

POULTRY RECIPES

Turkey or Chicken Terrapin

2 cups Cold Turkey or Chicken
1 cup Sweet Cream or leftover gravy
1 cup Peas
4-6 Soda Crackers
Butter
Salt and Pepper

Place all ingredients in a baking dish, add cream or leftover gravy to moisten. Bake for 30 minutes at 400 degrees. Serve hot over mashed potatoes or bread.

King Ranch Chicken

2 cans cream of chicken soup
1 can Ro-Tel Tomatoes
2-2 ½ cups Shredded cheese
2 cups Minute rice (uncooked)
2 cups Chicken (cooked and diced)
Chili Powder or onion, optional

Mix all ingredients together, put in a greased casserole and bake at 350 degrees for 1 hour.

Turkey Rotini

1 box (16oz) of Rotini
Make a standard white sauce and set aside (Alfredo)
4 cups finely chopped cooked turkey
¾ cups Chopped American Cheese
3 Tbsp. Powdered American Cheese

Prepare rotini pasta as directed on the box. Mix white sauce and turkey, cook in pan on stove at medium heat. Add cheeses to the mixture. Place drained pasta in serving dish. Cover with the turkey mixture. Mix well and serve with vegetables like broccoli or peas.

