

## **Turkey in a Blanket**

*Serves 4*

### **What you'll need:**

1 container (16.3 oz.) frozen biscuit dough, thawed (I always have a can of Pillsbury in my freezer!)  
All-purpose flour, for rolling  
½ cup cranberry sauce  
1 cup chopped turkey  
1 cup stuffing  
1 egg, beaten  
½ cup gravy

### **How to make it:**

1. Heat oven to 350 F; flour a surface and roll out biscuit into an 11" x 6" rectangle. Spoon cranberry sauce down the center of the rectangle, lengthwise, and then top with turkey and stuffing.
2. Fold over the dough on top of the turkey and seal tight. Slice log into 1" coins and then transfer to a parchment-lined sheet pan. Brush the top with egg and bake until biscuits are cooked through and golden, about 8-10 minutes. Serve with piping hot gravy.

## **Stuffing Cakes**

*Makes 4*

### **What you'll need:**

½ cup cranberry sauce  
¼ cup mayonnaise  
2 cup finely chopped turkey  
2 cup stuffing  
2 eggs  
1/4 cup gravy  
Kosher salt, to taste  
2 cups panko bread crumbs  
2 tbsp. canola oil  
2 tbsp. unsalted butter  
Mashed potatoes, for serving

### **How to make it:**

1. In a large bowl, whisk together cranberry sauce and mayonnaise until evenly combined. Mix in turkey and stuffing.
2. Beat egg with gravy and then add to turkey mix. Form mixture into four, evenly sized patties. Season to taste and then cover with panko bread crumbs.
3. Heat oil in a large saute pan over medium high heat; add cakes and cook until golden brown, about 3-5 minutes. Flip and continue cooking on the remaining side. Add butter to the pan and baste the cakes until golden brown.
4. Serve over a bed of mashed potatoes.

## **Turkey Tacos**

*Serves 4*

**What you'll need:**

12 tortilla shells  
3 cups chopped turkey  
1 cup salsa  
1 cup guacamole  
1 cup shredded cheese  
½ cup cranberry sauce  
½ cup sour cream  
½ cup cilantro  
¼ cup sliced radishes  
2 limes, quartered, for serving

**How to make it:**

1. Reheat tortilla shells over an open flame on your stove top or in a pan. And then assemble your tacos to your liking. This recipe is simple: Pull any leftovers in your fridge that might taste good in a taco shell and enjoy!

**Turkey Sliders**

*Serves 4*

**What you'll need:**

2 cups chopped turkey  
½ cup mayonnaise  
2 tbsp. cranberry sauce  
¼ cup finely chopped celery  
½ lemon, zested  
Pinch cayenne pepper  
Kosher salt and freshly ground black pepper to taste  
1.5 cups stuffing  
8 mini hamburger buns, buttered and toasted  
8 toothpicks

**How to make it:**

1. In a large bowl, mix together turkey, mayonnaise, cranberry sauce, celery, lemon zest and cayenne pepper. Season to taste and set aside.  
2. Reheat stuffing and spoon on each bottom bun. Top with turkey mixture and skewer with a toothpick.