



## BETTER THAN THANKSGIVING SAVORY MUFFINS

*Pictured on facing page and page 151. My grandma was the source of inspiration for this special recipe. I was appearing on a local PBS station with a feature showing viewers how to use Thanksgiving leftovers. The challenge was to create something delicious without introducing any new ingredients. I put the typical Thanksgiving leftovers on the counter and contemplated what to do. Then I remembered one of my favorite things my grandma used to make—homemade potpie. But I couldn't introduce new ingredients for a crust. So it occurred to me to use my grandma's well-loved cornbread stuffing as the base for something similar to potpie. After you try these, you'll want to thank Grandma Pearl Callison yourself.*

3 CUPS SOUTHERN CORNBREAD STUFFING (SEE PAGE 152)  
¾ CUP TURKEY GRAVY (SEE PAGE 148)  
¾ CUP THINLY SLICED OR SHREDDED TURKEY  
1½ CUPS MASHED POTATOES (SEE PAGE 153)  
¼ CUP BUTTER, MELTED, OR CHILLED AND CUT INTO 12 PIECES

Preheat oven to 400°F.


Coat a 12-cup muffin tin with non-stick vegetable spray.

Press ¼ cup stuffing in the bottom and slightly up the sides of each muffin cup.

Layer 2 teaspoons gravy, 1 tablespoon turkey, 1 teaspoon gravy, and 2 tablespoons mashed potatoes over stuffing.

Brush tops with butter or top with a butter piece. Bake until muffins are heated through and tops are lightly browned, about 25 minutes.

MAKES 12 MUFFINS

 **SPOON FEED** *Try adding other leftovers, like Brussels sprouts or sweet potatoes, for variation.*

*One of the students helping me with the PBS special liked this recipe so much she decided to make these muffins for her family's Thanksgiving dinner. She used a larger muffin pan.*

