

Youâ€™ve survived Black Friday, but the fridge is still full of leftovers from the big Thanksgiving feast earlier this week. If your fridge looks anything like mine, there are countless plastic containers full of various things: turkey, stuffing, gravy, cranberry sauce, mashed potatoes and even pie. Instead of lumping them all together in some sort of Thanksgiving noodle casserole, why not give each dish a chance to shine again on its own.

**Got Stuffing? Make Stuffles**

**Stuffing Waffles** Makes 2 to 4 4 cups crumbled leftover stuffing 2 large eggs  $\frac{1}{4}$  cup chicken broth or turkey stock, plus more as needed Leftover cranberry sauce, for serving Leftover gravy, for serving

1. Heat a waffle maker and spray with cooking spray.
2. In a large bowl, stir together the leftover stuffing and eggs. Add  $\frac{1}{4}$  cup of chicken broth and mix until well combined. Continue adding chicken broth as needed until the mixture is well-moistened, but not soggy.
3. Scoop some of the stuffing mixture into the prepared waffle baker, spreading it evenly. (The stuffing will not spread or expand like regular waffle batter as it bakes, so itâ€™s important to arrange it in an even, thin layer.) Close the lid and let the waffle bake until golden brown and the egg is cooked throughout.
4. Transfer the waffle to a serving plate; then repeat the filling and baking process with the remaining stuffing. Serve the waffles with leftover cranberry sauce and warm leftover gravy.

**Got Gravy? Make the Best Turkey Sandwich**

**Thanksgiving Sandwiches with Gravy Mayo**

1. Whisk together equal parts mayonnaise and cold or room temperature gravy.
2. Add a splash of Worcestershire sauce and season with kosher salt and freshly ground black pepper.
3. Smear over your favorite sandwich bread and top with sliced turkey, cranberry sauce and whatever else makes your leftover Thanksgiving sandwich perfect.

**Got turkey? Make turkey curry**

**Turkey Curry Wraps**

1 cup mayonnaise  $\frac{1}{4}$  cup mango chutney 2 tablespoons curry powder 1 tablespoon lemon juice  $\frac{1}{2}$  teaspoon ground ginger 3 cups chopped cooked turkey meat 1 apple, cored, chopped  $\frac{1}{4}$  cup of raisins and/or dried cranberries 1 rib celery chopped 2 tablespoons chopped green onion or chives 2

tablespoons chopped fresh cilantro (can substitute parsley) Salt and pepper Lavash bread, large tortillas or other wraps Shredded iceberg lettuce

1. In a large bowl, whisk together mayonnaise, chutney, curry powder, lemon juice and ginger. Add turkey, apple, raisins, celery, onion and cilantro, tossing to combine. Season with salt and pepper. Cover and chill until ready to serve.

2. Spread turkey mixture down center of wrap or tortilla. Top with shredded lettuce. Fold sides of tortilla over ends, then roll up like a burrito.

Got mashed potatoes? Make mashed potato soup Mashed Potato Soup Serves 4 to 6

2 tablespoons olive oil, plus more for drizzling 3 leeks (white and light green parts only), sliced into half-moons and rinsed well 2 cloves garlic, minced 1 stalk celery, thinly sliced Kosher salt and freshly ground black pepper 3 cups leftover mashed potatoes 4 cups low-sodium chicken broth 4 sprigs fresh thyme 1 bay leaf 1 tablespoon lemon juice Sour cream, for serving

1. Heat oil in a large pot over medium, heat. Add leeks, garlic and celery. Season with  $\frac{1}{2}$  teaspoon salt and cook, covered, stirring occasionally, until very tender, about 15 minutes.

2. Add mashed potatoes, broth, thyme and bay leaf and simmer, stirring occasionally, until heated through, about 5 minutes.

3. Remove and discard thyme and bay leaf. Using an immersion blender (or standard blender, in batches), puree soup until smooth. Stir in lemon juice and season with salt and pepper. Serve with a dollop of sour cream and a drizzle of olive oil.

Adapted from Good Housekeeping Got cranberry sauce? Make cranberry bread

One-Bowl Cranberry Sauce Bread Makes 1 loaf This is the perfect loaf to kick off the Christmas shopping season. It is delicious as is or drizzled with icing ( $\frac{1}{2}$  cup confectioners sugar mixed with a tablespoon or two of milk).

1- $\frac{1}{2}$  cups cranberry sauce, divided  $\frac{1}{3}$  cup olive oil  $\frac{1}{2}$  cup granulated white sugar  $\frac{1}{4}$  cup brown sugar 1 large egg 2 teaspoons vanilla extract 1- $\frac{1}{2}$  cups flour  $\frac{1}{2}$  teaspoon kosher salt 1 teaspoon baking soda 1 teaspoon ground cinnamon

1. Preheat oven to 350 degrees. Grease a 9-by-5-inch loaf pan and set aside.

2. In a large

bowl or the bowl of a stand mixer, beat together 1 cup cranberry sauce, oil, sugars, egg, and vanilla. Add the flour, salt, baking soda, and ground cinnamon.

Stir well just until evenly combined. 3. Spread into the prepared pan. If you

have  $\frac{1}{2}$  cup more of leftover cranberry sauce, smear it over the top of

the batter with a spatula. Bake until a tester inserted in the center comes

out clean, about 50 minutes. Got pie? Make pie ice cream Pie Ice Cream

Makes 1 pint For the sweetest ending to the Black Friday shopping weekend, swirl

a slice of leftover pie into a pint of softened ice cream. Try cinnamon

ice cream with pumpkin pie, butter-pecan ice cream with pecan pie or vanilla ice

cream with cranberry or apple pie. 1 pint ice cream 1 piece leftover pie,

cut into pieces Thaw ice cream at room temperature until softened but not melted,

about 20 minutes. Transfer to a bowl or a loaf pan and swirl in

chopped pie. Cover with plastic wrap and freeze until hardened. Got more pie? Chop

up another piece of pie and place in a sundae glass. Top with a

scoop or two of Pie Ice Cream