



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Thanksgiving Dinner “Leftovers”

Ingredients

2 cups (500 ml) prepared turkey stuffing
1 egg
1 cup (250 ml) turkey gravy
1 cup (250 ml) shredded or chunked turkey, cooked

Preparation

Preheat oven to 375°F. Grease a muffin tin.

In a large bowl, toss the stuffing with the egg so that it can be formed into crusts.

Divide the stuffing evenly between the muffin cups and spread it over the bottoms and up the sides of the cups to form crusts.

In another bowl, mix the turkey and gravy well and distribute the mixture evenly between the stuffing crusts.

Bake the “leftovers” for 18 to 20 minutes, or until they are heated through. Serve them with cranberry sauce on top.