

Tools, Tips And Tricks For Making Leftovers More Lovable

(NAPSA)—According to a recent survey, three in four Americans let some of their holiday meal go to waste. Instead, consider these festive recipe ideas.

Reinvent Holiday Leftovers

You can breathe new life into leftovers with a meal plan that lets you spend more time with the family and less time in the kitchen. Make the most of your meal and prevent your refrigerator from bursting at the seams with these quick leftover tips:

- While 38 percent of people toss leftover pumpkin after the holiday meal, according to the survey, you can salvage this delicious ingredient by freezing extra in half-cup increments for an easy add-in to waffles, pancakes or muffin batter.

- Survey results indicate that the top food likely to be tossed each holiday season is cranberry relish, but you can reuse this staple instead of grape jelly and create a festive twist on the classic PB & J.

- Bring in the new year and finish off the leftover cranberry relish with a cranberry spritzer. Mix a few spoonfuls with two parts sweet wine and one part lemon-lime soda for a refreshing celebratory cocktail.

- Though 25 percent of those surveyed toss the extra mashed potatoes, you can try panfrying spoonfuls and adding to your morning omelet or baking into a veggie frittata.

- Don't be one of the 15 percent of Americans who scrap leftover turkey. Try it in Thai Basil Lettuce Wraps.

Thai Basil Lettuce Wraps

Peanut Sauce

- 2 Tbsp dry-roasted peanuts
- 1 Tbsp chopped fresh basil
- ¼ cup poppy seed salad dressing
- 2 tsp Pampered Chef Asian Seasoning Mix
- 1 Tbsp rice vinegar
- 1 Tbsp water



Lettuce wraps using leftover turkey or chicken can become a refreshing follow-up to a festive feast.

Salad

- 1 small cucumber
- ½ medium red bell pepper
- 1½ cups (375 mL) shredded cooked chicken or turkey
- 4 large Boston or Bibb lettuce leaves
- Additional chopped peanuts and chopped fresh basil (optional)

For sauce, chop peanuts using Food Chopper. Chop basil using Chef's Knife. Combine peanuts, basil, dressing, seasoning mix, vinegar and water in Small Batter Bowl; set side.

For salad, peel cucumber; slice into julienne strips using Julienne Peeler, voiding seeds. Slice bell pepper into thin strips. Shred chicken or turkey; toss with half of the sauce. Set remaining sauce aside for dipping.

To serve, divide cucumber among lettuce leaves. Spoon chicken mixture over cucumber. Top with bell pepper. Gar-

nish wraps with additional peanuts and basil, if desired. Serve with remaining peanut sauce.

Total time: 20 minutes, Yield: 2 servings, U.S. nutrients per serving: Calories 410, Total Fat 22 g, Saturated Fat 5 g, Cholesterol 100 mg, Carbohydrate 13 g, Protein 36 g, Sodium 420 mg, Fiber 2 g. U.S. diabetic exchanges per serving: 1 starch, 4 low-fat meat, 2 fat (1 carb)

The survey information comes from The Pampered Chef, the premier direct seller of high-quality kitchen tools. At in-home Cooking Shows, guests see and try products, prepare and sample recipes, and learn quick and easy food preparation techniques and tips on how to entertain with style and ease—transforming the simple to the spectacular.

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