

Talking Turkey

**With Handy Storage Tips And Delectable Recipes,
There's No Such Thing As Too Many Leftovers**



From sandwiches to pizza and salad, leftover Thanksgiving turkey (and stuffing) can make any meal memorable.

(NAPSA)—When it comes to family and the holidays, you want to serve the best. However, for many people, the best part of Thanksgiving is the leftovers—particularly the turkey and stuffing.

Savory turkey sandwiches and the aroma of stuffing being heated evoke mouthwatering memories. With a little ingenuity—and proper storage—these holiday staples can go a long way.

Store cubed, cooked turkey in one- or two-cup amounts in zipper-style plastic freezer bags; press air out before sealing. Label with amount and date, and freeze for up to a month. When ready to use, thaw in the refrigerator or defrost in the microwave.

With these serving ideas, you won't even recognize leftovers because they taste so fabulous.

- Add chopped turkey to your favorite pasta dishes.

- Turkey Grilled Cheese—Add turkey slices and honey mustard to your next grilled cheese sandwich. Serve with a side of stuffing.

- Turkey Pizza—Top your frozen pizza with chopped turkey before baking.

- Turkey Caesar Salad—Toss together cooked turkey, salad greens and Caesar dressing. Sprinkle with grated Parmesan cheese.

Just as stuffing makes Thanksgiving special, its many varieties can add flavor to any meal. By using an instant stuffing mix, such as STOVE TOP Stuffing, you can quickly make a terrific side dish or main meal. Consider how stuffing lifts the classic turkey sandwich to new heights:

The Ultimate Leftover Turkey Sandwich

Prep: 20 minutes

- 1 cup STOVE TOP Stuffing Mix, any variety, or leftover hot, prepared stuffing**
- 4 slices bread, toasted**
- 2 Tbsp. MIRACLE WHIP Salad Dressing**
- 2 Tbsp. cranberry sauce**
- 2 cups pulled cooked turkey**
- 2 Tbsp. PHILADELPHIA Cream Cheese Spread**

PREPARE stuffing mix as directed on package; set aside.

SPREAD 2 of the toast slices with salad dressing and cranberry sauce; top with turkey and stuffing.

COVER with remaining 2 toast slices spread with cream cheese spread.

Makes 2 sandwiches.

For more recipe ideas and tips, visit www.kraftfoods.com.