



# STILL THANKFUL

## Recipes from the Circle 7 team

### RECIPE | NO JOKE TURKEY SANDWICH

Leftover sliced turkey, warmed up in the oven  
 Leftover stuffing, warmed up  
 Cranberry sauce  
 Gravy, warmed up  
 Herb mayonnaise (chopped herbs, lemon zests, mayo, s&p)  
 Fresh arugula  
 Toasted bread

Build your sandwich.



*No Joke Turkey Sandwich by George,  
 Cook from Circle Seven Café*

### RECIPE | CREAMY TURKEY + WILD RICE SOUP

Make turkey stock, using turkey bones left from carved turkey.

- water, 4 qts
- onions
- celery
- carrots
- garlic cloves
- herbs, bay leaf

Bring to a boil and simmer for an hour.

This can be made ahead and chilled before use.

For the soup

- 3 tbsp. butter
- 1 tbsp. canola
- 1 cup chopped onions
- 1 cup chopped celery
- 1 cup chopped carrots
- 1 tbsp. minced garlic
- 1/3 cup AP flour
- 2 quarts turkey stock
- 3 cups cooked, pulled or diced turkey
- 2 cups heavy cream
- Chopped fresh parsley
- Sat and pepper to taste
- 2 cups cooked rice or wild rice



*Circle 7's Enrique and Manny  
 Creamy turkey + wild rice soup*

In a stock pot over medium heat, melt butter and add the canola oil. Sauté the onions, celery, carrots and minced garlic in fat until tender. Add the flour into the sautéed vegetables and cook for three minutes. Slowly add the stock to the mixture while stirring constantly, to make sure that the flour doesn't clump up. Add the turkey to the mixture. Lower the heat, then add the cream, stirring to incorporate. Bring to a low simmer for two minutes, do not boil. Add the fresh herbs and season with salt and pepper. Add the cooked rice to the soup.





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## RECIPE | TURKEY POT PIE

2 tablespoons butter  
1 cup diced onions  
1.2 cup diced celery  
1 cup diced carrots  
4 tablespoons AP flour  
2 cups Turkey stock  
½ cup green peas, corn and or green beans (leftover)  
2 cups shredded or diced turkey  
Chopped parsley  
Prepared pie crust  
Preheat oven to 350 degrees F.

Melt butter in saucepan and cook chopped onion until tender. Stir in celery and carrots and cook for 2 minutes. Stir in flour and cook for 2 minutes. Add turkey stock and bring to a simmer. Add the rest of the vegetables and simmer for two minutes. Stir in turkey and parsley. Pour mixture into casserole. Top with pie crust and brush with egg. Bake for 30 minutes until crust is golden.

You can also make individual pot pies by using 6" prepared pie crust.



*Turkey Pot Pie  
from Circle Seven Café*

## RECIPE | LEFTOVER TURKEY AND EGG CONGEE

¼ of white onions small diced  
3 cloves of minced garlic  
1 tablespoon peeled and finely chopped ginger  
1 ½ cups jasmine rice or short grain rice  
1 quart chicken broth  
1 cup pulled cooked turkey meat or chicken  
Salt and pepper to taste  
A pinch of saffron (optional)

### Suggested Toppings:

Chopped scallions  
Hard-boiled egg  
Crispy onion  
Crispy turkey skin  
whatever you want!

Place the soup pot on medium heat and the add oil. Once the oil is hot add the chopped onions and sauté for 1 minute; add the garlic and ginger and sauté just until fragrant; add the rice, cook for about two minutes coating the rice with oil. Add the broth to the rice and stir, making sure that the rice isn't stuck to the pan. Reduce the heat to low, cover the pot and simmer until the rice is cooked, checking every five minutes, stirring, making sure that there is plenty of broth and the rice is not sticking to the pan. Add the cooked turkey to the porridge and season with salt and pepper. Serve while hot and top with whatever you want!





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## RECIPE | TURKEY SOPAS – FILIPINO NOODLE SOUP

1 tablespoon canola oil  
1 cup diced yellow onions  
1/2 cup diced celery  
1/2 cup diced carrots  
1 clove garlic, minced  
2 quarts turkey stock  
2 cup dry elbow macaroni  
2 cups shredded turkey  
1 1/2 cups evaporated milk  
1/2 cup crispy bacon bits  
Finely chopped cabbage

Heat a stock pot over medium heat and add the butter. Allow the butter to melt then add onions, celery, carrots and garlic, and cook until the tender. Add the stock to the pot and bring to a boil. Add the pasta and cook until al dente. Add the cooked turkey and simmer for two minutes. Turn off the heat and add the evaporated milk. Stir until well incorporated. Add the shredded cabbage. Season with salt and cracked black pepper. Top with bacon bits.

### CHEF TIP

Roux: equal parts flour and fat (usually butter) used to thicken sauces, gravy, soups and stews.

To make a roux: flour is added to hot fat (butter or oil) and cooked to desired level of brownness. The mixture is stirred constantly while cooking to prevent it from getting scorched. Roux can be made ahead and kept in the refrigerator for a couple of weeks and used as needed.

For a clump free sauce, gravy, or stews:

Add cold or room temperature liquid to hot roux and whisk constantly until well incorporated.

Add cold roux to hot liquid, whisking constantly until well blended.

