

TURKEY LEFTOVER SANDWICH

It's Friday, you're exhausted from yesterday's feast, but you've still got a few stragglers who refuse to leave you in peace. Rather than jumping through hoops to feed them, just use what you've got. Here's a recipe for the ultimate leftover Thanksgiving sandwich. With some luck, once your leftovers are gone, maybe some of those *over-stayed-their-welcome* guests will be too!

INGREDIENTS (makes 1 sandwich)

2 pieces of good rye bread

2 tablespoons mayonnaise

4-6 pieces of sliced turkey

$\frac{1}{4}$ cup of stuffing

3 tablespoons of cranberry sauce

3 tablespoons butter

PREPARATION

Smear each side of the bread with mayonnaise. Place the slices of turkey on top of one slice of bread. Top with stuffing, then cranberry. Place other slice on top.

Heat a grill pan over medium heat. Melt one tablespoon butter to cover bottom of pan. Gently place the sandwich in the pan. Use a sandwich press to weigh it down. Allow to grill for 2-3 minutes. Remove with spatula and place on cutting board for a moment. Add second tablespoon of butter to cover bottom of pan. Return sandwich to pan, flipping it over to cook the ungrilled side. Use a sandwich press to weigh it down. Allow to grill for 2 minutes.

Remove with spatula and plate. I like to serve it with potato

chips, but you could always serve it with a side of leftover mashed potatoes or sweat potatoes.

LONGAN MARTINI

Move over, lychee, there's a new exotic fruit in town ready to elevate your martini game. The longan, often overshadowed by its more flamboyant cousin, is finally stepping into the spotlight it so rightfully deserves. I discovered these while living in Singapore and I've been addicted ever since. You can find these fruits in most Chinatowns or Asian markets and they are equally good to snack on. These luscious orbs are worth the trouble of coaxing out of their shell and de-pitting. Their sweet, clean taste is a great pairing with gin or vodka.

Here's my take on using them in a frozen martini.

INGREDIENTS (makes 1)

2 oz gin

1 oz Cointreau

$\frac{1}{2}$ oz fresh squeezed lime juice

8 longan, de-skinned and de-pitted

6 ice cubes

1 lime slice for garnish.

PREPARATION

Place all the ingredients in a blender and pulse until slushy. Garnish with a lime slice.

CARROT-GINGER DRESSING

I've never been particularly intuitive when it comes to salad dressings. I can vamp a lot in the kitchen, but for whatever reason, my salad dressings often leave something to be desired. But, when I actually pull off a decent one, I like to make note of it. This Asian style carrot-ginger dressing will get everyone eating their greens. It's even good to schmear on a sandwich. Enjoy!

INGREDIENTS (makes about 1 cup)

1 large carrot, peeled and rough chopped (or 2 medium sized)

2-inch piece ginger, peeled and rough chopped

$\frac{1}{2}$ cup canola oil

$\frac{1}{4}$ teaspoon sesame oil

3 tablespoons rice wine vinegar

1 tablespoon soy sauce

2 tablespoons sugar

1 tablespoon red onion, peeled and rough chopped

2 tablespoons water

$\frac{1}{4}$ teaspoon salt

PREPARATION

Combine all the ingredients in a food processor and blend until pureed, about one minute.