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Stickeler's Answer

Stickelers Answer

The answer is "L."

These are the first letters of the words in the question.

Stickeler's Puzzle on Page 12

Tickets

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bvanwinkle@windstream.com

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james.woolery@live.com

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Daniel Muchow
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Kitchen Diva

Presto Change-o! Turkey Leftovers Transformed

by ANGELA SHELF MEDEARIS

Thanksgiving's gone, but the memories linger on -- in the form of leftovers. After having all the traditional Thanksgiving fixings, I always crave spicy foods. I've come to enjoy thinking up ways I can transform the mountain of plastic containers full of a few scoops of this and a mound of that into a new recipe. Leftover turkey combined with Mexican spices makes a great meal.

I love this enchilada recipe because the combination of cumin, chili powder and cayenne pepper completely changes the flavor of the leftover turkey, and it's easy to prepare. If you don't have time to make the enchilada sauce from scratch, use a good quality, commercially made sauce, and add the spices from the recipe to give it a homemade taste.

Serve this dish with a side of Spanish rice and a tossed salad, and you'll have a great meal and a great way to finish off that leftover turkey!



Photo Credit
tDepositPhotos

TURKEY ENCHILADAS

- 3 cups cooked turkey, shredded
- 2 cups sour cream
- 3 cups shredded cheddar cheese, one cup reserved for topping
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/4 to 1/2 teaspoon cayenne pepper
- 12 (10-inch) tortillas, corn or flour

Enchilada Chili Sauce:

- 2 cans (4 ounces each) chopped mild green chile peppers
- 2 cups chopped onion
- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 1/2 pounds stewed tomatoes
- 1/2 teaspoon brown sugar
- 1/2 cup water

TO MAKE THE TURKEY ENCHILADAS:

1. Using a large bowl, combine the cooked turkey with the sour cream, 2 cups of the cheese, the salt, cumin, chili powder and the cayenne pepper.
2. Wrap the tortillas in a clean dishcloth or food-safe paper towels and sprinkle both sides with a little water. Microwave the tortillas for 10-15 seconds to warm and soften.
3. Lightly oil a shallow 13 by 9-inch baking pan so that the enchiladas won't stick to it.
4. Place a tortilla on a flat surface. Spoon 2 to 3 tablespoons of the turkey mixture on the end of the tortilla closest to you. Roll up the tortilla. Arrange it, seam side down in the baking pan. Repeat, placing each stuffed tortilla side by side until the pan is full.

5. Pour the chili sauce over the enchiladas and bake, uncovered at 350 F for about 25 minutes, or until hot and bubbly. Sprinkle with the remaining cup of cheese. Bake for another 5 minutes. Remove pan from the oven and let it set for 5-10 minutes before serving. Serves 4 to 6.

TO PREPARE THE ENCHILADA SAUCE:

1. Using a medium-sized pan, saute the chili peppers and the onions in the oil until the onions are soft, about 3 to 5 minutes. Add the garlic, salt, cumin and chili powder, and saute for another minute.
2. Add the stewed tomatoes and the brown sugar, and saute for 3 to 4 minutes. Stir in the water. Turn heat to high and bring the mixture to a rolling boil. Then turn the heat to low and simmer uncovered until thick, about 15 to 20 minutes.

Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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