



# Christmas Recipes

from

## Montreat

### Presbyterian Church

**Friday, Dec. 11, 2020**

#### **Left Over Holiday Turkey Casserole from Linda Hobson**

*Wanting to show Sam I was talented in the kitchen I made this for him while we were dating. It must have charmed him, well this and the fresh baked bread. He proposed shortly afterwards. Later our sons asked for this meal too. They really didn't care for the broccoli, but loved the sauce and toasted buttered bread cubes. It has become a family tradition to have this casserole following holidays. Leftover cranberry relish/salad and leftover rice pairs well with it.*

#### **Leftover Holiday Turkey Casserole**

4 Cups, Leftover holiday turkey, cubed  
1 Head Fresh, Frozen, or leftover broccoli  
1 Can cream or mushroom soup  
1/2 Cup mayonnaise  
Juice of 1 lemon  
1-2 Tablespoons curry powder  
1 Cup shredded cheese (can be any leftover hard cheese)  
1 Cup bread cubes (or more and can be leftover bread or yeast rolls)  
1 Stick of butter

Break broccoli into small pieces and put it in a large, oblong baking dish. Cover with plastic and microwave for 3 minutes. Remove plastic and drain water from dish. Sprinkle turkey cubes over the broccoli. In a separate bowl mix together the soup, mayonnaise, lemon juice and curry powder. Pour over the

chicken. Top with cheese. Melt butter in a small pan and stir in the bread cubes. Spread over the casserole.

Bake 30-40 minutes.

Can be made in advance, refrigerated and baked at mealtime.

*Linda Hobson*



## **Our Recipes**

1. **Ambrosia** by Mary Jo Clark
2. **Cranberry Frappe** by Beth Fountain
3. **Roast Brisket** by Anne Seaman
4. **Leftover Holiday Turkey Casserole** by Linda Hobson

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*New recipes appear on website the day after they are published.*