

THANKSGIVING LEFTOVER PATTIES

Last year, my plans for a big Thanksgiving dinner got squashed because half of my guests came down with Covid the day before. I had dinner for eight all ready to go, but there were only three of us on hand to consume my feast. Needless to say, as the days went on, I had to get creative with the leftovers, so I came up with this quick brunch treat.

INGREDIENTS (Makes 4 patties)

1 $\frac{1}{2}$ cups of stuffing, broken up

1 cup turkey meat, shredded and chopped

4 roasted brussels sprouts, chopped (or whatever green vegetable you served)

2 eggs, beaten

$\frac{1}{2}$ cup panko

$\frac{1}{4}$ cup canola oil

salt to taste

$\frac{1}{2}$ cup cranberry sauce, for garnish

PREPARATION

In a large bowl, combine the stuffing, turkey meat, brussels sprouts, eggs and panko, Stir until well mixed.

Form 4 burger-sized patties, pressing firmly on mixture.

Heat the oil in a large skillet. Place the patties in the pan and fry until brown on the bottom, about 3-4 minutes. Gently flip the patties and fry for an additional 3-4 minutes.

Remove from heat and drain on a paper towel. Lightly season with salt. To serve,

place two tablespoons of cranberry sauce on each patty.