

Great Ideas For Tasty Turkey Leftovers!

(NAPSA)—Everyone loves traditional holiday foods, but sometimes the best part of the meal is enjoying leftovers the day after. This year, as the Butterball® Turkey Talk-Line™ celebrates its 25th anniversary, the turkey experts are creating a wealth of ways to shake up your turkey taste buds with easy ideas for leftovers.

“Turkey is the ultimate leftover because you can use it in so many different recipes,” said Mary Clingman, director of the Butterball Turkey Talk-Line. “Some families like leftovers so much that they purchase an additional smaller turkey to make their favorite turkey sandwiches, soups and salads. At the Talk-Line, we love helping families figure out how to best enjoy their extra turkey after the holiday meal.”

One of Clingman’s favorite ways to prepare tantalizing turkey leftovers is by using them in a light and zesty salad. For more holiday ideas and leftovers recipes, visit www.Butterball.com.

Turkey Citrus Avocado Salad

Prep Time: 20 minutes

Total Time: 20 minutes

Makes 4 (3 cup) servings

Ingredients:

Dressing:

- ½ cup fresh orange juice
- 2 tablespoons Wesson® Pure Canola Oil
- 1 tablespoon Gulden’s® Spicy Brown Mustard
- ¼ teaspoon salt
- ¼ teaspoon ground red pepper

Salad:

- 1 bag (8 ounces) field greens salad blend
- 2 tablespoons chopped fresh cilantro
- 1 orange, peeled, sectioned, halved
- 1 avocado, peeled, sliced
- ¼ small red onion, cut into thin wedges
- 1½ cups cubed leftover cooked Butterball® Turkey
- ¼ cup David® Pepitas Pumpkin Kernels (optional)



Directions:

1. Dressing: Beat orange juice, oil, mustard, salt and red pepper in small bowl until well blended. Set aside.

2. Salad: Place lettuce in serving bowl or on large serving platter. Top with cilantro, orange, avocado, red onion and turkey breast strips. Drizzle with salad dressing. Top with pepitas, if desired.

Note: Substitute 1 package (10 oz.) Butterball® Oven Roasted Turkey Breast Strips for leftover turkey, if desired.

Of course, when using leftover turkey, it’s important to remember food safety. “Wash your hands often, keep raw meats and ready-to-eat foods separated, and promptly refrigerate cooked turkey to below 40 degrees Fahrenheit within two hours after serving to discourage bacterial growth,” said registered dietician Jackie Newgent, spokesperson for the American Dietetic Association/ConAgra Foods Home Food Safety—It’s in Your Hands program. Visit www.homefoodsafety.org.

The Butterball Turkey Talk-Line opens its lines for its 25th anniversary season on Nov. 1, 2005, with more than 50 home economists and nutritionists on call at 1-800-BUTTERBALL to answer questions in both English and Spanish. The team of turkey experts is available to offer suggestions on everything from how to thaw, stuff, and carve a turkey to what size bird to buy. Butterball also has a comprehensive Web site in both English and Spanish that offers a turkey-cooking guide, a wide range of recipes, holiday celebration tips, and suggestions for preparing a nutritious holiday meal.