

Reincarnate your holiday feast as a flavorful turkey chowder. The turkey and stuffing from your Thanksgiving table can be recycled into this hearty, comforting soup. Bring to life the flavors of your tasty leftovers by adding a few fresh ingredients and you have a memorable meal so good you'll wish Thanksgiving leftovers would last forever!

GLAD® make-ahead meals series #23

Leftover Turkey Chowder

Serves 6

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| 3 cups leftover stuffing | 2 cloves garlic, thinly sliced |
| 1½ cups fresh or frozen corn kernels | 1 bay leaf |
| 3 tablespoons finely chopped parsley | 1½ teaspoons finely chopped savory |
| 3 tablespoons finely chopped chives | 4 teaspoons all-purpose flour |
| 1 large egg, beaten | 3 cups turkey or chicken stock |
| ¼ lb. slab bacon, cut in ½-inch cubes | ½ pound fingerling or other small new potatoes, cut in ½-inch rounds |
| 2 tablespoons unsalted butter | 1½ cups half-and-half |
| 2 small yellow onions, roughly chopped | 1½ cups cooked turkey, diced |
| 2 ribs celery, cut in ¼-inch slices | |

1. Heat oven to 350 F. In a medium bowl, crumble the stuffing into crumb-size pieces with your fingers. Add to the stuffing, ½ cup corn, 1 tablespoon of the parsley and 1 tablespoon of the chives; gently combine with the egg. Dollop tablespoon-sized spoonfuls of stuffing batter onto a parchment-lined baking sheet. Bake 15 minutes or until lightly golden. 2. Sauté the bacon over medium heat in a medium stockpot until crisp and golden. Remove with a slotted spoon to a paper towel-lined plate and set aside. Add butter to the remaining bacon fat, then add the onions, celery, garlic, bay leaf and savory to the pan. Sauté until softened, but not browned. Sprinkle in the flour and cook 1 minute more. Slowly stir in the stock until fully incorporated. 3. Add potatoes and simmer until they are cooked through, about 10 minutes. Remove bay leaf. Stir in the half-and-half. Simmer, stirring occasionally, until slightly thickened, about 10 minutes. 4. Meanwhile, reheat the dumplings for a few minutes in a 350 F oven. Add turkey, remaining corn, herbs and reserved bacon to the chowder, and simmer until heated through. Season with salt and pepper. Divide among bowls; garnish each bowl with a few crispy stuffing dumplings.

Timely Tips for Thanksgiving Leftovers

Soup for One Instead of storing soup in one big container, create individual serving sizes with GladWare® Containers that will be easy to microwave at home or in the office.

Easy on the Herbs Add seasonings with care when soup starts to cook. Salt, pepper, and fresh herbs intensify in flavor as the soup cooks and the liquid is reduced. Instead, taste along the way and add seasonings sparingly.

Cold Storage If you plan on freezing your soup, first refrigerate it until it is well chilled. Transfer to a GladWare® Container, leaving at least ½ inch at the top for expansion.