

Creamed Turkey Over Biscuits

2 tbsp unsalted butter
2 tbsp flour
1/2 cup chicken or turkey broth
1 1/2 cups half 'n half
1/2 tsp salt
1/4 tsp pepper
2 cups of cooked turkey, chopped
Leftover or fresh made mashed potatoes
Your favorite biscuits (homemade or store bought)

In a large skillet, melt the butter over medium heat. Once melted, whisk in the flour and continue to whisk and cook for 1-2 minutes. Pour in the half 'n half and broth. Season with the salt & pepper. Continue to heat, whisking every minute or so for about 5 minutes. Dump in the chopped turkey and stir. Heat another 3-4 minutes or until the turkey is heated through and the sauce has thickened.

To serve, cut a biscuit in half and place on a plate. Add a nice heaping scoop of reheated leftover mashed potatoes. Generously ladle the creamed turkey over top of the biscuit and mashed potatoes.



Simple Potato Ham Chowder

1 small onion, chopped
About 2 cups of thick sliced ham, cubed (about 4-5 slices)
2 tbsp butter
1 tbsp olive oil
3-4 medium potatoes, peeled and chopped
4 cups of chicken or turkey broth

In a large pot or dutch oven, heat the butter and olive oil over medium-high heat until the butter is melted. Add your onions and saute for 2-3 minutes.

Add in the cubed ham. Saute for another 3-4 minutes. Pour in your broth and bring to a boil. Add the potatoes and cook until tender. Mash about half of the potatoes in the pot with a potato masher. Make sure you leave some chunks though! Season with salt & pepper, to your taste.

