

Day-After Turkey Divan

1 package (10 ounces) frozen broccoli or
asparagus spears, cooked and drained
4 large slices turkey
1/3 cup milk

1 can (10½ ounces) condensed cream of
vegetable, celery, chicken or
mushroom soup
½ cup shredded Cheddar cheese

Arrange broccoli in shallow baking dish (10x6x2"). Top with turkey slices. Blend soup and milk; pour over turkey; sprinkle with cheese. Bake in a 450°F oven until sauce is slightly browned, about 15 minutes. 4 servings.

Chicken or Turkey Croquettes

2 cups cooked chicken, turkey or meat,
chopped fine
¾ teaspoon salt
½ teaspoon celery salt
Dash pepper
1 teaspoon grated onion
3 tablespoons chopped parsley

1 cup thick white sauce
1 cup fine dry crumbs
1 egg, slightly beaten
2 tablespoons water
Vegetable oil to depth of 1 to 1½"
in skillet

Combine chicken, seasonings, onion and parsley with white sauce; chill. Form into croquettes – about 10 little log-shaped ones. Roll in crumbs, then in egg mixed with water, then in crumbs again. Let stand to dry coating while heating vegetable oil. Fry in vegetable oil heated to 375°F about 1½ minutes, until golden brown. Drain. 4 to 6 servings.

Chicken-Rice Bake

3 cups cooked rice (1 cup uncooked)
2 ounce jar pimento
¼ cup or 4 ounce can mushrooms
1½ cups cooked chicken
½ cup blanched almonds

½ cup sliced celery
1½ cups chicken broth
Salt & pepper
1½ tablespoons flour

Heat oven to 350°F. Sauté mushrooms and almonds in butter. Combine rice and pimento; place 1/3 in greased casserole; alternate chicken, celery, mushroom-almond mixture with remaining rice. Pour over this the chicken broth seasoned with salt and pepper and blended with flour. Bake 1 hour. Makes 6-8 servings.