

# As Seen on CNN: Thanksgiving Leftovers The Farmer's Way



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## SWEET POTATO PANCAKES

*makes approximately fourteen 6" pancakes*

8 cups ..... favorite pancake batter  
8 cups ..... leftover mashed sweet potatoes  
As needed ..... unsalted butter

Combine pancake batter and sweet potatoes in large mixing bowl and puree until smooth. Heat griddle pan with 1 tablespoon of unsalted butter. Heat butter until it bubbles. Pour batter onto pan in 6" circles and heat until golden brown, about 2 minutes per side. Continue until batter is gone. Serve hot.

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## CRANBERRY MAPLE SYRUP

*makes 2 cups*

1 cup..... leftover cranberry sauce  
1 cup..... maple syrup

Combine cranberry sauce and maple syrup in mixing bowl and blend together until smooth. Heat in microwave, covered, on low if desired. Place in syrup pitcher and serve. Can hold in refrigerator for up to 5 days.

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## HAM & TURKEY STUFFING GRIDDLE CAKES

*makes approximately 8 cakes*

1 lb ..... leftover stuffing/dressing  
1/2 lb ..... leftover turkey meat (white or dark or both), shredded  
1/2 lb ..... leftover ham, shredded  
1 Tbl ..... minced garlic  
2 Tbl ..... chopped Italian parsley  
1 tsp ..... kosher or sea salt  
1/2 tsp ..... ground black pepper  
As needed ..... unsalted butter

Combine all ingredients in a mixing bowl until thoroughly incorporated. Using a 1/3 measuring cup as a guide, portion each cake into 3 ounces, then hand-shape into 2 inch discs or 'pucks'.\* Heat 1 tablespoon of unsalted butter on a griddle pan and then place stuffing cakes onto hot griddle pan. Heat for approximately 2 minutes on each side, or until golden brown and cakes are heated through. Serve with Cranberry Aioli Sauce for dipping.

*\*Note: If the stuffing is too dry and the discs are not holding together, add one egg white to the mix and then re-shape the discs.*

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## CRANBERRY AIOLI SAUCE

*makes 2 cups*

1 cup..... leftover cranberry sauce  
1 cup ..... mayonnaise

Combine leftover cranberry sauce and mayonnaise in mixing bowl until thoroughly incorporated. Serve in small bowl. Can hold in refrigerator for up to 5 days.

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### TURKEY POT PIE RAVIOLI

*makes approximately 4 servings (8 ravioli each)*

1-2 pkgs .....	wonton wrappers (you will need about 64 wrappers)	2 each .....	eggs, 1 for the filling and 1 beaten for an egg wash
2 cups .....	shredded leftover turkey	1 pinch .....	kosher salt, to taste
½ cup .....	leftover turkey gravy	1 pinch .....	ground black pepper, to taste
½ cup .....	finely chopped leftover roasted vegetables		

Shred the leftover turkey by pulling it apart with your hands until the meat resembles pieces of string. Place the shredded turkey meat in your kitchen mixer with the paddle attachment and mix for 3 minutes on medium speed until the meat is light and fluffy (if no kitchen mixer, chop finely and mix with wooden spoon). Finely chop leftover vegetables and add to the meat mixture and mix for 1 minute. Mix in the leftover gravy and 1 egg on low speed for 30 seconds. Season the ravioli filling with salt and ground black pepper to taste.

In a small bowl, beat the remaining egg and add 1 teaspoon of water.

To make ravioli: lay out wonton wrappers and dollop 1 tablespoon of filling mix onto the center of each wrapper. Brush the beaten egg wash on the wrapper, all around each mound of ravioli filling. Top each with another wonton wrapper and then press all sides of each ravioli together with your fingers to ensure that the wonton wrappers stick together. This should make approximately 32 raviolis.

Wait 30 minutes for the egg wash to set, then cook the raviolis in boiling water for 3 minutes and serve immediately with your favorite pasta sauce. You may also freeze the raviolis to serve at a later date.

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### TURKEY POT STEW

*makes 4 servings*

2 tbl.....	vegetable oil	2 lbs .....	leftover turkey, white and dark meat, large thick chunks or pieces
3 cups .....	back and breast bones from roasted turkey, cut into 2 inch pieces	1 lb .....	leftover ham/pork (optional), large thick chunks or pieces
¾ cup .....	white wine	2 tbl .....	chopped fresh parsley
5 cups .....	water	2 tbl .....	chopped fresh thyme
1 each.....	sweet yellow onion, cut into large rustic pieces (approx 3")	1 tsp.....	kosher salt (more or less to taste)
2 each.....	carrots, cut into large rustic pieces (approx 3")	1/2 tsp.....	ground white pepper (more or less to taste)
2 stalks.....	celery, cut into large rustic pieces (approx 3")		

Heat the vegetable oil in a large, 5 quart pot on medium heat. Add the turkey bones to the pot and roast for 5 minutes to brown the bones, stirring frequently. Once bones are brown, deglaze with white wine and simmer for 30 seconds. Add water and bring to a boil. Reduce heat to low. Add rough chopped onions, carrots, and celery to the pot. Do not cover. Simmer on low heat for 15 minutes. Add turkey and ham and cook for another 15 minutes. Remove the turkey bones. Season the stew with parsley, thyme, salt and ground white pepper.

To serve, portion the meat and vegetables equally into the bowls. Put the stew broth in a gravy boat and serve on side for each person to add their desired amount. Serve with a knife, fork, spoon and leftover dinner rolls for sopping up the broth.