

TURKEY SALAD

When Francesca needed a recipe for leftover turkey from a solitary Thanksgiving dinner this past year, she turned to her culinary guru, Donna Hickling, who shared this recipe. Adapted from well-known chef Alton Brown.

PREP: 5 minutes

COOK: 1 hr. 5 minutes

SERVINGS: 4

INGREDIENTS:

1 lb. roasted turkey meat, cubed

½ C. mayonnaise

½ small lemon, juiced

2 stalks celery, thinly sliced

½ C. small red onion, finely chopped

¼ C. dried cranberries, roughly chopped

2 Tbsp. thinly sliced fresh sage

½ tsp. kosher salt

Freshly ground black pepper, to taste

DIRECTIONS:

Combine all ingredients in a large bowl and gently mix.

Move mixture to a large airtight container and refrigerate for 1 hour before serving.

Store in the refrigerator for up to 3 days.

Francesca also uses this recipe for leftover chicken. Sometimes I make the Parm Crusted Chicken from Diane Rothman in the first cookbook and use leftovers for this recipe or for the Garlic Spinach Soup in this cookbook.

