

Cooking Corner



Bringing Delicious Ingenuity To Leftovers

(NAPSA)—When it comes to preparing festive meals, it almost seems customary for the host to prepare much more food than can be eaten at one meal so friends and family can savor the flavors for several days to come. Cold turkey and its fixings can be as delicious as when they are first served if you bring a spark of ingenuity to your leftover recipe ideas.

Why settle for an ordinary turkey sandwich when you can have a deluxe offering that combines tastes from all corners of the table? The Ultimate Leftover Turkey Sandwich starts with slices of turkey breast that are complemented with a scoop of bread stuffing and tangy cranberry sauce. This leftover classic is dressed up with hearty multigrain bread that's been spread with *Kraft Mayo* with Olive Oil, which has all the taste of regular mayo but only half the fat and calories.

Roasted sweet potatoes combine in beautiful color and texture with celery, walnuts and red onions in a Roasted Sweet Potato Salad. This seasonal twist on a classic potato salad is also brightened up with the great taste of *Kraft Mayo* with Olive Oil that delightfully blends all of the recipe's flavors, while delivering only half the fat and calories of traditional mayonnaise.

For more recipes and tips on healthy living, visit www.kraftfoods.com.



The Ultimate Leftover Turkey Sandwich

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*Prep: 10 min.
Total: 10 min.*

- 2 slices multigrain bread
- 1 Tbsp. KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 3 oz. oven-roasted turkey breast, sliced
- ½ cup prepared STOVE TOP Stuffing Mix for Turkey
- 2 Tbsp. cranberry sauce

Spread bread with Mayo; fill with remaining ingredients.
Makes 1 serving.

Serving Suggestion:
Serve with a mixed green salad tossed with your favorite KRAFT Dressing.

Creative Leftovers:
Substitute 1 leftover dinner

roll, cut in half, for the 2 bread slices.

Roasted Sweet Potato Salad

*Prep: 40 min.
plus cooling*

- 1 lb. sweet potatoes (about 3), peeled, cubed
- ⅓ cup KRAFT Zesty Italian Dressing, divided
- 3 Tbsp. KRAFT Mayo with Olive Oil Reduced Fat Mayonnaise
- 2 stalks celery, chopped
- ⅓ cup PLANTERS Walnut Pieces, toasted
- ¼ cup chopped red onions

Heat oven to 400° F. Toss potatoes with 3 Tbsp. Italian dressing; spread into shallow foil-lined baking pan.

Bake 25 to 30 min. or until potatoes are tender, stirring after 15 min. Cool completely.

Mix Mayo and remaining Italian dressing in large bowl. Add potatoes, celery, nuts and onions; toss lightly.

Makes 6 servings, about ½ cup each.

Substitute:
Substitute green onions for the red onions.

Make Ahead:
Salad can be made ahead of time. Refrigerate until ready to serve.