



COOKING CLASSES

AT SUR LA TABLE

**CREATIVE THANKSGIVING
LEFTOVERS**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 2 cups cooked turkey meat

Produce

- 1/2 yellow onion
- 1 large carrot
- 1 celery rib
- 1 small Yukon Gold potato
- 2 garlic cloves
- 1 bunch fresh thyme
- 4 ounces cremini or button mushrooms
- 1 lemon

Dairy

- 15 tablespoons unsalted butter
- 1/2 cup whole milk or half and half
- 1/2 cup grated extra-sharp cheddar cheese
- 3/4 cup buttermilk

Frozen

- 5 ounces frozen baby peas

Pantry Items

- Dried sage
- Kosher or sea salt
- Freshly ground pepper or pepper in a grinder or mill
- All-purpose flour
- 1-2 cups turkey or chicken broth
- Baking soda
- Baking powder
- Granulated sugar
- Light brown sugar
- Rolled oats

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Wooden spoon
- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Sifter or mesh strainer
- Ice cream or portion scoop (optional)
- Butter knife or offset spatula

Cookware

- 8 to 10-inch oven-safe skillet

Appliances

- Food processor (optional)

Bakeware

- 9 x 13-inch baking dish

Other

- Parchment paper

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All Recipes

1. Preheat oven to 375°F.

Leftover Turkey Pot Pie with Cheddar Biscuit Topping

1. 2 cups cooked turkey meat, cut into 1/2-inch pieces.
2. Thaw 5 ounces frozen baby peas.

LEFTOVER TURKEY POT PIE WITH CHEDDAR BISCUIT TOPPING

Yield: 4 servings

Filling:

2 tablespoons unsalted butter
1/2 yellow onion, coarsely chopped
1 large carrot, cut into 1/2-inch pieces
1 celery rib, cut into 1/2-inch pieces
1 small Yukon Gold potato, cut into 1/2-inch pieces
2 garlic cloves, minced
2 teaspoons chopped fresh thyme leaves
1 teaspoon dry sage
Sea salt and freshly ground black pepper
4 ounces white or cremini mushrooms, trimmed and quartered
1/4 cup unbleached all-purpose flour
1-2 cups turkey stock or low-sodium chicken broth
1/2 cup whole milk or half-and-half
2 cups roasted turkey meat, cut into 1/2-inch pieces
5 ounces frozen baby peas, thawed

Biscuit crust:

1 cup unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon sea salt
1/4 teaspoon freshly ground black pepper
1/2 cup coarsely grated extra-sharp cheddar cheese
2 teaspoons chopped fresh thyme
3 tablespoons cold unsalted butter, cut into 1/2-inch pieces
3/4 cup buttermilk

- 1. To make the filling:** Heat an 8 to 10-inch oven-safe skillet over medium-low heat; add butter. When butter melts and foam subsides, add onion, carrots, celery, potato, garlic, thyme and sage; season with salt and pepper. Cook, stirring occasionally, until vegetables are almost tender, 7 to 9 minutes. Add mushrooms and cook, stirring occasionally, until tender, 5 to 7 minutes.
2. Sprinkle vegetables with flour and cook, stirring constantly, 2 minutes. Stir in stock and milk, scraping up any brown bits. Bring to a boil while stirring. Reduce heat and simmer until slightly thickened, about 3 minutes. Stir in turkey and peas. Taste and adjust seasoning with salt and pepper. Set aside while you make the biscuit topping.
3. Preheat the oven to 375°F with a rack in the middle of the oven.

4. **To prepare biscuits:** Sift together flour, baking powder, baking soda, salt and pepper into a medium bowl. Add cheese and thyme; toss to coat. Blend in butter with a pastry blender or your fingertips until the mixture resembles a coarse meal. Add buttermilk and stir just until a dough forms. Drop biscuit dough onto filling in 6 to 8 mounds, leaving spaces between biscuits.

5. Transfer pan to the preheated oven and bake until biscuits are puffed and golden brown and filling is bubbling, 25 to 35 minutes. Let stand 10 minutes before serving.

Recipe variations:

- Substitute any of the vegetables for what you like or have on hand. You are looking for a total of 4 to 5 cups of diced vegetables. Try winter squash, shallots, cauliflower or green beans.
- The filling can be made ahead of time. When ready to eat, make biscuit dough, top filling with biscuits and bake.

CRANBERRY STREUSEL BARS

Yield: 24 bars

These bars are a great way to use up your leftover cranberry sauce. The base recipe is great year-round, just substitute your favorite jam for the cranberry sauce.

2 1/2 cups all-purpose flour
2/3 cup granulated sugar
1/2 teaspoon salt
1 cup plus 2 tablespoons unsalted butter divided, cut into 1/2-inch cubes
1/4 cup light brown sugar
3/4 cup old-fashioned rolled oats
1 1/4 cup leftover cranberry sauce
1 tablespoon lemon juice

Preheat the oven to 375°F. Line a 9 x 13-inch pan with parchment paper so that the paper overhangs two sides.

1. To the bowl of a food processor add flour, granulated sugar and salt. Pulse 3 to 5 times to combine. Add 1 cup of cubed butter; pulse until butter pieces resemble coarse sand.
2. Measure 1 1/4 cups flour mixture into a medium bowl and set aside; distribute the remaining flour mixture evenly in the bottom of the prepared baking pan. Using your fingers or the bottom of a measuring cup, firmly press the mixture into an even layer to form the bottom crust. Transfer baking dish to the preheated oven, bake until the edges begin to brown, 14 to 18 minutes.
3. While the crust is baking, to the bowl of remaining flour mixture add brown sugar and oats; toss to combine. Work in the remaining 2 tablespoons of butter by rubbing the mixture between your fingers until the butter is fully incorporated. Pinch the mixture with fingers to create hazelnut-sized clumps; set streusel aside.
4. Combine cranberry sauce and lemon juice in a small bowl.
5. Spread cranberry sauce evenly over the baked crust and top with an even layer of streusel. Return the pan to the oven and bake until the topping is a deep golden brown and the filling is bubbling, 22 to 25 minutes. Cool to room temperature on a wire rack. Remove the bars from the baking dish by lifting the parchment extensions. Cut into squares and serve. The bars can be stored in an airtight container at room temperature.

Recipe variations:

- Substitute cranberry sauce for your favorite jam or preserve.
- Replace 1/4 cup of rolled oats with chopped, toasted pecans or walnuts for a nice crunch.