

4 great ways to use up the holiday turkey



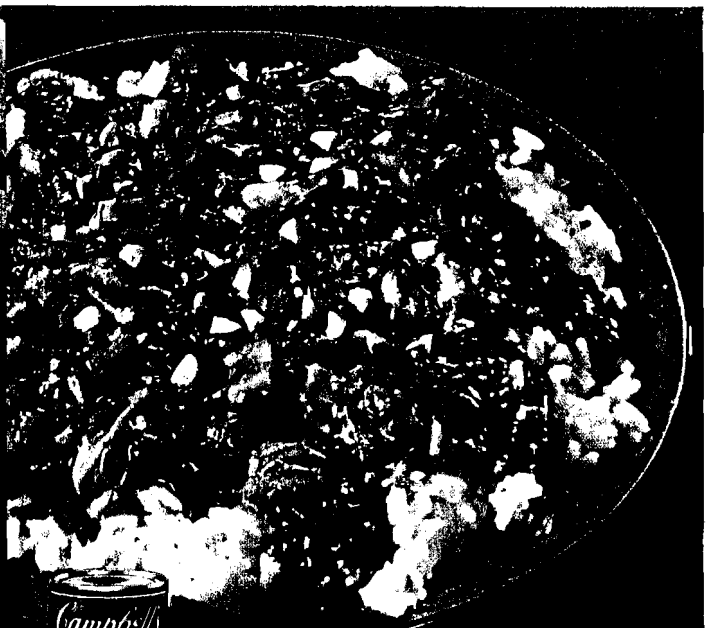
TURKEY DIVINE. Great dish for the day after the feast! Cook one 10-oz. pkg. frozen broccoli; orange in baking dish. Top with 4 large turkey slices. Blend 1 can Cream of Mushroom Soup with $\frac{1}{3}$ cup milk; pour over turkey. Sprinkle with $\frac{1}{2}$ cup shredded process cheese. Bake at 450°F. until sauce is slightly brown. 4 servings.



TURKEY SHORTCAKE. Richly sauced turkey à la king—in minutes! Combine 1 can Cream of Chicken Soup with $\frac{1}{4}$ cup milk, 1 cup diced cooked turkey, $\frac{1}{2}$ cup cooked peas, 1 tbsp. chopped pimiento. Heat, stirring occasionally. Serve over split baking powder biscuits, 4 servings.



TURKEY OPEN-FACE SANDWICHES. A treat you can make when you're practically down to the turkey bone! In a saucepan cook $\frac{1}{2}$ cup minced onion in 2 tbsp. butter or margarine till tender. Blend in 1 can Cream of Celery Soup, $\frac{1}{4}$ cup milk, 2 cups diced cooked turkey, and a dash of black pepper. Heat thoroughly, stirring frequently. Serve on toast. 6 servings.



TURKEY INDIENNE. Eastern magic, American style! Sauté $\frac{1}{2}$ cup chopped green pepper in 2 tbsp. shortening. Blend in 2 tbsp. flour, $\frac{1}{2}$ tsp. curry powder (optional), 1 can Onion Soup, $\frac{1}{2}$ cup water. Cook slowly till thickened; stir constantly. Add 2 cups diced cooked turkey, 4-oz. can sliced mushrooms, $\frac{1}{4}$ cup chopped, toasted almonds. Simmer 10 min. Serve over cooked rice. 4 servings.

Good cooks cook with *Campbell's Soups*

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