

# Revisionist Shepherd's Pie

(Makes 6 servings)

2 cups leftover turkey stuffing

2 cups leftover cooked turkey (cut into 1/2 inch cubes)

1/2 cup leftover or defrosted frozen peas

1/2 cup leftover or defrosted frozen cubed carrots

1-1/4 cups leftover turkey gravy

2 cups leftover mashed potatoes

1/4 cup milk or sour cream

In a 9x9 inch baking dish sprayed with nonstick cooking spray, spread a layer of stuffing. Top with turkey, peas, carrots and gravy. In bowl combine leftover mashed potatoes and milk or sour cream. Spread over gravy. Bake in preheated 350 degree oven for 20 to 25 minutes until gravy is bubbling. Cool for 5 minutes and serve.

Hint: Dish can be made ahead of time, covered and refrigerated or frozen. Add 10 to 15 minutes to cooking time if refrigerated; defrost before heating if frozen.