

Great Ideas

Mary Giuliani's...

LUNCH FOR FOUR UNDER \$10

FOOD

Who says the feast has to end on Thanksgiving? This caterer-to-the-stars has a crowd-pleasing plan for leftovers

TURKEY WITH CRANBERRY ON MINI PUMPKIN MUFFINS

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup brown sugar
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. ground nutmeg
- $\frac{3}{4}$ cup canned pumpkin
- $\frac{2}{3}$ cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 large eggs, beaten
- Leftover turkey
- Leftover cranberry sauce

1. Preheat oven to 350°. Grease mini-muffin tin (12 mini muffins in a tin).

2. In a bowl, stir flour,

brown sugar, baking powder, baking soda, salt, cinnamon and nutmeg.

3. In a separate bowl, stir pumpkin, milk, oil and eggs until blended.

4. Stir flour into pumpkin mixture.

5. Fill muffin tins $\frac{3}{4}$ full.

5. Bake for 15 minutes.

6. Recipe makes 24, so if using a 12-muffin tin, repeat.

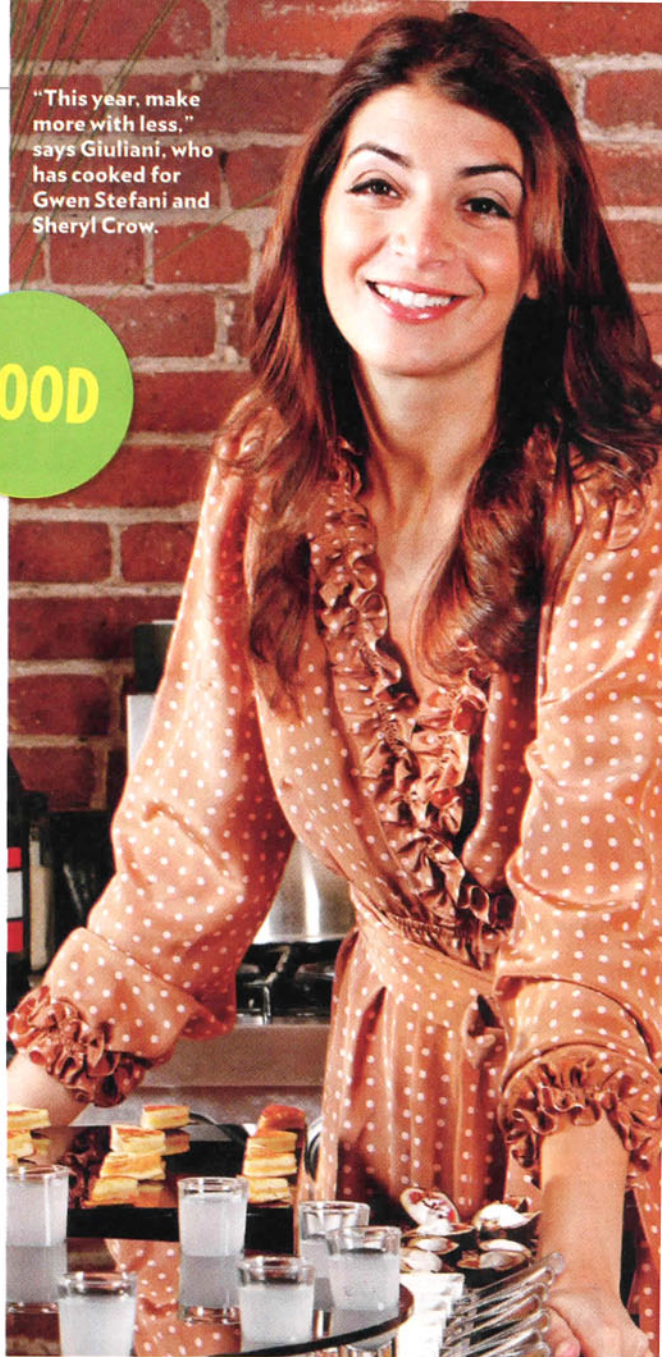
7. Once cool, cut muffins in half horizontally. Place sliced turkey and cranberry sauce on bottom half. Replace muffin top.

Make the most of your leftovers!



Turkey with cranberry on mini pumpkin muffins.

"This year, make more with less," says Giuliani, who has cooked for Gwen Stefani and Sheryl Crow.



MINI GRILLED CHEESE WITH CRANBERRY, TURKEY & BRIE

- 12 slices pumpernickel bread, cut in quarters
 - $\frac{1}{2}$ cup leftover cranberry sauce
 - $\frac{1}{2}$ lb. Brie
 - Leftover turkey meat
 - 4 tbsp. butter
2. Melt butter in skillet (be careful not to burn). When butter starts sizzling, add sandwiches, and cook until golden brown. Remove from skillet and cut into quarters.

1. Lay out 6 slices of bread. Dot each with a tablespoon of cranberry sauce, an even amount of Brie and leftover turkey. Top with remaining 6 slices of bread.

3. Sandwiches can be grilled anytime. If prepared ahead of time, when ready to serve, place on a baking sheet and reheat at 300°.