

Turkey Quiche

3/4 cup diced turkey	1 teaspoon honey mustard
9-inch pie crust	1 teaspoon salt
1/2 cup shredded Swiss cheese	1 cup half and half
1/3 cup diced tomato	3 eggs, beaten

Preheat oven to 350° In pie crust layer turkey, cheese and tomato. Blend eggs, mustard, salt, and half and half in small bowl. Pour mixture into pie crust. Bake in oven 40 to 50 minutes or until knife inserted into center comes out clean. Makes about 4 servings.

Turkey Citrus Salad

1 cup diced turkey
2 cups of your favorite greens (head lettuce, leaf lettuce, and spring mix)
1 small can or 1/2 cup of cubed pineapple
1 small can of mandarin oranges
1 tablespoon of slivered almonds
Your favorite salad dressing

Toss everything together and serve as a main dish or as a side salad.

Open Faced Turkey Sandwich

1/2 to 3/4 cup turkey strips	1/2 cup shredded cheddar cheese
Mayonnaise	2 slices of pineapple well drained
4 slices of cooked bacon	
1 ciabatta roll or English muffin or bagel split and toasted.	

Preheat broiler. Spread mayo on bread and top with turkey, cheddar, pineapple and bacon. Place on cookie sheet and broiler for 4 to 6 minutes. Makes 1 serving.

Turkey & Wild Rice Casserole

2 to 3 cups of chopped turkey	1 cup shredded Swiss cheese
1 (6 oz) package of long grain wild rice	3/4 cup half and half
1 small jar sliced mushrooms	2 tablespoons sherry or white wine
1/4 cup shredded carrots	1/4 teaspoon black pepper
1/4 cup chopped broccoli	2 tablespoons grated parmesan cheese

Preheat oven to 350. Prepare rice as directed on package. Mix in a 2 quart baking dish, turkey, rice, mushrooms, carrots, broccoli and 1/2 cup of Swiss. In a mixing bowl combine half and half, sherry or wine and pepper. Fold into turkey mixture. Cover with remaining Swiss, Sprinkle on the parmesan cheese and bake for 30-40 minutes or until bubbly. Makes 4 to 5 servings. Serve with your favorite rolls and tossed salad.

Dill Turkey Salad with Pita Bread

3 cups cubed turkey	1 cup sour cream
3 green onions sliced thinly	1 tablespoon dried dill weed
1 teaspoon seasoned salt	1 medium cucumber sliced thinly
10 cherry tomatoes cut in half	Curly tip leaf lettuce
6 pita halves	

Mix together sour cream, onions, dill and salt. Let sit for about 10 to 15 minutes. Add turkey, cucumber, and tomatoes. Serve in pita on a bed of lettuce or slice up pitas and spread over a bed of lettuce and spoon turkey salad on top. Great for a luncheon. Decorate with sprigs of dill for an attractive presentation. Makes 3 to 4 servings.

Hawaiian Turkey Salad

2 cups turkey cubed or shredded
1 small can of pineapple chunks, drained
1 green apple diced (leave skin on)
1 small can of mandarin oranges
1 cup or to taste of Miracle Whip salad dressing

Mix together and serve in a cantaloupe or a bed of curly tip leaf lettuce. Great for a luncheon or light meal.

Turkey Barbecue on a Bun

2 to 3 cups diced turkey
 $\frac{3}{4}$ to 1 cup of your favorite Barbecue sauce
 $\frac{1}{2}$ to $\frac{3}{4}$ cup of shredded cheddar cheese
3 to 4 of your favorite rolls halved (kaiser, ciabatta, hamburger, onion roll)

Mix turkey and sauce together, spoon on your halved rolls. Top with enough cheddar cheese to cover top and broil for 4 to 6 minutes or until cheese is melted. Makes 2 to 4 servings.

Turkey Philly Steak Sandwich

1 1/2 lbs. thinly sliced turkey	1 small onion thinly sliced
8 oz. fresh mushrooms thinly sliced	2 tablespoons butter
5 hoagie buns 3/4 split and toasted	Horseradish sauce
10 slices provolone cheese	

Cook mushrooms and onions in butter in large skillet over medium heat until tender. Add turkey and heat through. Spread desired amount of sauce on bun and spoon in hot turkey mixture and top with provolone cheese. If desired, broil until cheese melts. Makes 3 to 5 servings.