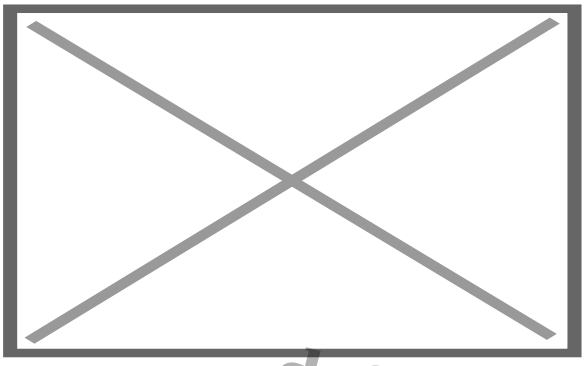
Dish up leftover turkey with dumplings

Description



Turkey & dumplings

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Some hosts find themselves saddled with leftovers after Thanksgiving. Not here. Bird . . . gone. Mashed potatoes . . . never enough. Ginger-laced sweet potatoes . . . begging for more. My challenge is that Iâ??m usually left without leftovers. If youâ??re lucky enough to come away with leftover turkey, toss it into this pan of warmthâ??turkey & dumplings.

Reserve a mix of gently shredded light and dark meat, approximately 3 cups. Add turkey to eight cups stock. Bump up the flavor with one chopped onion, three stalks celery (coarsely chopped), one cup finely chopped parsley, and a bay leaf. Bring to near boil.

For dumplings, gently mix four cups flour, four egg yolks, 1 teaspoon salt and enough water to moisten firmly. Mix dough and form into a ball. Roll dough out onto floured surface. Using a butter knife, cut dough into one-inch strips. Divide strips into two-inch portions, for a batch of 1 x 2-inch egg dumplings. Add small dumpling strips to near boiling stock pan. Stir gently until dumplings are cooked through, approximately 10 minutes.