

Turkey Salad

Printed from Turkey Recipes at <http://www.turkeyrecipes.org/>

A twist on the popular lunchtime classic, this turkey salad is the perfect way to use leftover turkey. When you are sick of Thanksgiving leftovers, turn to this versatile and simple recipe to spice up your lunchtimes. Add dried cranberries and granny smith apples to add a bit of sweetness and crunch, or substitute dried apricots for a tasty surprise.

Ingredients:

4 cups cooked turkey, cut into bite sized pieces.

½ cup mayonnaise

½ lemon, juiced

salt and pepper

2 small apples, peeled, cored and diced

½ cup raisins, dried cranberries or dried apricots

½ cup roasted sunflower seeds or slivered almonds

Directions:

1. In a large bowl, combine turkey, mayonnaise, and lemon juice. Toss gently to combine. Add dried fruit, nuts, and apples and stir. Season with salt and pepper to taste.

2. Place in airtight container and refrigerate at least two hours, or overnight. Serve cold.

Author: Catherine Herzog