

Day After Thanksgiving Turkey Croquettes:

Ingredients:

2 eggs
1/3 cup grated parmesan cheese
1 cup toasted bread crumbs
1 cup cooked turkey meat
1 cup mashed potatoes
1 cup cornbread dressing
1/4 cup chopped parsley
4-6 tablespoons coconut or vegetable oil for searing
salt and pepper

Directions:

Preheat the oven to 375 degrees F.

In a bowl whisk the eggs with 2 tablespoons of water. In another bowl combine the parmesan cheese and the bread crumbs. Set aside while you make the filling.

To a food processor add the turkey meat and pulse until the meat is roughly chopped, but still has a little texture. To a large bowl add the turkey, the potatoes, the dressing, and the parsley, stir to combine. The mixture will be thick and textured looking, but hold together nicely when squeezed. Taste and add salt and pepper if needed (because you are using leftovers and they are probably seasoned, you might not need any, but it is always good to check.)

Using a 1/4 cup portion scoop, divide the mixture into 12 even balls and press to form into disc shape. Dip each croquette in the egg mixture on both sides, and then in the bread crumb mixture. Dust off any excess crumbs and place on a wire rack fitted over a cookie sheet. Repeat until all of the croquettes are breaded.

Over medium heat, melt 2 tablespoons of coconut oil in a 10 inch cast iron skillet. When the oil is hot, work in batches to sear the croquettes until golden brown, about 2 minutes per side.

Place the croquettes back on the wire rack and sear the remaining discs.

Now that they are seared you can finish them in the oven. Bake until the centers are warm about 10-12 minutes.

Serve immediately with Cranberry Mustard and topped with Winter Squash Slaw.

Makes 6 servings