

Potato Pancakes

1/3 cup flour
2 teaspoons salt
3 eggs, beaten

3 cups mashed potatoes
2 tablespoons diced onion or onion juice or minced onions

1. Wash hands with soap and water. Turn oven to 200°F, to keep cooked pancakes warm.
2. Heat 1/4 inch oil in the bottom of a heavy skillet over medium high heat.
3. In a bowl, mix mashed potatoes, eggs, salt, flour and onion. Stir until combined.
4. Drop two or three 1/4 cup mounds into hot oil and flatten to make 1/2 inch thick pancakes, 4-5 inches in diameter.
5. Fry, turning once, until golden brown. Transfer to paper towel lined plates to drain, and keep warm in low oven until serving time. Repeat until all potato mixture is used.
6. Serve with applesauce or apple butter.

Buttery Garlic Green Beans

Prep Time: 5 minutes, Serves: 4

1 (15 ounce) can green beans
1 teaspoon butter or margarine
1 tablespoon parmesan cheese
1 pinch thyme (optional)

1. Wash hands with soap and water.
2. Pour green beans and canned liquid in a pot and heat. Drain.
3. Place butter in the bottom of a serving bowl and add drained green beans, stirring gently until butter is melted.
4. Sprinkle with parmesan (and thyme if using) and serve.

Irresistible Italian Corn

1-1/2 tablespoons butter
2-1/2 cups whole kernel sweet corn
1 tablespoon Italian seasoning
1 pinch salt and ground black pepper

1. Wash hands with soap and water.
2. Heat butter in hot skillet until almost completely melted; stir in corn. Season corn with Italian seasoning, salt, and black pepper.
3. Cook seasoned corn until light golden brown, about 5 minutes.

Crockpot Cranberry Sauce Meatballs

1 bag of frozen turkey meatballs
1 can of cranberry sauce (not the whole berry type)
1 bottle of chili sauce

1. Wash hands with soap and water.
2. Mix cranberry and chili sauces in a Crock-Pot. Gently stir in meatballs.
3. Cover the crockpot and cook on low for 4 to 6 hours, or high for 2 to 3 hours. The sauce should be hot.

Leftover Stuffin' Muffins

3 cups precooked stuffing or dressing
1 cup chopped turkey or ham
1/4 pound frozen spinach
6 large eggs
2 tablespoons milk or cream
1/4 teaspoon salt
Freshly cracked pepper

1. Wash hands with soap and water.
2. Preheat the oven to 375 degrees. Thaw and squeeze the spinach dry. Add the stuffing, turkey, and spinach to a bowl, then stir lightly to combine without breaking up the stuffing too much.
3. Liberally coat each well in a muffin tin with non-stick spray (or butter). Divide the stuffing mixture between all 12 cups. Leave the stuffing loosely packed in the cups so that the egg mixture can fill in the empty spaces.
4. In a medium bowl, whisk together the eggs, milk, salt, and pepper. Divide the egg mixture among the 12 cups, filling each about 1/2 to 3/4 full. The eggs and stuffing mixtures will expand during cooking, so try not to over fill.
5. Bake the muffins for 25-30 minutes or until lightly golden brown and crispy on the top. Allow the muffins to cool slightly, then run a knife around the edges to loosen and remove each muffin.

NOTES: Make sure to coat well with non-stick spray or butter. These muffins will stick to the tin if not well oiled. Feel free to get creative with the add-ins. Roasted vegetables, cheese, or other meat make great additions.

Creamy Leftover Turkey Pasta

Prep Time 5 minutes, Cook Time 15 minutes, Serves 4

1-1/2 cups pasta
2 tablespoons olive oil
1 onion sliced
Mushrooms or other vegetables, sliced
3 cloves garlic
Leftover turkey or chicken shredded
1-1/2 cups double heavy cream
Salt and pepper to taste
4 tablespoons fresh parsley finely chopped (or another herb – fresh sage or basil also work well)
Grated parmesan to serve

1. Wash hands with soap and water.
2. Cook the pasta in boiling salted water according to your preferences or the packet instructions.
3. Meanwhile, put the olive oil and onions in a pan and cover with a lid. Cook over a low heat, stirring occasionally, for about 3 minutes, or until the onions have softened but not colored.
4. Turn the heat up and add the mushrooms, fry for 3 minutes, stirring frequently, until the mushrooms and onions have browned nicely.
5. Lower the heat again and add the garlic and the turkey and cook for a further 2 minutes. Add the cream, salt and pepper, and cook for a further 5 minutes until the turkey is piping hot all the way through and the sauce has reduced slightly.
6. Meanwhile drain the pasta, reserving a couple of tablespoons of the cooking water.
7. Tip the pasta and cooking water into the sauce and stir to combine. Sprinkle over half the parsley and stir again.
8. Serve garnished with extra parsley and lots of parmesan cheese!

All recipes courtesy of the UC Master Food Preserver program <http://mfp.ucanr.edu/>