

# Cranberry Meatballs

Make these easy and delicious meatballs using leftover Thanksgiving cranberry sauce.

**Prep Time: 10 minutes**

**Cook Time: 10 minutes**

## Ingredients:

- 48 frozen cooked meatballs
- 1 cup cranberry sauce
- 1/4 cup orange juice
- 2 Tbsp. sugar
- 1 Tbsp. finely minced ginger root (*or 1 tsp. Ground Dry Ginger*)
- 1/8 tsp. white pepper

## Preparation:

Bake the meatballs according to package directions until well heated. Meanwhile, in a large saucepan, combine cranberry sauce, orange juice, sugar, gingerroot, and pepper. Cook over medium heat about 5 minutes until bubbly. Add meatballs to sauce and stir. Serve with toothpicks. Serves 8-10

# Crispy Potato Patties

Use leftover mashed potatoes from Thanksgiving dinner to make these delicious, crisp potato patties.

**Prep Time: 15 minutes**

**Cook Time: 8 minutes**

## Ingredients:

- 2 cups mashed potatoes

- 1 egg, beaten
- ½ cup onion, finely minced
- 1/4 tsp. salt
- 1/8 tsp. white pepper
- 2-3 Tbsp. olive oil

### **Preparation:**

Mix together mashed potatoes, beaten egg and onion in a medium bowl. Add salt and pepper and stir.

Over medium heat, heat olive oil in a medium size nonstick frying pan. Drop about 1/4 cup of the potato mixture into the frying pan, patting it into 4 inch circles that are 1/2" thick. Cook until bottom is browned and crisp, about 3-4 minutes. Carefully turn the patty over and cook the second side until brown and crisp, 3-4 minutes. Serve with ketchup or salsa.

## **Pizza Dough**

Form this crust into individual pizza rounds and store in your freezer and you can have fresh, hot, homemade pizza in minutes. Use a preheated [pizza stone](#) if you'd like, for more crispness.

**Prep Time: 20 minutes**

**Cook Time: 10 minutes**

### **Ingredients:**

- 3 cups flour
- 1 cup yellow cornmeal
- 1 pkg. active dry yeast
- 1 tsp. salt
- 3 Tbsp. vegetable oil
- 1-1/3 cups warm water
- 1/4 cup cornmeal

### **Preparation:**

In large bowl, combine 1 cup of the flour, 1 cup cornmeal, the yeast and salt. Stir in vegetable oil and water and mix well. Add remaining flour and mix until a stiff dough forms. Turn out onto lightly floured surface and knead for 5 minutes. Place in greased bowl, turning to grease top, and let rise for 1-1/2 hours, until doubled. Punch down.

For two large pizzas: divide dough into two balls. Grease two large cookie sheets with vegetable shortening, and dust each with 2 Tbsp. cornmeal. Roll out each ball on each cookie sheet until crust is 1/8" thick. Just cover the sheets, and don't worry about the crust being perfectly rectangle. Set aside while preparing sauce.

For individual pizzas: divide dough into 8 balls and roll out into 6-8" circles.

Bake crusts without toppings at 400 degrees for 10 minutes. You can store them at room temperature for 2 days, or freeze for longer storage. Then when you want to eat, add your favorite toppings and bake at 400 degrees for 15-30 minutes (depending on the size) until crust is golden brown and toppings are heated. Serves 10

Modified from: Linda Larsen-About.com

<http://busycooks.about.com/od/appetizerrecipe1/r/cranbemeatballs.htm>

## Turkey Club Pizza

Use one half of [Yeast Crisp Pizza Crust](#) recipe, or you can use a Boboli crust.

**Prep Time: 20 minutes**

**Cook Time: 20 minutes**

### Ingredients:

- 1/2 Yeast Crust Recipe OR 1 Boboli pizza crust
- 1/3 cup mayonnaise
- 1/2 tsp. dried basil leaves
- 1/2 tsp. dried thyme leaves
- 1/8 tsp. pepper
- 2 Tbsp. Dijon mustard
- 2 cups cubed cooked turkey
- 1-1/2 cups shredded Muenster cheese

- 6 slices bacon, cooked crisp and crumbled
- 2 tomatoes, chopped and seeded
- 1-1/4 cups shredded Swiss cheese
- 1/4 cup grated Parmesan cheese

### **Preparation:**

Preheat oven to 425 degrees. Make and prebake [crust](#) if using. Let cool. No need to prebake Boboli crust.

In small bowl, combine mayonnaise, basil, thyme, pepper, and mustard and mix well. Stir in turkey, then spread crust with this mixture. Top with remaining ingredients in order. Bake at 425 degrees for 10-15 minutes until crust is golden brown and cheese is melted. 6 servings

Linda Larsen-About.com

<http://busycooks.about.com/od/pizzarecipes/r/yeastpizzacrust.htm>

<http://busycooks.about.com/od/pizzarecipes/r/clubpizza.htm>

## **Wild Rice Turkey Bake**

To cook wild rice, combine 1-1/2 cups washed rice with 4 cups water in heavy saucepan. Cover and cook for 30-45 minutes or until tender. Drain off any excess water.

**Prep Time: 20 minutes**

**Cook Time: 45 minutes**

### **Ingredients:**

- 3 cups cooked wild rice
- 3 cups chopped cooked turkey
- 16 oz. pkg. frozen french cut green beans, thawed
- 32 oz. jar alfredo sauce
- Salt and Pepper to Taste
- 2 Tbsp Butter Melted
- 1/2 cup soft bread crumbs

### **Preparation:**

Preheat oven to 350 degrees. Mix rice, turkey, green beans and alfredo sauce in large bowl. Place in 12x8" glass baking dish. Combine melted butter with bread crumbs and sprinkle over top of casserole. Bake at 350 degrees for 45-50 minutes until casserole bubbles at the edges and bread crumbs are browned.

To freeze, undercook rice by 10 minutes. Do not thaw green beans. Mix all ingredients and place in baking dish. Wrap well and attach small freezer bag with bread crumbs. Label and freeze up to three months. To thaw and reheat, thaw casserole overnight in refrigerator. Uncover, sprinkle with breadcrumbs, and bake at 350 degrees for 50-65 minutes until bubbly and thoroughly heated. Serves 6

Modified from: Linda Larsen-About.Com

<http://busycooks.about.com/od/precookedpoultryrecipes/r/wildriceturkey.htm>