

# Making Use Of Holiday Leftovers

While the holiday bird, ham, lamb, roast pork, or beef gets top billing the day it is served, it's thereafter relegated to a second class role. Not so for this cook. After all the hustle and bustle preparation of a feast-like meal, I actually look forward to a few relaxing and different meals made with some of the holiday leftovers.

## Brunch Tortillas

A flavorful and fun dish for brunch or supper that can easily be put together in the morning or the day before. It makes good use of any leftover Christmas dinner ham; or you could just use some leftover chopped vegetables as well. Makes 10 tortillas.

- Ingredients:**  
 2 cups cooked, cubed ham  
 1/2 cup chopped green onions (scallions)  
 10 flour tortillas (8-inch)  
 2 cups (8 oz.) shredded cheddar cheese, divided  
 1 tablespoon flour  
 2 cups milk or half-and-half  
 6 eggs, beaten  
 1/4 teaspoon salt

Combine ham and scallions; place about 1/3 cup down the center of each tortilla. Top with 2 tablespoon cheese. Roll up and place seam side down in a greased 13x9x2-inch baking dish. In a bowl, whisk flour, milk or half-and-half, eggs and salt until smooth. Cover and refrigerate for 8 hours or overnight. Remove from refrigerator 30 minute before baking. Cover and bake at 350 degrees for 25 minutes. Uncover; bake for 10 minutes. Sprinkle with remaining cheese; bake 3-4 minutes longer or until cheese is melted. Let stand for 10 minutes before serving.

## Turkey Rarebit

These open-face sandwiches, smothered with a cheesy beer sauce, are a different and delicious way to use up leftover poultry. Serves 4

- Ingredients:**  
 2 tablespoons butter  
 8 slices sourdough or other hearty bread, lightly toasted  
 2 tablespoons Dijon mustard  
 16 thin slices leftover turkey breast and/or dark meat  
 3 medium scallions, thinly sliced  
 3/4 cup whole milk  
 1/2 cup brown or dark amber ale  
 6 oz. sharp Cheddar cheese finely grated, divided  
 1 teaspoon Worcestershire sauce  
 salt and freshly ground black pepper

Position a rack 4-5 inches from broiler; heat broiler on high. Lightly butter a large rimmed baking sheet. Smear one side of each slice of lightly toasted bread with the mustard. Set the bread slices mustard-side up on baking sheet and top with the turkey. Melt the butter in a 2-quart saucepan over medium heat; add scallions. Cook for 1 minute, stirring often. Whisk in flour and cook 1 minute more, stirring often. Add milk and beer; whisk until thick and bubbling, about 2 minutes. Add all but 1/4 cup of the cheese, Worcestershire, and pepper; whisk until bubbling, just a few seconds. Season to taste with salt and pepper. Spoon 1/4 cup of the cheese sauce over each sandwich; sprinkle tops with remaining cheese. Broil until bubbling and browned, 4-5 minutes. Cool for a couple of minutes before serving.

## Fruitcake-Stuffed Pork Chops

I can't think of a tastier way to use up any leftover fruitcake. Even if you don't care for fruitcake, this dish could make you a believer in the magic of leftovers. 4 servings.

- Ingredients:**  
 1/4 cup minced onion  
 1/4 cup minced green or red pepper  
 3 tablespoons butter or olive oil  
 1 cup finely chopped fruitcake  
 4 (1-inch thick) lean rib pork chops

In a heavy skillet cook the onion and pepper in 2 tablespoons of the butter or olive oil over moderate heat, stirring until vegetables are softened. Stir in fruitcake and salt and pepper to taste; set aside to cool. With a sharp knife, make an incision in the edge of each pork chop and cut a deep, side picket in each. Fill chops with stuffing and close with wooden picks. Season chops with salt and pepper. In a heavy oven proof skillet, brown chops in remaining butter or oil over moderately high heat until brown. Add 1/4 cup water and bake chops, covered, in preheated 350 degree oven, turning them once, for 30-40 minutes. Reduce pan juices to about 1/3 cup and serve over chops. Note: If you don't want to cut pockets in the pork chops for the stuffing, just pile the stuffing on top of chops (thinner ones can be used this method) and cook open-faced.

*Nancy Adams is a native of Peterborough and resides in Hancock. She and her husband, Bud, have raised four sons. She has been featured as one of Yankee Magazine's great New England cooks. Nancy welcomes suggestions – send them to: Nancy P. Adams, PO Box 23, Hancock, NH 03449.*

## Cooking Corner

with Nancy Adams



## Roast Beef Scaloppine

A simple way to use some leftover roast beef that requires no recipe; use whatever amount you have or desire.

Directions: Cut thin slices of leftover roast beef. Dust them with fine bread crumbs and pan fry in some hot oil until crispy. Serve slices topped with a chopped vegetable salad.

## Curried Pears and Lamb

Leftover lamb is enhanced with pear slices, spices and a curry sauce. Serve on hot rice topped with garnishes. 4 servings.

- Ingredients:**  
 1 small onion, chopped  
 1 clove garlic, minced  
 2 tablespoons olive oil  
 3 cups of leftover lamb, cut into 1-inch pieces  
 2 tablespoons flour  
 2 tablespoons tomato paste  
 1 tablespoon curry powder, more or less to taste  
 1 teaspoon paprika  
 1/2 teaspoon ground ginger  
 1/4 teaspoon chili powder  
 1 teaspoon sugar  
 1/4 teaspoon salt  
 2 cups chicken broth  
 2 fresh pears, cored and sliced (don't peel)  
 chopped scallions and chutney for garnish

Sauté onion and garlic in oil until soft. Add lamb and cook just to brown sides. Blend in flour, tomato paste, spices, sugar, and salt. Gradually add chicken broth. Cover and simmer to thicken, about 8-10 minutes. Add sliced pears and cook, uncovered, until pears are just soft, about 10-12 minutes longer.

## Stuffed Portobello Mushrooms

A fun idea for using leftover meats or veggies. Lovely for a light meal with salad; increase amounts as desired. 2 servings.

- Ingredients:**  
 Chop fine, grind or use food processor to prepare leftover meat; use leftover pork, lamb, beef, or vegetables, about 1-1/2 cup prepared  
 handful of fresh basil, or 1 teaspoon dried  
 1 or 2 cloves fresh garlic, minced  
 2 or 3 tablespoons finely chopped red onion  
 dash cayenne pepper  
 salt and pepper  
 4 large portobello mushrooms  
 1/2 cup goat cheese crumbles, divided  
 8 or so cherry tomatoes, divided

Combine crumbled leftovers with basil, fresh garlic, onion, salt, pepper, and cayenne. Lay the mushrooms in a baking dish and sprinkle some goat cheese in each and around the caps lay half the un-chopped cherry tomatoes. Mound the meat (or vegetable) mixture on top of mushrooms (okay if it overflows). Top with rest of goat cheese and a few more tomatoes. Cook at 350 degrees for 20 minutes; then broil a few minutes to get tomatoes crackling and cheese browned.

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