablespoon Worcestershire sauce
1 tablespoon crab boil seasoning
1/4 cup orange juice
1/2 cup honey
1/4 cup olive oil
1 cup beer
1 1/2 teaspoons salt
2 tablespoons Creole seasoning
2 cloves garlic

Directions

In the container of a blender, combine the Worcestershire sauce, crab boil, orange juice, honey, olive oil, beer, salt, Creole seasoning, and garlic. Cover and puree until smooth. Make sure there are no large pieces of garlic to clog the syringe. Store in a sealed container or plastic bag overnight in the refrigerator.

Moist Turkey Burgers

Ingredients

1/3 cup finely chopped onion
1/2 teaspoon canola oil
1/2 cup soft bread crumbs
1/2 teaspoon reduced sodium soy sauce
1/2 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/4 teaspoon poultry seasoning
1/8 teaspoon ground mustard
1/8 teaspoon pepper
Dash salt
1/2 pound lean ground turkey
2 hamburger buns, split
2 lettuce leaves
2 slices tomato

Directions

Place onion and oil in a small skillet; cover and cook for 3-4 minutes or until very soft, stirring occasionally. Cool.

In a large bowl, combine the bread crumbs, soy sauce, Worcestershire sauce, garlic powder, poultry seasoning, mustard, pepper, salt and onion. Crumble turkey over mixture and mix just until combined. Shape into two patties. Wrap in plastic wrap and refrigerate for at least 20 minutes.

In a nonstick skillet coated with nonstick cooking spray, cook patties over medium heat for 4-5 minutes on each side or until a meat thermometer reads 165 degrees F. Serve on buns with lettuce and tomato.

Herb-Glazed Turkey

Ingredients

- 1 (16 pound) turkey
- 1/4 cup olive or vegetable oil
- 2 teaspoons dried thyme
- 1 1/2 teaspoons salt, divided
- 1/4 teaspoon pepper, divided
- 1 cup honey
- 1 cup corn syrup
- 1/4 cup butter or margarine, melted
- 2 teaspoons dried rosemary, crushed
- 1 teaspoon rubbed sage
- 1 teaspoon dried basil

Directions

Brush turkey with oil; tie the drumsticks together. Place turkey breast side up on a rack in a roasting pan. Combine the thyme, 1 teaspoon salt and 1 teaspoon pepper; sprinkle evenly over turkey. Bake, uncovered, at 325 degrees F for 2 hours.

In a small bowl, combine the honey, corn syrup, butter, rosemary, sage, basil and remaining salt and pepper. Brush over turkey. Bake 2 hours longer or until a meat thermometer reads 180 degrees F, basting frequently with pan drippings. Cover loosely with foil if turkey browns too quickly. Cover and let stand for 15 minutes before carving.

Turkey Goulash

Ingredients

1 pound lean ground turkey
1 (14 ounce) can stewed, diced tomatoes
3 cloves garlic, minced
1 cup tomato sauce
2 teaspoons white sugar
1/2 teaspoon dried basil
1 (16 ounce) package bow tie pasta

Directions

In a large skillet over medium heat, cook the turkey until browned.

Stir in the stewed tomatoes, garlic, tomato sauce, sugar and basil, and then simmer for about 20 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, and then drain. Combine the pasta and turkey mixture; toss and serve.

Festive Fall Turkey Salad

Ingredients

1 cup whole cranberries
1/2 cup fresh orange juice
1 tablespoon orange zest
2 tablespoons white sugar
3/4 cup cashew halves
6 cups chopped cooked turkey
2 celery ribs, diced
3/4 cup mayonnaise, or to taste
2 tablespoons applesauce
1/2 teaspoon kosher salt
1/4 teaspoon ground dried sage
1/4 teaspoon dried thyme
ground black pepper, to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a baking pan with aluminum foil.

Place the cranberries, orange juice, orange zest, and sugar into a pan. Bring to a boil, and cook, stirring occasionally, until almost all the liquid has cooked away, about 5 minutes. Remove from the heat, and cool.

Place cashews on prepared baking pan. Roast in preheated oven until golden brown, 10 to 12 minutes. Remove, and cool.

Mix the turkey together in a large bowl with the celery, mayonnaise, applesauce, salt, sage, thyme, and pepper until evenly blended. Fold in the cranberry mixture. Refrigerate at least 2 hours before serving.

Chutney Turkey Salad

Ingredients

3 cups cubed cooked turkey breast
1 cup chopped celery
1 cup golden raisins
4 ounces Monterey Jack cheese, cut into 1/2-inch cubes
3 tablespoons chopped green onions
1/3 cup mayonnaise
1/4 cup mango chutney
1/2 teaspoon ground ginger
1/4 teaspoon pepper
Lettuce Leaves

Directions

In a large bowl, combine the turkey, celery, raisins, cheese and onions. In a small bowl, combine the mayonnaise, chutney, ginger and pepper until blended. Pour over turkey mixture and toss to coat. Cover and refrigerate for 1 hour. Serve on a lettuce-lined plate if desired.

Cranberry Turkey Salad

Ingredients

1 (3 ounce) package lemon gelatin
2 cups boiling water, divided
2 cups cubed cooked turkey or chicken
4 celery ribs, chopped
8 ounces process cheese (eg. Velveeta), cubed
1 cup chopped almonds
3 hard-cooked eggs, chopped
1 cup mayonnaise or salad dressing
1 cup whipping cream, whipped
1/2 teaspoon salt
1/2 teaspoon onion salt
1 (3 ounce) package raspberry gelatin
1 (16 ounce) can whole berry cranberry sauce

Directions

In a mixing bowl, dissolve lemon gelatin in 1 cup of boiling water; refrigerate for 1 hour or until slightly thickened. Beat for 1 minute on high speed. Stir in turkey, celery, cheese, almonds, eggs if desired, mayonnaise, cream, salt and onion salt. Spread evenly into a 13-in. x 9-in. x 2-in. dish. Cover and refrigerate until firm, about 2 hours.

Dissolve the raspberry gelatin in remaining boiling water; stir in cranberry sauce until melted and blended. Spoon over turkey mixture. Refrigerate for 2 hours or until set. Cut into squares.

Turkey in a Bag

Ingredients

12 pounds whole turkey
salt and pepper to taste
2 tablespoons all-purpose flour
5 stalks celery
2 large onions, quartered

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse turkey and remove giblets. Salt and pepper to taste.

Sprinkle the bottom of a turkey size oven bag with flour. Place turkey, celery and onions in the bag. Seal bag and poke several holes in it with a fork.

Bake 3 to 3 1/2 hours, or until internal temperature of the thigh meat reaches 180 degrees F (85 degrees C).

Pineapple Turkey Salad

Ingredients

2 teaspoons canola oil, divided
1 teaspoon minced fresh gingerroot
1 garlic clove, minced
1 (1/2 pound) turkey breast tenderloin, cut into 1/2 inch slices
1 cup fresh cauliflowerets
1/2 medium red bell pepper, chopped
3 green onions, sliced
1 fresh pineapple
2 cups chopped fresh spinach
2 tablespoons apricot nectar
1 tablespoon white wine vinegar
1/4 teaspoon pepper

Directions

In a large nonstick skillet, heat 1 teaspoon oil, ginger and garlic. Add turkey; stir-fry for 8-10 minutes or until no longer pink. Remove turkey and keep warm. Add remaining oil to the skillet; stir-fry cauliflower for 3 minutes. Add red pepper and onions; stir-fry 1 minute longer.

Cut pineapple in half and remove fruit, leaving 1-in. shells; set shells aside for serving. Cut fruit into cubes; set aside 1-1/2 cups (refrigerate remaining pineapple for another use). In a large bowl, combine the turkey, vegetables, spinach and reserved pineapple. In a small bowl, whisk the apricot nectar, vinegar and pepper; add to turkey salad and toss to coat. Serve in pineapple shells.

Classic Stuffed Turkey

Ingredients

2 large onions, chopped
2 celery ribs, chopped
1/2 pound fresh mushrooms,
sliced
1/2 cup butter
1 (14.5 ounce) can chicken broth
1/3 cup minced fresh parsley
2 teaspoons rubbed sage
1 teaspoon salt
1 teaspoon poultry seasoning
1/2 teaspoon pepper
12 cups unseasoned stuffing
cubes
Warm water
1 (14 pound) turkey
Melted butter

Directions

In a large skillet, saute the onions, celery and mushrooms in butter until tender. Add broth and seasonings; mix well. Place bread cubes in a large bowl; add mushroom mixture and toss to coat. Stir in enough warm water to reach desired moistness.

Just before baking, loosely stuff turkey. Place any remaining stuffing in a greased baking dish; cover and refrigerate until ready to bake. Skewer turkey openings; tie drumsticks together with kitchen string. Place breast side up on a rack in a roasting pan. Brush with melted butter.

Bake turkey, uncovered, at 325 degrees for 3-3/4 to 4-1/2 hours or until a meat thermometer reads 180 for the turkey and 165 for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 30-40 minutes. Uncover; bake 10 minutes longer or until lightly browned. Cover turkey with foil and let stand for 20 minutes before removing stuffing and carving. If desired, thicken pan drippings for gravy. Yield: 12 servings (10 cups stuffing).

Travis's Turkey Burgers with a Bite

Ingredients

1 pound ground turkey
1 (1.1 oz) package dry mesquite
flavored seasoning mix
1 fresh jalapeno pepper, seeded
and chopped

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In medium bowl, mix together ground turkey, dry mesquite flavored seasoning mix and jalapeno pepper. Form the mixture into 3 thin, flat patties.

Cook patties on the prepared grill 5 minutes per side, or to desired doneness.

Stuffed Turkey Legs

Ingredients

- 4 turkey legs
- 1 cup olive oil
- 2 green bell peppers
- 1 large white onion
- 2 tablespoons salt
- 1 pinch ground black pepper
- 1 tablespoon dried oregano
- 2 tablespoons distilled white vinegar
- 5 slices bacon
- 2 tablespoons teriyaki sauce

Directions

Make numerous vertical slits in the turkey legs.

In a small bowl combine the olive oil with the salt, pepper, teriyaki, vinegar and oregano. Thoroughly coat each turkey leg with the mixture.

Cut onion, green pepper and bacon into small squares, approximately the same size as the slits you cut on the turkey legs. Fill each slit with one piece of pepper, onion and bacon.

After the legs are stuffed, brown them in the oil mixture all around on medium-high. Lower temperature to low and cover. Cook for 45 minutes or until meat starts to separate from the bone. If the legs dry out when cooking, add a little water to the skillet and lower the temperature.

Turkey Cranwich

Ingredients

2 tablespoons cream cheese,
softened
4 slices sourdough bread
1/4 cup chopped walnuts
1/3 pound thinly sliced cooked
turkey
1/4 cup whole berry cranberry
sauce
2 slices Swiss cheese
Lettuce Leaves

Directions

Spread cream cheese on two slices of bread. Sprinkle with walnuts. Top with turkey; spread cranberry sauce over turkey. Top with Swiss cheese, lettuce and remaining bread.

Cranberry Stuffed Turkey Breasts

Ingredients

1 (12 ounce) package herb-seasoned bread stuffing mix
2 skinless boneless turkey breasts
1 cup chopped pecans
2 (8 ounce) packages dried, sweetened cranberries
2 tablespoons olive oil
6 lettuce leaves
1/2 cup pecan halves

Directions

Preheat the oven to 350 degrees F (175 degrees C). Prepare stuffing mix according to package directions. Set aside to cool.

With a sharp knife, butterfly breasts open to lay flat. Place each breast between two sheets of waxed paper, and flatten with a mallet. Spread the prepared stuffing to within 1/4 inch of the edge of each breast. Sprinkle each one with chopped pecans and dried cranberries, reserving some of the cranberries for garnish. Roll up tightly in a jellyroll style, starting with the long end. Tuck in ends, and tie in sections with string, about 4 sections around the middle and one running the length of the roll to secure the ends.

Heat olive oil in a large cast iron skillet over medium-high heat. Carefully brown rolls on all sides.

Place skillet in oven, uncovered. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the internal temperature is at 170 degrees F (78 degrees C) when taken with a meat thermometer. Do not let these get overly dry.

Allow rolls to set for 15 minutes before removing string, and slicing into 1/2 to 3/4 inch circles. Leave one roll whole, and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, and garnish by sprinkling with the remaining 1/2 cup pecan halves and the reserved dried cranberries.

Turkey Picadillo II

Ingredients

- 1 tablespoon olive oil
- 1 pound ground turkey
- 1 1/2 teaspoons olive oil
- 1 large yellow onion, chopped
- 1 green bell pepper, chopped
- 4 cloves garlic, minced
- 2 bay leaves
- 1/2 cup white wine
- 1 (8 ounce) can tomato sauce
- 1/3 cup chopped green olives
- 1/3 cup raisins
- 1/2 cup canned black beans
- 1 tablespoon olive brine
- 1 tablespoon capers
- 2 teaspoons cayenne pepper, or to taste
- 2 teaspoons ground cumin

Directions

Heat 1 tablespoon olive oil in a large skillet over medium-high heat and stir in the ground turkey. Cook and stir until the turkey is crumbly, evenly browned, and no longer pink. Remove the turkey and drain and discard any excess grease.

Heat 1 1/2 teaspoons olive oil in the skillet over medium heat. Add the onions, bell pepper, garlic, and bay leaves; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the cooked turkey, wine, tomato sauce, olives, raisins, black beans, olive brine, capers, cayenne, and cumin. Simmer about 15 minutes.

Asian Turkey Burgers

Ingredients

1 egg white
1 tablespoon soy sauce
1/2 cup dry bread crumbs
1 tablespoon finely chopped onion
1 garlic clove, minced
1/4 teaspoon ground ginger
1/8 teaspoon pepper
12 ounces ground turkey

Directions

In a bowl, combine the first seven ingredients. Crumble turkey over mixture and mix just until combined. Shape into four patties. Cook in a nonstick skillet coated with nonstick cooking spray until no longer pink.

Turkey-Lentil Chili

Ingredients

2 cups dry lentils
2 quarts vegetable broth
2 tablespoons extra-virgin olive oil
4 cloves garlic, minced
1 large onion, chopped
2 stalks celery, chopped
1 pound turkey sausage
2 tomatoes, peeled, seeded, and chopped
1 teaspoon ground turmeric
1 teaspoon ground cumin
1/2 teaspoon dried thyme leaves
1 pinch crushed red pepper flakes
sea salt to taste
1 (8 ounce) container plain lowfat yogurt
1/4 cup chopped fresh parsley for garnish

Directions

Bring lentils and vegetable broth to a boil in a large pot over high heat. Reduce heat to medium, and simmer for 10 minutes.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Stir in the garlic, onion, celery, and sausage; cook and stir until the sausage is crumbly and no longer pink, about 10 minutes. Stir in tomatoes, turmeric, cumin, thyme, and red pepper flakes; cook 5 minutes more.

Stir the sausage mixture into the simmering lentils. Continue simmering until the lentils are tender, 20 to 30 minutes. Season to taste with salt. Garnish each serving with a dollop of yogurt and a sprinkle of chopped parsley to serve.

Thanksgiving Turkey

Ingredients

1 (1.5 fluid ounce) jigger bourbon whiskey
1/2 cup orange juice
1 teaspoon frozen lemonade concentrate
1 teaspoon frozen limeade concentrate
1/3 cup ginger ale

Directions

Fill a tall glass with ice. Pour in the bourbon whiskey, orange juice, lemonade concentrate and limeade concentrate. Fill to the top with ginger ale. Stir and serve.

Turkey Cranwich

Ingredients

2 tablespoons cream cheese,
softened
4 slices sourdough bread
1/4 cup chopped walnuts
1/3 pound thinly sliced cooked
turkey
1/4 cup whole berry cranberry
sauce
2 slices Swiss cheese
Lettuce leaves

Directions

Spread cream cheese on two slices of bread. Sprinkle with walnuts. Top with turkey; spread cranberry sauce over turkey. Top with Swiss cheese, lettuce and remaining bread.

Turkey Manicotti

Ingredients

1/4 cup bulgur*
2/3 cup boiling water
3/4 pound lean ground turkey
1 1/2 cups small curd 2% cottage cheese
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper
14 uncooked manicotti shells
1 (28 ounce) jar meatless spaghetti sauce
1/2 cup water
1 cup shredded part-skim mozzarella cheese

Directions

Place the bulgur in a bowl; stir in boiling water. Cover and let stand for 30 minutes or until the liquid is absorbed. Drain and squeeze dry.

In a nonstick skillet, cook turkey over medium heat until no longer pink; drain. Add the cottage cheese, basil, oregano, salt, pepper and bulgur; mix well. Stuff into uncooked manicotti shells. Arrange in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray.

Combine spaghetti sauce and water; pour over shells. Cover and bake at 350 degrees F for 1 hour and 15 minutes or until shells are tender and sauce is bubbly. Uncover; sprinkle with mozzarella cheese. Bake 5 minutes longer or until cheese is melted.

Evil Turkey

Ingredients

1 onion, chopped
1 (12 ounce) jar roasted red peppers, drained and chopped
1 cup whiskey
1/2 cup minced garlic
1 (22 pound) whole turkey, neck and giblets removed
1 (7 ounce) can chipotle chilies in adobo sauce
roasting bag for a large turkey

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Stir together the onion, roasted red peppers, whiskey, and garlic and place this mixture inside the cavity of the bird. Mince chipotle peppers in a food processor until about the consistency of spaghetti sauce. Rub half of the chipotles on the outside of the turkey, and place the rest inside the bird cavity. Place turkey in a roasting bag; close the bag according to the bag directions, and place onto a roasting pan.

Bake the turkey in the preheated oven until no longer pink at the bone and the juices run clear, about 3 1/2 hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Remove the turkey from the oven, and allow to rest in a warm area 10 to 15 minutes before slicing.

Deluxe Turkey Club Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 tablespoon sesame seeds
1/4 cup mayonnaise*
1 teaspoon grated lemon peel
1 medium tomato, thinly sliced
1/2 cup cubed cooked turkey
4 bacon strips, cooked and crumbled
2 medium fresh mushrooms, thinly sliced
1/4 cup chopped onion
1 1/2 cups shredded Colby-Monterey Jack cheese

Directions

Unroll pizza dough and press onto a greased 12-in. pizza pan; build up edges slightly. Sprinkle with sesame seeds. Bake at 425 degrees F for 12-14 minutes or until edges are lightly browned.

Combine mayonnaise and lemon peel; spread over crust. Top with tomato, turkey, bacon, mushrooms, onion and cheese. Bake for 6-8 minutes or until cheese is melted. Cut into slices.

Spanish Rice with Turkey

Ingredients

1 pound ground turkey breast
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 teaspoon garlic powder
2 (14.5 ounce) cans diced tomatoes, undrained
2 cups cooked long grain brown rice
1 teaspoon sugar
1 teaspoon chili powder
1/4 teaspoon pepper
1/8 teaspoon hot pepper sauce
1/2 cup shredded reduced-fat Cheddar cheese

Directions

In a skillet, cook the turkey, onion, green pepper and garlic powder over medium heat until meat is no longer pink; drain. Stir in the next six ingredients. bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until heated through. Sprinkle with cheese.

Low Fat Turkey Burgers

Ingredients

1 pound ground turkey
2 cubes beef bouillon

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

In a large bowl, combine the ground turkey and the bouillon and mix well. Form into four patties.

Grill over high heat for 3 minutes per side, or until internal temperature equals 160 degrees F (70 degrees C).

Turkey Fried Rice

Ingredients

2 cups reduced sodium chicken broth
1 cup uncooked brown rice
2 cups cubed cooked turkey breast
3 tablespoons reduced-sodium soy sauce
1 egg, lightly beaten
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped celery
1 tablespoon canola oil
1 cup shredded romaine lettuce

Directions

In a saucepan, bring broth to a boil. Stir in rice. Reduce heat; cover and simmer for 45-50 minutes or until liquid is absorbed and rice is tender. Remove from the heat; cool. Cover and refrigerate overnight.

In a bowl, combine turkey and soy sauce; cover and refrigerate. In a large nonstick skillet, cook and stir the egg over medium heat until completely set. Remove and set aside. In the same skillet, saute onion, green pepper and celery in oil until tender. Add rice and turkey; cook and stir over medium heat for 6-8 minutes. Add lettuce and reserved egg; cook and stir for 1-2 minutes. Serve immediately.

Turkey Meatballs in Garlic Sauce

Ingredients

2 tablespoons milk
1/2 teaspoon Worcestershire sauce
2 drops hot pepper sauce
1/2 cup finely crushed butter-flavored crackers
1 tablespoon minced fresh parsley
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 pound lean ground turkey
1 cup V-8 juice
1/4 cup chicken broth
2 garlic cloves, minced
Hot cooked rice

Directions

In a large bowl, combine the first seven ingredients. Crumble turkey over mixture and mix well. Shape into six meatballs. Place in a greased 9-in. pie plate. Bake, uncovered, at 400 degrees F for 10 minutes.

Meanwhile, in a small bowl, combine the V8 juice, broth and garlic. Turn meatballs; spoon sauce over top. Reduce heat to 350 degrees F. Bake 20 minutes longer, basting every 5 minutes. Serve over rice.

Turkey and Bacon Panini with Chipotle

Ingredients

8 slices bacon
1 tablespoon butter
2 cloves garlic, minced
1/2 red onion, thinly sliced
3 cups fresh spinach leaves

1/2 cup reduced-fat mayonnaise
2 chipotle peppers in adobo sauce, minced
1 teaspoon adobo sauce from chipotle peppers
8 (4 inch) pieces focaccia bread
4 slices provolone cheese
1/2 pound sliced deli turkey meat

Directions

Preheat a panini press according to manufacturer's instructions.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Meanwhile, melt the butter in a large skillet over medium heat. Cook and stir the garlic and onion until the onion has softened and turned translucent, about 10 minutes. Stir in the spinach and cook until wilted, about 3 minutes more.

While the onions and spinach are cooking, stir together the mayonnaise, minced chipotle peppers, and adobo sauce in a small bowl. Spread the mayonnaise over 4 slices of focaccia bread. Place a slice of cheese onto the 4 slices, then divide the turkey among the sandwiches. Place 2 strips of bacon onto each sandwich and top with the spinach mixture. Place the remaining slices of bread onto the sandwiches.

Cook the sandwiches in the preheated panini grill according to manufacturer's directions until crispy and golden brown, about 5 minutes.

Turkey, Spinach and Colby-Jack Panini

Ingredients

4 teaspoons unsalted butter
4 slices low sodium bread
4 slices SARGENTO® Sliced
Reduced Sodium Colby-Jack
Cheese
2 ounces sliced low sodium deli
turkey breast
4 teaspoons mayonnaise
1/2 cup packed baby spinach
leaves

Directions

Spread butter over bread. Turn two slices butter side down on a sheet of waxed paper. Place one slice of cheese over bread; top with turkey, mayonnaise, spinach and cheese. Close sandwich with remaining bread butter side up.

Cook in a preheated panini maker or waffle iron 3 minutes or until golden brown and cheese is melted.*

Turkey Rice Casserole

Ingredients

4 cups chicken broth
1/4 cup uncooked wild rice
1 3/4 cups uncooked long grain rice
2 cups sliced fresh mushrooms
1/2 cup fresh broccoli florets
1 small onion, chopped
1/4 cup grated carrot
1/4 cup sliced celery
2 tablespoons olive or vegetable oil
5 cups cubed cooked turkey
1 (2 ounce) jar diced pimientos, drained
1 teaspoon salt
1/2 teaspoon dried marjoram
1/2 teaspoon dried oregano
5 tablespoons all-purpose flour
3 cups milk
1/4 cup white wine or chicken broth
2 cups shredded Swiss cheese
2 cups shredded Cheddar cheese, divided

Directions

In a large saucepan, bring broth to a boil; add the wild rice. Cover and simmer for 25 minutes. Add the long grain rice; simmer 25 minutes longer or until tender.

In a large skillet, saute the mushrooms, broccoli, onion, carrot and celery in oil until tender. Add the turkey, pimientos, salt, marjoram and oregano. Stir in the rice.

In a large saucepan, combine the flour, milk and wine or broth until smooth. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the Swiss cheese and 1 cup cheddar cheese until melted. Add to turkey mixture.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with the remaining cheddar cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Turkey Broccoli Hollandaise

Ingredients

1 cup fresh broccoli florets
1 (6 ounce) package stuffing mix
1 (1.25 ounce) envelope
hollandaise sauce mix
2 cups cubed cooked turkey or
chicken
1 (2.8 ounce) can French-fried
onions

Directions

Place 1 in. of water and broccoli in a saucepan. Bring to a boil. Reduce heat; cover and simmer for 5-8 minutes or until crisp-tender. Meanwhile, prepare stuffing and sauce mixes according to package directions.

Spoon stuffing into a greased 11-in. x 7-in. x 2-in. baking dish. Top with turkey. Drain broccoli; arrange over turkey. Spoon sauce over the top; sprinkle with onions. Bake, uncovered, at 325 degrees F for 25-30 minutes or until heated through.

Sweet Potato-Turkey Meatloaf

Ingredients

- 1 large sweet potato, peeled and cubed
- 1 pound ground turkey breast
- 1 large egg
- 1 small sweet onion, finely chopped
- 2 cloves garlic, minced
- 1/4 cup honey barbecue sauce
- 1/4 cup ketchup
- 2 tablespoons Dijon mustard
- 2 slices whole-wheat bread, torn into small crumbs
- 1 tablespoon freshly ground black pepper, or to taste
- 1 tablespoon salt, or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart baking dish.

Bring a pot of lightly salted water to a boil. Add the sweet potato, and cook until soft, about 10 minutes. Drain the sweet potatoes, and mash or whip until smooth.

Mix the ground turkey together with the egg, sweet onion, garlic, barbecue sauce, ketchup, Dijon mustard, and whole wheat bread crumbs in a large mixing bowl. Season to taste with salt and pepper. Add the sweet potatoes, and stir until evenly combined. If the mixture seems too wet, add more bread crumbs. Use your hands to form the turkey mixture into a loaf shape and place in the prepared baking dish.

Bake in the preheated oven 1 hour. Slice the loaf to serve.

Turkey Garbanzo Bean and Kale Soup with Pasta

Ingredients

16 ounces whole-wheat pasta shells
1 tablespoon extra-virgin olive oil
1 pound ground turkey
1 cup chopped onion
3 cloves garlic, minced
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh rosemary
3 (14 ounce) cans chicken broth
3/4 cup water
1 (15 ounce) can garbanzo beans, drained and rinsed
1/3 cup tomato paste
2 cups roughly chopped kale
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Stir in the pasta, and return to a boil. Boil, stirring occasionally, until cooked through but still firm to the bite, about 12-15 minutes. Drain well.

Heat olive oil in a large soup pot; add turkey, onion, and garlic. Cook over medium heat until meat browns and onion is soft, about 5 minutes. Stir in sage and rosemary and cook for about 1 minute, do not allow herbs to brown. Pour the broth and water into the pot along with the garbanzo beans and tomato paste. Bring to a boil and add kale. Simmer until kale softens, about 5 minutes. Season soup with salt and pepper.

To serve, place a serving of cooked pasta in the bottom of a soup bowl and ladle hot soup over.

Deep Fried Turkey Rub

Ingredients

25 bay leaves, crushed
3 1/2 teaspoons dried thyme
3 1/2 teaspoons dried oregano
1 1/2 teaspoons freshly ground pepper
2 teaspoons garlic powder
3 tablespoons Creole seasoning

Directions

In a small bowl, mix together the bay leaves, thyme, oregano, pepper, garlic powder and Creole seasoning. Rub onto a turkey and refrigerate for 24 hours before frying according to your favorite recipe.

Light Turkey Salad

Ingredients

2 cups sliced cooked turkey
4 radishes, thinly sliced
1 carrot, shredded
1 zucchini, sliced and julienned
1 small onion, chopped
2 tablespoons plain yogurt
1 teaspoon Dijon-style prepared mustard
1 teaspoon soy sauce
1/2 teaspoon white sugar
1 small head iceberg lettuce, shredded
1 tablespoon toasted sesame seeds

Directions

In a large bowl, combine the turkey, radishes, carrots, zucchini and onion.

In a small bowl, whisk together the yogurt, mustard, soy sauce and sugar. Pour dressing over turkey mixture and toss to coat.

Divide shredded lettuce among 6 plates, spoon on turkey salad and sprinkle with sesame seeds.

Roasted Turkey and Pan Gravy

Ingredients

1 (12 pound) turkey, prepared according to package directions
3 1/2 cups Swanson® Chicken Stock
6 tablespoons all-purpose flour

Directions

Remove the turkey from the roasting pan. Pour off any fat.

Stir the stock and flour in the roasting pan. Cook and stir over medium heat until the mixture boils and thickens. Serve with the turkey.

Honey-Mustard Turkey Breast

Ingredients

1 (6 pound) bone-in turkey breast
1/2 cup honey mustard
3/4 teaspoon dried rosemary,
crushed
1/2 teaspoon onion powder
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon pepper

Directions

Place the turkey breast in a shallow roasting pan. In a small bowl, combine the remaining ingredients. Spoon over turkey. Bake, uncovered, at 325 degrees F for 1-3/4 to 2-1/2 hours or until a meat thermometer reads 170 degrees F, basting every 30 minutes.

Marinated Turkey for Two

Ingredients

1 pound turkey breast tenderloins
1 1/2 cups pineapple juice
1/3 cup sugar
3/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon ground ginger
1 dash ground cloves
1 dash garlic powder

Directions

Place the turkey in a shallow glass dish. Combine remaining ingredients; mix well. Set aside 1/3 cup; cover and refrigerate. Pour the remaining marinade over turkey. Cover and refrigerate 4 hours or overnight. Drain and discard marinade. Place turkey in an ungreased 11-in. x 7-in. x 2-in. baking dish. Pour reserved marinade over turkey. Cover and bake at 350 degrees F for 30 minutes. Uncover and bake 20-30 minutes longer or until no longer pink, basting twice. Slice and serve immediately.

Turkey and Citrus Salad

Ingredients

8 ounces sugar snap peas,
trimmed and halved
2 cups leftover roast turkey, pulled
into bite-sized pieces
4 cups baby spinach leaves
4 cups mixed salad greens
2 cups sliced mushrooms
1 (15 ounce) can mandarin
oranges, drained
1/2 cup walnut halves
1/2 cup raspberry vinaigrette
salad dressing

Directions

Toss snap peas, turkey meat, spinach leaves, mixed salad greens, mushrooms, mandarin orange pieces, walnuts, and raspberry vinaigrette dressing lightly in a salad bowl to combine, and serve.

Lazygirl's Ground Turkey Stroganoff

Ingredients

1 (8 ounce) package uncooked egg noodles
1 tablespoon vegetable oil
1 pound ground turkey
1 tablespoon minced onion
1 cube chicken bouillon, crumbled
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
1 tablespoon paprika
salt to taste

Directions

Bring a pot of lightly salted water to a boil. Place the egg noodles in the pot, cook 6 to 8 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Place the turkey and onion in the skillet and cook until turkey is evenly brown and onion is tender. Mix in the bouillon.

Stir the cream of mushroom soup and water into the skillet. Cook and stir until heated through. Season with paprika and salt. Serve over the cooked egg noodles.

Brown Rice Turkey Soup

Ingredients

1 cup diced sweet red pepper
1/2 cup chopped onion
1/2 cup sliced celery
2 garlic cloves, minced
2 tablespoons butter or stick margarine
3 (14.5 ounce) cans reduced sodium chicken broth
3/4 cup white wine or additional reduced-sodium chicken broth
1 teaspoon dried thyme
1/4 teaspoon pepper
2 cups cubed cooked turkey breast
1 cup instant brown rice
1/4 cup sliced green onions

Directions

In a Dutch oven, saute the red pepper, onion, celery and garlic in butter for 5-7 minutes or until vegetables are tender. Add the broth, wine or additional broth, thyme and pepper. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Stir in turkey and rice. Bring to a boil; simmer, uncovered, for 5 minutes or until rice is tender. Garnish with green onions.

Asian Turkey Barbecue on Sesame Scallion Toasts

Ingredients

1/3 cup hoisin sauce
1/4 cup barbeque sauce
1 tablespoon minced fresh ginger root
2 tablespoons sesame oil, divided
3 cups cooked, chopped turkey meat
salt and pepper to taste
1/2 cup diced green onions, divided
4 English muffins, split

Directions

Preheat the broiler.

In a large saucepan over medium heat, whisk together hoisin sauce, barbeque sauce, ginger and 1 tablespoon sesame oil. Mix in turkey, salt, pepper and green onions, gently tossing until all ingredients are well blended. Cook approximately 10 minutes.

In a small bowl, mix the remaining sesame oil and remaining green onions. Brush the cut sides of the English muffins lightly with the mixture. Place the muffin halves face up on a medium baking sheet.

Broil English muffins 2 minutes, or until lightly toasted. Remove from heat and top with turkey mixture. Serve warm.

Grampa's Coriander Turkey Sausage

Ingredients

1 pound ground turkey
1 1/2 teaspoons ground coriander
1 1/2 teaspoons salt
1 1/2 teaspoons brown sugar
3/4 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
2 tablespoons olive oil

Directions

In a bowl, thoroughly mix together the turkey, coriander, salt, brown sugar, black pepper, and cayenne pepper. Cover the bowl, and refrigerate the sausage overnight.

The next day, heat olive oil in a skillet over medium heat. Form the sausage into thin patties, and fry until browned and no longer pink inside, 2 to 5 minutes per side.

Turkey Spaghetti Pie

Ingredients

2 ounces uncooked spaghetti,
broken in half
1 egg, lightly beaten
2 tablespoons grated Parmesan
cheese
3 tablespoons sour cream
1/2 pound ground turkey
1/4 cup chopped green pepper
2 tablespoons chopped onion
1 teaspoon butter or margarine
1/3 cup tomato sauce
1/4 teaspoon garlic salt
1/4 teaspoon dried oregano
salt and pepper to taste
1/3 cup shredded mozzarella
cheese

Directions

Cook spaghetti according to package directions; drain. In a bowl, combine the egg, Parmesan cheese and spaghetti. Press spaghetti mixture onto the bottom and up sides of a greased shallow 2-cup baking dish or 7-in. pie plate. Spread with sour cream.

Crumble turkey into a skillet; add the pepper, onion and butter. Cook over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, garlic salt, oregano, salt and pepper. Spoon into spaghetti crust. Sprinkle with mozzarella cheese. Cover edges loosely with foil. Bake at 350 degrees F for 15-20 minutes or until heated through and cheese is melted. Serve immediately.

Grilled Turkey Legs

Ingredients

- 1 (2 liter) bottle lemon-lime flavored carbonated beverage
- 2 tablespoons sugar
- 2 tablespoons hot sauce
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon black pepper
- 1 large sweet onion, sliced
- 4 turkey legs
- 2 tablespoons honey
- 1 tablespoon steak seasoning

Directions

Preheat an outdoor grill for high heat, and lightly oil grate.

In a large pot, mix the lemon-lime flavored carbonated beverage, sugar, hot sauce, red pepper, pepper, and onion. Place the turkey legs in the mixture, and bring to a boil. Cook 30 to 45 minutes, until the turkey has reached an internal temperature of 180 degrees F (80 degrees C).

Remove onion slices from the mixture, and arrange on the prepared grill. Place turkey legs over the onions. Drizzle with honey, and season with steak seasoning. Cook, turning once, 20 minutes, or until a crisp browned crust has formed on the turkey legs.

Fiesta Turkey Tavern

Ingredients

2 tablespoons olive oil
1 1/4 pounds ground turkey
1 cup finely chopped white onion
1 clove garlic, minced
1/4 teaspoon ground black pepper
1 1/2 tablespoons prepared yellow mustard, divided
1/8 teaspoon cayenne pepper
1/8 teaspoon chili powder
1 cup water
1/4 cup finely chopped jalapeno
5 hamburger buns

Directions

Heat the olive oil over medium-low heat; cook and stir the ground turkey, using the back of a wooden spoon to work the meat into small crumbles as it cooks. When the meat is about half browned, stir in the onion, garlic, and black pepper; cook and stir until the turkey is crumbly, evenly browned, and no longer pink.

Stir in 1 tablespoon of the prepared mustard, the cayenne pepper, chili powder, and water. Bring the mixture to a boil, reduce the heat, and simmer, stirring, until the water has evaporated, about 20 minutes. Stir in the remaining mustard and the chopped jalapeno, and cook until heated through, about 5 more minutes. Spoon the mixture onto the hamburger buns.

Teriyaki Turkey Burritos

Ingredients

12 (8-inch) fat-free flour tortillas
1 pound lean ground turkey
1/2 cup chopped onion
4 garlic cloves, minced
1 (16 ounce) package broccoli
coleslaw mix
1 tablespoon canola oil
1/3 cup low-sodium teriyaki sauce
1/2 teaspoon Chinese five-spice
powder
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1 1/2 cups shredded reduced-fat
Mexican cheese blend

Directions

Wrap tortillas tightly in foil. Warm in oven at 350 degrees F for 10 minutes. Meanwhile, in a large skillet, cook the turkey, onion and garlic over medium heat until turkey is no longer pink; drain. Pour into a bowl and set aside.

In the same skillet, stir-fry broccoli in oil for 2 minutes. Add the teriyaki sauce, five-spice powder, garlic powder and pepper; cook and stir for 1 minute. Stir in cheese and turkey mixture; heat through.

Spoon about 1/2 cup filling off center on each tortilla. Fold sides and ends over fill and roll up. Place seam side down in an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 20 minutes or until heated through.

Mexican Turkey

Ingredients

1 teaspoon vegetable oil
1 onion, chopped
1 pound shredded cooked turkey
1 teaspoon garlic powder
1 large fresh tomato, chopped
1/2 cup water
1 tablespoon chopped fresh cilantro
salt and pepper to taste

Directions

Heat the oil in a skillet over medium heat, and cook the onion until tender. Mix in turkey, and season with garlic powder. Stir in the tomato. Pour in water, sprinkle with cilantro, and season with salt and pepper. Cover skillet, and simmer 5 minutes, or until heated through.

Turkey Soup with Dressing Dumplings

Ingredients

1 roast turkey carcass
6 quarts water
4 medium onions
6 medium carrots
5 stalks celery
6 cups leftover stuffing
6 egg whites
cooking spray
1 cup peas
1 cup corn kernels
1 cup cubed turnips
1 cup fresh green beans, trimmed
1 (16 ounce) can jellied cranberry sauce
1 (16 ounce) can whole berry cranberry sauce
1 tablespoon poultry seasoning, such as Bell's
salt and pepper to taste

Directions

Set the oven rack about 6 inches from the heat source and preheat the oven's broiler. Remove all meat from cooked turkey carcass and set aside. Arrange bones in a roasting pan and broil until browned on both sides.

Transfer browned bones to large stock pot and cover with 6 quarts of water. Trim, peel, and chop the onions, carrots, and celery; add peels and ends of raw onions, celery, and carrots to the stock pot and reserve the cleaned vegetables for the soup. Simmer bones and vegetable scraps for 1 hour. Turn off the heat and allow stock to cool for 20 minutes. Strain the stock, discarding the bones and vegetable scraps. Remove the fat from the stock by refrigerating the stock overnight and removing the hardened fat layer from the top or by skimming the fat from the top of the liquid with a ladle.

Combine leftover stuffing and egg whites in a large bowl. Form the stuffing mixture into small balls and place on a microwave-safe plate. Microwave the dumplings on High for 1 1/2 to 2 minutes. Heat a large skillet over medium heat, and coat with cooking spray. Add the dumplings and cook until they are golden brown on all sides. Remove from pan and set aside.

Add the reserved and chopped turkey meat, onions, celery, and carrots to the strained soup stock; simmer for 1 hour. Stir in the peas, corn, green beans, and turnips; simmer until the vegetables are tender. Pour in the jellied and whole berry cranberry sauces, poultry seasoning, salt, and pepper; stir. When the cranberry sauce has dissolved into the soup add the cooked dumplings and heat through.

Turkey Patties

Ingredients

1 pound ground turkey
1/4 cup fine dry bread crumbs
1 egg
2 tablespoons minced green onions
1 clove garlic, minced
1 teaspoon minced fresh ginger root
2 tablespoons soy sauce
1 tablespoon vegetable oil
2 tablespoons chopped fresh parsley

Directions

In a large bowl, blend turkey with bread crumbs, egg, green onion, garlic, ginger and soy sauce. Shape into 4 patties.

Heat oil in a wide skillet over medium heat. Cook burgers for 5 minutes on each side, or until cooked through. Garnish with chopped parsley.

Turkey Bean Soup

Ingredients

1 pound ground turkey
1 cup chopped onion
1 cup chopped celery
1 tablespoon olive oil
1 (49.5 fluid ounce) can chicken broth
2 cups frozen corn
1 (15 ounce) can cannellini or white kidney beans, rinsed and drained
1 cup frozen lima beans
1 (4 ounce) can chopped green chilies
1 teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon chili powder
1/2 teaspoon salt
Shredded Cheddar cheese

Directions

In a Dutch oven, cook the turkey, onion and celery in oil over medium heat until meat is no longer pink. Add the broth, corn, beans, chilies, oregano, cumin, chili powder and salt. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until heated through. Serve with cheese if desired.

Turkey Meat Loaf

Ingredients

- 4 1/2 teaspoons water
- 1 1/2 teaspoons teriyaki sauce
- 1 cup cubed bread
- 1 egg, beaten
- 2 tablespoons chopped onion
- 1 tablespoon chopped green pepper
- 1 tablespoon shredded mozzarella cheese
- 1 tablespoon shredded Cheddar cheese
- 1 dash garlic powder
- 1 dash celery seed
- 1/2 pound ground turkey
- 1 tablespoon grated Parmesan cheese

Directions

In a bowl, combine the water, teriyaki sauce and bread cubes; let stand for 5 minutes. Add the egg, onion, green pepper, mozzarella and cheddar cheeses, garlic powder and celery seed. Crumble turkey over mixture and mix well.

Pat into an ungreased 5-3/4-in. x 3-in. x 2-in. loaf pan. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 1 hour or until a meat thermometer reads 165 degrees F drain.

Turkey Meatballs

Ingredients

1 pound ground turkey
1/4 cup oat bran cereal
14 ounces ketchup
1 cup grape jelly
4 tablespoons lemon juice

Directions

In a bowl, combine turkey and cereal; mix well. Shape into 1-in. balls. In a Dutch oven, combine ketchup, jelly and lemon juice; bring to a boil. Add meatballs. Reduce heat; simmer, uncovered, for 30-35 minutes or until meat is no longer pink, stirring several times.

Tex-Mex Turkey Soup

Ingredients

- 1 tablespoon olive oil
- 1/2 cup minced onion
- 3 cloves garlic, minced
- 2 teaspoons chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon oregano
- 4 cups water
- 1 (10.75 ounce) can condensed tomato soup
- 1 (28 ounce) can diced tomatoes
- 1 cup salsa
- 4 cups shredded cooked turkey
- 1 tablespoon dried parsley
- 3 chicken bouillon cubes
- 1 (14 ounce) can black beans, rinsed, drained
- 2 cups frozen corn
- 1/2 cup sour cream
- 1/4 cup chopped fresh cilantro

Toppings:

- 6 cups corn tortilla chips
- 3/4 cup chopped green onion
- 1 cup shredded Cheddar-Monterey Jack cheese blend
- 1/2 cup chopped fresh cilantro
- 1/2 cup sour cream

Directions

Heat olive oil in a large saucepan over medium heat. Add minced onions and cook until onions begin to soften, about 4 minutes. Add garlic, chili powder, cumin and oregano and cook, stirring, for 1 minute.

Stir in water, tomato soup, diced tomatoes, salsa, shredded turkey, parsley and bouillon cubes. Bring to a boil, then reduce heat, and simmer 5 minutes or until bouillon cubes dissolve. Add black beans, corn, sour cream and cilantro. Simmer for 20 to 30 minutes.

Serve soup with crushed tortilla chips, chopped green onion, shredded cheese and additional cilantro and sour cream.

Turkey Gyros

Ingredients

1/2 pound turkey tenderloin, cut into 1/4 inch slices
1 teaspoon olive or canola oil
1 1/2 teaspoons Greek seasoning
1 medium cucumber, peeled
2/3 cup low-fat sour cream
1/4 cup finely chopped onion
2 teaspoons dill weed
2 teaspoons lemon juice
1 1/2 cups shredded lettuce
8 thin slices tomato slices
2 tablespoons crumbled feta cheese
4 (6-inch) pita breads, warmed

Directions

In a nonstick skillet, saute turkey in oil for 5-7 minutes or until no longer pink. Sprinkle with Greek seasoning; set aside. Cut two-thirds of the cucumber into thin slices; finely chop remaining cucumber. In a bowl, combine the chopped cucumber, sour cream, onion, dill and lemon juice. Place lettuce, tomato, sliced cucumber, turkey and feta cheese on top of pita breads. Top with cucumber sauce. Bring edges of pita over filling and secure with a toothpick.

Grandma Smith's New Brunswick-Style Turkey

Ingredients

3 potatoes, peeled and cubed
1/2 cup butter
2 celery stalks, finely chopped
1 large onion, minced
2 tablespoons dried summer
savory
2 eggs, beaten
6 slices bread, cut into cubes
salt and ground black pepper to
taste

Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash.

Melt the butter in a skillet over medium heat; cook the celery and onion in the butter until the onion has turned translucent, 5 to 7 minutes. Fold into the mashed potatoes along with the savory, and allow to cool until just warm.

Place the cooled mashed potatoes into a large bowl, and stir in the beaten egg. Gently fold in cubed bread, then season to taste with salt and pepper. Refrigerate until ready to use.

Use as a stuffing for turkey, or bake in buttered loaf pans at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Turkey Curry

Ingredients

2 tablespoons vegetable oil
1/2 teaspoon ground cinnamon
1 onion, chopped
2 cloves garlic, minced
1 tablespoon minced fresh ginger root
1/2 teaspoon ground tumeric
3/4 cup water
2 green chile peppers, halved lengthwise
1 pound cubed cooked turkey
1 teaspoon spicy red chili powder
1/2 tablespoon garam masala
salt to taste

Directions

Heat oil over medium heat in a large skillet. Sprinkle the cinnamon into the oil and stir until fragrant. Stir the onion into the cinnamon oil and cook for 5 minutes, until softened and golden in color. Stir in the garlic, ginger, and turmeric, and continue to cook for 3 additional minutes. Pour in 1/4 water and cook for 2 minutes, adding a bit more water if mixture is too thick.

Stir the green chilies, turkey, chili powder, garam masala, and the rest of the water into the sauce. Cover and cook for 10 minutes until mixture has thickened to sauce consistency, adding additional water if mixture looks dry. Taste the curry and add salt if needed.

Jesse's Spicy Veggie and Turkey Meatball Stew

Ingredients

2 pounds ground turkey
5 tablespoons vegetable oil,
divided
2 large green bell peppers, cut
into strips
1 large red bell pepper, cut into
strips
1 large yellow bell pepper, cut into
strips
2 large onions, cut into 1/2 inch
chunks
2 cups sofrito sauce
1 (15 ounce) can tomato sauce
4 medium potatoes, cut into 1/2
inch chunks
4 carrots, sliced
2 cups broccoli
5 cups water
1 cup salsa
16 ounces low fat mozzarella
cheese, shredded

Directions

Roll the ground turkey into small meatballs. Heat 1 tablespoon oil in a skillet over medium heat, and cook meatballs 5 minutes, or until evenly browned. Drain, and set aside.

Heat remaining oil in a large pot over medium heat, and cook the green bell peppers, red bell pepper, yellow bell pepper, and onions until tender. Stir in the sofrito and tomato sauce, and continue cooking until heated through. Mix in potatoes, carrots, and broccoli. Pour in the water and salsa, and bring to a boil. Place meatballs in the pot. Reduce heat to low, and simmer 30 minutes. Top with mozzarella cheese to serve.

Easy Turkey Tetrazzini

Ingredients

1 (8 ounce) package cooked egg noodles
2 tablespoons butter
1 (6 ounce) can sliced mushrooms
1 teaspoon salt
1/8 teaspoon pepper
2 cups chopped cooked turkey
1 (10.75 ounce) can condensed cream of celery soup
1 cup sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large heavy skillet. Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream. Place cooked noodles in a 9x13 inch baking dish. Pour sauce mixture evenly over the top. Sprinkle with Parmesan cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.

Southwestern Turkey Casserole

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (7 ounce) can diced green chile peppers, drained
1 cup sour cream
16 (6 inch) corn tortillas, cut into strips
10 ounces cooked turkey, diced
8 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the chicken soup, mushroom soup, chile peppers and sour cream.

Line the bottom of a 9x13 inch baking pan with corn tortillas. Follow with a layer of turkey. Pour soup mixture over turkey, sprinkle with 1/2 of the cheese. Repeat layers and top with cheddar cheese. Bake for 30 to 45 minutes or until cheese is browned and bubbly.

Roasted Turkey Legs

Ingredients

3 stalks celery stalks, cut in thirds
3 turkey legs
6 tablespoons butter
salt to taste
1/2 cup water, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Rinse the turkey legs and pat dry.

Stand the turkey legs upright (as if the turkey were standing). Press a knife downward into the deep tissue, creating 2 or 3 long pockets. Press a piece of celery into each opening. Pull back the skin on the legs, rub with butter, and season with a little salt. Put the skin back into place, rub with more butter, and season lightly with salt. Lay the legs in a roasting pan.

Roast uncovered for 1 1/2 to 2 hours, until the legs are golden brown and the internal temperature is 180 degrees F (82 degrees C) when taken with a meat thermometer. Add more water if needed while roasting, and baste occasionally with the juices or butter.

Herb-Glazed Roasted Turkey

Ingredients

1 (16 pound) whole turkey, neck and giblets removed
1/4 cup extra-virgin olive oil
1 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon ground thyme

1 cup honey
1/2 cup melted butter
2 teaspoons dried sage leaves
1 tablespoon minced fresh parsley
1 teaspoon dried basil
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C). Rinse the turkey, and pat thoroughly dry with paper towels. Brush the turkey with olive oil, inside and out.

Mix 1 teaspoon of salt, 1/2 teaspoon of pepper, and the thyme in a small bowl, and sprinkle the turkey with the mixture.

Place the turkey on a rack set in a roasting pan, and roast in the preheated oven for 2 hours.

In a bowl, stir together the honey, melted butter, sage, parsley, basil, 1 teaspoon salt, and 1 teaspoon pepper, until the mixture is smooth and well blended. Brush the turkey with the honey glaze, and return to the oven.

Roast the turkey until no longer pink at the bone and the juices run clear, about 2 more hours. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C). Continue to brush the turkey with the honey glaze frequently as it roasts. Remove the turkey from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before slicing.

Turkey with Corn-Bread Dressing

Ingredients

CORN BREAD:

3 cups cornmeal
1 cup self-rising flour
4 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/4 cups chopped celery
1/3 cup chopped onion
1/2 teaspoon celery seed
2 cups milk
1/4 cup vegetable oil
1 egg

DRESSING:

1/2 cup chopped fresh parsley
1 tablespoon poultry seasoning
3/4 teaspoon pepper
3/4 cup egg substitute
1 cup butter or margarine, melted,
divided
1 (10 pound) turkey

Directions

In a large bowl, combine the first seven ingredients. Combine milk, oil and egg; pour over cornmeal mixture and mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Crumble corn bread into a large bowl. Add parsley, poultry seasoning and pepper; toss. Combine egg substitute and 3/4 cup butter; add to the corn bread mixture, stirring just until blended. Just before baking, stuff the turkey with dressing. Skewer or fasten openings. Tie drumsticks together. Place on a rack in a roasting pan. Brush with remaining butter. Place remaining dressing in a greased baking dish; cover and refrigerate until ready to bake. Bake turkey at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 180 degrees F for the turkey and 165 degrees F for the stuffing. When turkey begins to brown, cover lightly with a tent of aluminum foil. Bake extra dressing at 325 degrees F for 1 hour. When turkey is done, let stand for 20 minutes before carving. Remove all dressing to a serving bowl.

Thanksgiving No-Turkey Turkey

Ingredients

2 (1 pound) loaves multigrain bread
2 tablespoons margarine
2 carrots, minced
2 large stalks celery, minced
1 onion, minced
1/4 cup chopped fresh parsley
1 teaspoon crumbled dried sage
ground black pepper to taste
5 1/2 teaspoons egg replacer (dry)
1/2 cup water
1/2 cup vegetable broth
2 (16 ounce) packages chicken-style seitan, cut horizontally into 1 inch thick strips
1 cup garbanzo bean gravy
1 (17.5 ounce) package frozen puff pastry, thawed

Directions

Tear bread into 1-inch cubes and place into a large bowl. Let bread dry in the bowl, uncovered, at least 8 hours.

Melt margarine in a large skillet over medium-high heat. Stir in carrots, celery, and onion. Cook and stir until the onion has softened and turned golden brown, about 10 minutes. Scrape onion mixture into the bowl with the dried bread; season with parsley, sage, and pepper. Whisk egg replacer, water, and vegetable broth in a small bowl until smooth. Pour over bread cubes and gently fold until evenly mixed. Let stand 30 minutes to allow bread to absorb the liquid.

Preheat an oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil and coat with nonstick cooking spray.

Brush seitan with gravy on both sides; arrange overlapping slices on foil in a row, mounding in the center. Press stuffing mixture around seitan to cover. Wet hands lightly and press into a neat oval. Roll pastry sheets out to 1/16-inch thickness; arrange, overlapping slightly, to make a large rectangle. Seal edges with dabs of cold water. Drape pastry over mound; trim excess away from bottom. Use scraps to cut out decorative shapes (leaves, apples, etc). Attached with dabs of cold water.

Bake until the pastry is deep golden brown, 1 to 1 1/4 hours. Cover the pastry with aluminum foil if it begins to brown too much.

Turkey Cutlets with Tomato Sauce

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon pepper
1/2 pound turkey breast cutlets
2 teaspoons butter or margarine
MUSHROOM TOMATO SAUCE:
1 cup sliced fresh mushrooms
1 1/2 teaspoons canola oil
2 garlic cloves, minced
1/4 teaspoon dried rosemary,
crushed
2 medium tomatoes - peeled,
seeded and chopped
2 tablespoons dry white wine or
chicken broth
1 teaspoon brown sugar
salt and pepper to taste
1 teaspoon butter or margarine
1 tablespoon minced fresh basil
1 1/2 teaspoons lemon juice
2 tablespoons minced fresh
parsley

Directions

In a large resealable plastic bag, combine the flour, salt if desired and pepper. Add the cutlets, two at a time and shake to coat. In a skillet, cook cutlets in butter for 2-3 minutes on each side or until lightly browned.

Meanwhile, in a skillet, saute mushrooms in oil until tender. Add garlic and rosemary; cook and stir for 1 minute. Add the tomatoes, wine or broth, brown sugar, salt if desired and pepper; cook and stir for 5 minutes. Stir in butter and basil. Serve cutlets with sauce. Sprinkle with lemon juice and parsley.

Out of this World Turkey Brine

Ingredients

2 gallons water
1 1/2 cups canning salt
3 tablespoons minced garlic
1 tablespoon ground black pepper
1/4 cup Worcestershire sauce
1/3 cup brown sugar

Directions

In a large bucket or container large enough to hold your turkey, mix together the water, salt, garlic, pepper, Worcestershire sauce and brown sugar. Store in a refrigerator, and soak turkey for 2 days before smoking or roasting.

Roast Turkey With Tasty Chestnut Stuffing

Ingredients

12 pounds whole turkey
salt to taste
ground black pepper to taste
2 pounds chestnuts
2 cups butter
2 cups minced onion
2 cups finely diced celery
10 cups bread crumbs
1 teaspoon dried thyme
1 teaspoon dried marjoram
1 teaspoon ground savory
1 teaspoon dried rosemary

Directions

With a sharp knife cut a cross on the flat side of each chestnut. Simmer, covered with water, in a saucepan for 5 minutes. Drain. While hot, remove the shells and inner brown skins. Cover with fresh water. Boil for 20 to 30 minutes until tender. Drain. Chop coarsely.

Melt the butter or margarine in a saucepan. Add onions and celery, and cook until limp. Add bread crumbs and spices. Mix thoroughly. Mix in chestnuts. Salt to taste.

Preheat oven to 350 degrees F (175 degrees C).

Remove neck and giblets: use for gravy if desired. Wash turkey with cold water, and dry. Rub salt and pepper into body cavities. Spoon stuffing into body cavities. Do not pack tightly. Close skin with skewers or twine, and tie drumsticks together. Place turkey on a roasting pan.

Roast the turkey, uncovered, for 20 minutes per pound. Test after three hours for doneness with a fork to see if juices run clear, and with a thermometer for an internal temperature of 175 degrees F (80 degrees C). If the turkey gets too dark, place an aluminum foil "tent" over the breast. Remove from oven, place on platter, and allow the turkey to stand for 20 minutes before carving.

Any extra stuffing can be baked in a covered casserole in the oven with the turkey for the last hour.

Saucy Turkey

Ingredients

1/2 cup chopped green pepper
1/3 cup chopped onion
2 tablespoons butter
1 1/2 cups ketchup
1/2 cup chicken broth
1 1/2 teaspoons Worcestershire sauce
1 teaspoon prepared mustard
1/4 teaspoon hot pepper sauce
1/4 teaspoon pepper
3 cups cubed cooked turkey
4 sandwich buns, split (optional)

Directions

In a large saucepan, saute the green pepper and onion in butter until tender. Stir in the ketchup, broth, Worcestershire sauce, mustard, hot pepper sauce and pepper. Add turkey. Simmer, uncovered, for 20 minutes or until heated through. Serve on buns if desired.

Turkey Bagel Dogs

Ingredients

1 (14 ounce) package Hillshire Farm® Turkey Lit'l Smokies®
1 (11 ounce) can refrigerated bread sticks
1 tablespoon poppy or sesame seeds (optional)
Mustard or ketchup for dipping (optional)

Directions

Preheat oven to 375 degrees F. Open package of Lit'l Smokies® and drain off any liquid.

Unroll dough, separate at perforations, creating 12 strips. Cut each strip into thirds. Wrap one piece of dough around each sausage pressing at edges to seal. Place seam-side down on ungreased cookie sheet. Sprinkle with poppy or sesame seeds, if desired.

Bake for 11-13 minutes or until lightly browned. Serve with mustard and ketchup, if desired.

Tarragon Turkey Salad

Ingredients

4 cups uncooked bow tie pasta
2 cups cubed cooked turkey breast
3/4 cup sliced celery
1 (11 ounce) can mandarin oranges, drained
1/2 cup reduced-fat mayonnaise
1 tablespoon orange juice
1 tablespoon Dijon mustard
2 teaspoons minced fresh tarragon
1 teaspoon grated orange peel
3/4 teaspoon salt
1/8 teaspoon white pepper
Lettuce Leaves

Directions

Cook pasta according to package directions; rinse with cold water and drain. Place in a large bowl; add turkey, celery and oranges. In a small bowl, combine the mayonnaise, orange juice, mustard, tarragon, orange peel, salt and pepper. Pour over pasta mixture and toss to coat. Cover and refrigerate for 1 hour. Serve over lettuce.

Turkey Mushroom Tetrizzini

Ingredients

8 ounces uncooked linguine pasta
2 tablespoons butter
2 cups fresh mushrooms,
quartered
1/2 cup sliced green onion
1/4 cup chopped red bell pepper
1/4 cup all-purpose flour
1/8 teaspoon black pepper
2 tablespoons garlic spread
seasoning (such as Johnny's®
Great Caesar! Garlic Spread &
Seasoning)
1 1/4 cups chicken broth
1 1/4 cups heavy cream
2 cups chopped cooked turkey
3/4 cup grated Parmesan cheese,
divided
1/4 cup sliced almonds
2 tablespoons chopped fresh
parsley (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart rectangular baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat butter in a large skillet; cook and stir the mushrooms, green onion, and bell pepper until the onion is translucent and the vegetables are softened, about 5 minutes. Stir in the flour, black pepper, and garlic spread seasoning. Pour in the chicken broth and cream, whisking the mixture until smooth and thickened, 5 to 8 more minutes. Stir in the turkey, half the Parmesan cheese, and the cooked linguine, and lightly stir to coat all ingredients with sauce.

Spread the mixture into the prepared baking dish, and sprinkle the top with the remaining Parmesan cheese and the almonds. Bake in the preheated oven until the mixture is bubbling and the top has begun to brown, about 20 minutes, and sprinkle with parsley before serving.

Turkey a la King Deluxe

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can water
1 teaspoon vegetable oil
1 (8 ounce) package sliced fresh mushrooms
1 small carrot, diced
1 cup shredded cooked turkey breast
1/2 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 bay leaf
1/3 cup dry sherry
1/4 cup half-and-half cream
1 teaspoon dried parsley flakes
2/3 cup frozen peas
1 tablespoon butter

Directions

Stir the cream of chicken soup into the one soup can of water in a bowl.

Heat vegetable oil in a large saucepan over medium heat, stir in mushrooms and carrot, and cook and stir until mushrooms start to give up their liquid and carrot begins to soften, about 5 minutes. Add shredded turkey, onion powder, salt, pepper, bay leaf, and sherry to the pan and cook, stirring, another 5 minutes to reduce pan juices and cook away the alcohol from the wine.

Pour the soup over the turkey mixture and bring to a boil. Reduce heat and add the half-and-half, parsley, and frozen peas. Simmer 5 to 10 minutes to reduce the sauce and heat the peas through. Remove bay leaf and stir in butter just before serving.

Five Spice Turkey Cheeseburgers

Ingredients

- 1/2 cup dry bread crumbs
- 1 egg white
- 1 tablespoon diced white onion
- 1 tablespoon soy sauce
- 1 teaspoon minced fresh ginger root
- 1/2 teaspoon Chinese five-spice powder
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground black pepper
- 1 pound ground turkey
- 4 slices Gouda cheese
- 4 onion rolls, halved
- 1/2 cup fresh spinach leaves (optional)
- 4 pineapple rings

Directions

Whisk together the bread crumbs, egg white, onion, soy sauce, minced ginger, five-spice powder, ground ginger, and pepper in a large bowl. Mix in turkey until just combined. Shape turkey mixture into four patties.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Cook on the preheated grill until the patties are no longer pink in the center, about 5 minutes per side for well done. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Place a slice of gouda cheese on each patty; continue grilling until cheese has melted, about 1 minute. While the turkey patties are cooking, place the pineapple rings on the grill until softened, 2 to 3 minutes per side.

Assemble the burgers by placing a turkey patty on half of an onion roll, then top with the grilled pineapple. Divide the spinach leaves evenly among the burgers, then top with the other half of the onion roll.

Tastes-Like-Beef Turkey Burgers

Ingredients

1 pound ground turkey
1 (1 ounce) package dry onion
soup mix
2 tablespoons steak sauce
cooking spray
4 hamburger buns

Directions

In a large bowl, mix together ground turkey, onion soup mix and steak sauce. Shape into 4 patties.

Heat a large skillet over medium heat, and lightly coat with cooking spray. Cook burgers 4 minutes on each side. Serve on hamburger buns.

Spicy Chipotle Turkey Burgers

Ingredients

1 pound ground turkey
1/2 cup finely chopped onion
2 tablespoons chopped fresh cilantro
1 chipotle chile in adobo sauce, finely chopped
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon seasoned salt
1/4 teaspoon black pepper
4 slices mozzarella cheese
4 hamburger buns, split and toasted

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil grate. Place the ground turkey, onion, cilantro, chipotle chile pepper, garlic powder, onion powder, seasoned salt, and black pepper in a mixing bowl; mix well. Form into 4 patties.

Cook the hamburgers on the preheated grill until the turkey is no longer pink in the center, about 4 minutes per side. Place the mozzarella slices on the patties 2 minutes before they are ready. Serve on the toasted buns.

Turkey Meatballs with Vegetable Sauce

Ingredients

1 pound ground turkey
1/2 cup bread crumbs
1 egg
2 (10.5 ounce) cans condensed vegetable soup
1 (12 fluid ounce) can evaporated milk

Directions

In a large bowl, combine ground turkey, bread crumbs and egg. Mix well, and shape into balls about 1 1/2 inches in diameter.

Preheat a large skillet over medium heat. Cook meatballs until evenly brown on all sides, about 5 minutes. Stir in condensed soup and evaporated milk. Cook over medium heat until meatballs are no longer pink, approximately 15 minutes.

Turkey Nachos

Ingredients

1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
3/4 cup salsa
1 cup cubed cooked turkey or chicken
Tortilla chips

Directions

Combine soup and salsa in a saucepan or microwave-safe bowl. Stir in turkey; cook until heated through. Serve warm with tortilla chips.

Quinoa Turkey Stuffing

Ingredients

1 cup quinoa, rinsed
2 cups water
1 onion, chopped
1 pound fresh mushrooms, sliced
2 apples - peeled, cored, and chopped
1/4 cup pine nuts
1/3 cup raisins
2 cloves garlic, minced
1 teaspoon salt
1/4 teaspoon ground black pepper
2 teaspoons poultry seasoning

Directions

Place the quinoa and water in a large, microwave-safe bowl; cover. Cook on HIGH for 20 minutes.

Stir the onion, mushrooms, apples, pine nuts, raisins, garlic, salt, pepper, and poultry seasoning in with the quinoa.

Pack lightly into uncooked turkey. Roast turkey as directed.

Baked Ziti with Turkey Meatballs

Ingredients

- 1 pound ground turkey
- 1 clove garlic, minced
- 3/4 cup fresh bread crumbs
- 1/2 cup chopped onion
- 3 tablespoons chopped, toasted pine nuts
- 1/2 cup chopped fresh parsley
- 1 egg, beaten
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons olive oil
- 16 ounces dry ziti pasta
- 1 1/2 cups mozzarella cheese, shredded
- 1 cup grated Romano cheese
- 6 cups tomato sauce
- 1 pint part-skim ricotta cheese

Directions

In a bowl, stir together turkey, garlic, bread crumbs, onion, pine nuts, parsley, egg, salt and pepper. Form into meatballs about 1 inch in diameter.

In a large heavy skillet, heat 2 tablespoons oil over moderately high heat until hot but not smoking. Cook half of meatballs, shaking skillet, until browned and cooked through, about 4 minutes. Transfer meatballs to paper towels to drain. Brown remaining meatballs in remaining 2 tablespoons oil in same manner.

Preheat oven to 375 degrees F (190 degrees C). Oil a 3 to 4 quart gratin dish.

Bring a large pot of salted water to a boil. Add the pasta, and cook until just al dente, about 8 minutes. Drain.

In a small bowl, toss together mozzarella and romano cheese.

Spoon about 1 1/2 cups tomato sauce and half the meatballs into prepared dish, and spoon half the pasta on top. Spread half remaining sauce and half cheese mixture over pasta. Top with remaining meatballs, and drop dollops of ricotta over meatballs. Spread remaining pasta over ricotta, and top with remaining sauce and cheese mixture. Bake in middle of oven for 30 to 35 minutes, or until golden. Let stand 10 minutes before serving.

Smoked Turkey

Ingredients

1 (12 pound) whole turkey, neck
and giblets removed
1 (20 pound) bag high quality
charcoal briquettes
hickory chips or chunks

Directions

Place the charcoal into the bottom pan of the smoker. Light the coals and wait for the temperature of the smoker to come to 240 degrees F (115 degrees C). Lightly oil grate.

Rinse turkey under cold water, and pat dry. Place hickory chips into a pan with water to cover.

Place turkey onto the prepared grate. Add 2 handfuls damp chips at start of cooking, then a handful every couple of hours during the cooking process. Leave the lid on - DO NOT keep looking at turkey, or you will let the heat out! Continue smoking until the internal temperature of the turkey reaches 180 degrees F (82 degrees C), or keep going until the coals die out.

Turkey Tenderloins

Ingredients

1 pound turkey tenderloins
3 tablespoons soy sauce
1 tablespoon Dijon-style prepared mustard
2 teaspoons dried rosemary, crushed

Directions

Place the turkey tenderloins in a sealable plastic bag and set aside.

In a small bowl combine the soy sauce, mustard and rosemary. Pour over turkey, seal bag and shake to coat. Marinate in the refrigerator for 1 to 4 hours shaking once or twice.

Preheat oven on the broiler setting. Remove the turkey from the marinade and place on the rack in the broiler pan. Broil 4 inches from the heat, turning once, for 20 to 22 minutes or until meat is cooked through and when pierced with a fork the juices run clear. Slice and serve with Cranberry Chutney.

Oriental Turkey Pitas

Ingredients

1 medium sweet red pepper, julienned
3 green onions, sliced
3 garlic cloves, minced
1 tablespoon canola oil
1/2 teaspoon cornstarch
1/2 teaspoon curry powder
1/4 teaspoon cayenne pepper
1/3 cup water
2 tablespoons reduced-sodium soy sauce
1 tablespoon honey
1 teaspoon sesame oil
3 cups shredded cooked turkey
4 (6 inch) whole wheat pita breads, halved

Directions

In a nonstick skillet, saute the red pepper, onions and garlic in canola oil until vegetables are tender. Sprinkle with cornstarch, curry powder and cayenne; stir until blended. Add the water, soy sauce, honey and sesame oil; stir until blended. Add turkey. Bring to a boil; cook and stir for 1-2 minutes or until slightly thickened. Spoon into pita halves.

Campbell's Kitchen Easy Turkey Pot Pie

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)*
1 (9 ounce) package frozen mixed
vegetables, thawed
1 cup cubed cooked turkey or
chicken
1/2 cup milk
1 egg
1 cup all-purpose baking mix

Directions

Preheat oven to 400 degrees F.

Mix soup, vegetables and turkey in 9-inch pie plate.

Mix milk, egg and baking mix. Pour over turkey mixture. Bake 30
minutes or until golden.

Turkey Potato Supper

Ingredients

2 cups water
1/4 cup butter or margarine
1 teaspoon salt
2 2/3 cups instant mashed potato flakes
2 eggs, lightly beaten
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1/4 cup mayonnaise*
1 teaspoon lemon juice
1/2 teaspoon curry powder
2 cups cubed cooked turkey
1 (10 ounce) package frozen chopped broccoli, thawed
1/4 cup slivered almonds, toasted

Directions

In a large saucepan, bring the water, butter and salt to a boil. Remove from the heat; stir in potato flakes. Let stand for 30 seconds. Whip with a fork. Stir in eggs. Spoon the potatoes onto the bottom and up the sides of a greased 8-in. square baking dish, forming a shell.

In a bowl, combine soup, mayonnaise, lemon juice and curry. Stir in turkey and broccoli. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with almonds if desired. Bake 15-20 minutes longer or until potato edges are golden brown and filling is heated through. Let stand for 10 minutes before serving.

Turkey and Stuffing Casserole

Ingredients

1 (14 ounce) package seasoned dry stuffing mix
1 teaspoon ground sage
1 cup chopped celery
1/2 cup chicken broth
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of chicken soup
2 boneless, skinless turkey breasts - cooked and shredded
1/4 cup melted butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine the stuffing crumbs, sage, celery and chicken broth, and then set aside. Place the celery soup and the chicken soup into two separate bowls and add 1/2 of a soup can of water to each. Stir these well and set aside.

Sprinkle 1/3 of the stuffing crumb mixture into the bottom of a lightly greased 9x13-inch baking dish. Then layer with 1/2 of the shredded turkey meat and pour the celery soup mixture over this. Sprinkle another 1/3 of the crumb mixture over this, followed by the remaining turkey. Pour the chicken soup mixture over this and top off with the remaining stuffing mixture. Drizzle the melted butter over all and press the entire mixture down into the dish until firmly packed.

Bake at 425 degrees F (220 degrees C) for 20 to 30 minutes.

American Turkey Tacos

Ingredients

1 pound ground turkey
1/2 sweet onion, chopped
salt and ground black pepper to taste
1 pinch garlic powder, or to taste
8 taco shells, warmed
2 avocados, peeled and mashed
3/4 cup reduced-fat sour cream
1 cup pico de gallo
1 cup shredded Colby cheese

Directions

Heat a large skillet over medium-high heat; cook and stir the ground turkey and onion in the hot skillet until the turkey is crumbly, evenly browned, and no longer pink. Season with salt, pepper, and garlic powder. Drain and discard any excess grease.

Spread one side of the taco shell with avocado and the other side with sour cream. Fill each taco shell with ground turkey and top with Colby cheese and pico de gallo.

Quick Turkey and Rice

Ingredients

3 cups water
1 1/2 cups uncooked long-grain rice
1 tablespoon cooking oil
1 cup chopped green bell pepper
2 stalks celery, cut into 1 inch pieces
1 yellow onion, finely chopped
1 pound boneless turkey breast, cut into 1 inch cubes
1 (14.5 ounce) can stewed tomatoes, drained

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat oil in a large skillet over medium high heat. Saute bell pepper, celery and onion until tender, about 2 to 3 minutes. Add turkey, and continue to saute until turkey loses its outer pink color. Stir in tomatoes, and cover. Continue to simmer, stirring occasionally, until turkey is cooked through (no longer pink inside). Serve over hot cooked rice.

Chili-Flavored Turkey Stew With Hominy and

Ingredients

2 tablespoons olive oil
1 large onion, cut into medium dice
1/2 red bell pepper, stemmed, seeded and cut into small dice
3 large garlic cloves, minced
1/4 cup chili powder
1 (14.5 ounce) can diced tomatoes
1 (14.5 ounce) can chicken broth
2 cups canned hominy, drained
4 cups leftover turkey meat, pulled into large pieces
Salt and pepper, to taste
2 tablespoons minced fresh cilantro

Directions

Heat oil in a large, deep saute pan over medium-high heat. Add onion and bell pepper; cook until soft and golden, about 5 minutes. Add garlic and chili powder; continue to cook until fragrant, 1 to 2 minutes longer. Add tomatoes, broth and hominy; bring to simmer. Reduce heat to low and simmer, partially covered, about 10 minutes, to blend flavors. Add turkey, salt and pepper. Simmer until heated through, about 5 minutes. Stir in cilantro. Serve with tortilla or corn chips if you like.

Sweet Potato Turkey Hash

Ingredients

4 sweet potatoes, peeled and diced
3 tablespoons vegetable oil
1 large Spanish onion, chopped
2 large green bell peppers, diced
1/2 teaspoon ground cumin, or to taste
salt and pepper to taste
2 cups chopped cooked turkey

Directions

Bring a large pot of water to a boil. Add sweet potatoes, and cook for about 5 minutes, or until tender. Drain, and set aside.

While the sweet potatoes are boiling, heat 1 tablespoon oil in a large skillet over medium-high heat. Saute the onion and green pepper with until tender. Season with cumin, salt, and pepper.

In a large bowl, toss together the sweet potatoes, onion mixture, and turkey. Heat remaining oil in a large skillet over medium heat. Place the sweet potato mixture in the skillet, flatten with a large spoon or spatula, and cook until the bottom is crisp. Carefully turn and cook the other side until crisp. Serve warm.

Broccoli Turkey Bake

Ingredients

1 cup uncooked white rice
2 cups cooked, chopped turkey meat
1 (10 ounce) package frozen broccoli, thawed
1 cup shredded Cheddar cheese
1 (7 ounce) package whole wheat crackers, crushed
3 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a 9x13 inch baking dish combine turkey, broccoli, cheese and cooked rice.

In a small bowl combine crushed crackers and melted butter. Spread over rice mixture.

Bake in preheated oven for 20 to 30 minutes, or until crackers are crispy.

Turkey Avocado Sandwiches

Ingredients

3 ounces fat-free cream cheese
2 teaspoons taco sauce
4 drops hot pepper sauce
4 slices whole wheat bread
4 ounces sliced cooked turkey breast
1/2 avocado - peeled, pitted and sliced
1 medium ripe tomato, sliced
2 teaspoons chopped fresh cilantro or parsley
2 lettuce leaves

Directions

In a mixing bowl, beat cream cheese until smooth; beat in taco sauce and hot pepper sauce. Spread on each slice of bread. Layer turkey, avocado and tomato on two slices of bread; sprinkle with cilantro. Top with lettuce and remaining bread.

Turkey Tetrazzini I

Ingredients

1 (8 ounce) package angel hair pasta
2/3 cup sliced onion
1/4 cup butter
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
2 cups milk
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped pimento peppers
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, chopped

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Turkey Pot Pie I

Ingredients

1 recipe pastry for a (10 inch)
double crust pie
4 tablespoons butter, divided
1 small onion, minced
2 stalks celery, chopped
2 carrots, diced
3 tablespoons dried parsley
1 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
2 cups water
3 potatoes, peeled and cubed
1 1/2 cups cubed cooked turkey
3 tablespoons all-purpose flour
1/2 cup milk

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust, press into a 10 inch pie pan, and set aside.

Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.

In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam.

Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes, or until crust is golden brown.

Orange Turkey Brine

Ingredients

1 (12 fluid ounce) can frozen
orange juice concentrate, thawed
1 orange, sliced
1 lemon, sliced
1 lime, sliced
1 tablespoon dried thyme
1 tablespoon ground black pepper
3 cloves garlic
2 bay leaves
1 cup kosher salt
1 1/2 gallons water

Directions

Combine the orange juice concentrate, orange slices, lemon slices, lime slices, thyme, pepper, garlic, bay leaves, salt, and water in a large stockpot; bring to a boil. Remove from heat and allow to cool to room temperature.

Wash and dry your turkey. Make sure you have removed the innards. Place the turkey, breast down, into the brine. Make sure that the cavity gets filled. Place the bucket in the refrigerator. Allow turkey to marinate 1 to 2 days before cooking. Remove the turkey carefully. Drain and discard the excess brine and pat dry.

Cook the turkey as desired reserving the drippings for gravy. Keep in mind that brined turkeys cook 20 to 30 minutes faster.