

Thanksgiving Leftovers Shepherd's Pie

This recipe makes use of leftover turkey meat, mashed potatoes, sweet potatoes and even gravy, depending on what you have left after the big feast. The vegetables release a lot of liquid while cooking, but the dish comes out great even when you use the full 2 cups gravy; it's just a bit soupy.

INGREDIENTS:

- 1½ to 2 cups mashed sweet potatoes, preferably unsweetened (optional)
- 2½ cups leftover turkey meat, cut into 1-inch chunks
- 1 cup frozen peas, rinsed briefly under hot water to defrost slightly
- 1 cup frozen carrots, cooked according to package directions, or 1 cup diced fresh carrots, blanched in boiling water until tender
- Salt and pepper to taste
- 1 to 2 cups leftover gravy (see Note)
- 3 to 4 cups leftover mashed potatoes
- Pieces of cold butter to dot the top

INSTRUCTIONS:

Preheat the oven to 375°.

If using sweet potatoes, place a thin layer on the bottom of a deep souffle dish.

Mix together the turkey, peas and carrots, then season with salt and pepper. Add to the souffle dish, then pour the gravy over the top. Cover with large spoonfuls of mashed potatoes. Spread the potatoes out evenly, then dot with butter.

Bake until bubbly, about 20 minutes.

Serves 4 to 6

Note: If you don't have leftover gravy, make some by

melting 2 tablespoons butter in a skillet. Stir in 2½ tablespoons flour and cook over low heat for 2 minutes, stirring constantly. Whisk in 3 cups low-salt chicken or turkey broth and bring to a steady simmer. Cook until thickened, keeping at a steady simmer and whisking occasionally, for about 20 to 25 minutes. Season to taste with salt and pepper.

Yields about 2 cups.

PER SERVING: 100 calories, 8 g protein, 10 g carbohydrate, 3 g fat (1 g saturated), 22 mg cholesterol, 173 mg sodium, 1 g fiber.

"But Vinho Verde receives a lot of rain, and so does Tasmania," Roemer. "Marin has a lovely long, very mild growing

by this place. We rented a truck to ferment (the grapes) in because we didn't have other space."

Goldfield liked the free fruit

California Riesling these days. Pinot Noir is the intersection of what Marin can best grow and what people are most willing to