

Thanksgiving Casserole

Leftover

I went a little nuts this year and made twice as much of everything as I needed to feed my family. Admittedly, I love Thanksgiving leftovers, so somewhere deep in my psyche I knew what I was doing. If you've made the classics—turkey, stuffing, mashed potatoes, some green thing, cranberry sauce, and gravy—then this recipe will work for you. Feel free to sub sweet potatoes for the mashed potatoes or green beans for the brussels sprouts. Basically— just use what you've got.

INGREDIENT (Serves 8)

3 tablespoons of butter
1 onion, diced
3 ribs celery, diced
1 large carrot, diced
6 mushrooms, sliced
4 cups of leftover turkey, chopped
2 cups of leftover stuffing, chopped
1 cup of leftover Brussels sprouts, chopped (or green beans)
 $\frac{3}{4}$ cup leftover gravy or turkey drippings
1 cup of leftover mashed potatoes
 $\frac{1}{2}$ cup fried onions for garnish
1 scallion, chopped for garnish
3 tablespoons chives, chopped for garnish
1 cup of cranberry sauce for garnish

PREPARATION

Preheat oven to 375 degrees.

In a large skillet, melt 2 tablespoons of butter. Add the onion, celery and carrot and sauté for 8 minutes. Add the mushrooms and continue to sauté for three minutes. Add the additional tablespoon of butter if too dry.

Add in the turkey, stuffing, Brussels sprouts, and gravy. Mix all together. Heat for one more minute.

Grease a large baking dish. Add everything from the skillet. Spread the mashed potatoes on top. Sprinkle the fried onions on top of the potatoes. Heat for 30 minutes.

Remove from oven and serve, garnishing each dish with scallions, chives and a dollop of cranberry sauce