

Mashed Potato and Stuffing patties

Serves: 12-14 patties

Ingredients

- 2 eggs, lightly beaten
- 2 tablespoons onion, finely chopped #5772
- ¼ teaspoon pepper #1028
- 2 cups leftover Lamb Weston mashed potatoes #7944
- 2 cups leftover Stove Top Stuffing #7897
- 2 cups leftover Sweetheart Boneless Turkey #4054, chopped
- 2 tablespoons butter
- 2 tablespoons oil, canola or vegetable

Instructions

1. Add eggs to a large bowl and beat, add onions and pepper
2. Stir in potatoes, stuffing and turkey
3. Add butter and oil to a large skillet and heat to medium heat
4. Scoop potato mixture with an ice cream scoop or spoon into heated skillet
5. Press down slightly with the back of a spatula
6. Fry on each side about 3 minutes or until golden brown
7. Drain on paper towel
8. Serve warm

<http://pocketchangeourmet.com/mashed-potato-stuffing-patties-thanksgiving-leftovers/>

Thanksgiving in a Pan

6 servings of Stove Top Stuffing Mix #7897 – prepared according to package directions

2 ½ cups Sweetheart Boneless Turkey #4054

2 cups Gourmet Whole Green Beans #3781

2 cups prepared PanRoast Turkey Gravy #1254

Pepper to taste #1028

Put stuffing in a greased baking dish. Top with turkey, beans, gravy and pepper. Cover and bake at 350 degrees for 35 minutes or until heated through. Tastes like a delicious holiday dinner but without all the work!

The Best Homemade Ham and Macaroni and Cheese

2 cups chopped Carve Master Ham #7960

8 oz Barilla Elbow Macaroni #1332, cooked and drained

1 cup shredded cheddar Jack Cheese #1860

1 cup Shirley J. White Cheddar Sauce Mix #5242

3 cups cold water

Whisk together Shirley J. Cheddar Sauce and 3 cups cold water in a medium sauce pan. Bring to a slow boil, simmer ten minutes. Pour over macaroni and ham. Stir until combined. Add shredded cheese. Stir until melted. Serve warm.