

## Thanksgiving Leftover Casserole



**Submitted by:** Sharon Pruitt  
**Rated:** 4 out of 5 by 105 members

**Prep Time:** 20  
Minutes  
**Cook Time:** 55  
Minutes

**Ready In:** 1 Hour 15  
Minutes  
**Yields:** 8 servings

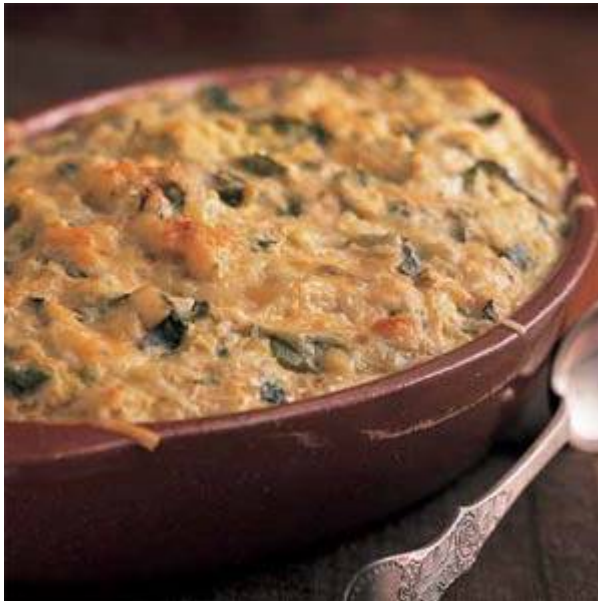
### INGREDIENTS:

3 tablespoons butter  
2 tablespoons all-purpose flour  
1 (12 fluid ounce) can  
evaporated milk  
1 cup water  
1/4 teaspoon salt  
1/4 teaspoon freshly ground  
black pepper  
1/4 teaspoon onion powder

2 tablespoons butter  
1 cup finely crushed herb-  
seasoned dry bread stuffing  
mix  
1 cup cooked, diced turkey  
meat  
1 cup shredded Cheddar  
cheese  
2 cups leftover mashed  
potatoes

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. Melt 3 tablespoons butter in a saucepan over low heat. Blend in the flour. Slowly stir in evaporated milk and water, then season with salt, pepper, and onion powder. Stir sauce over low heat for 5 minutes.
3. In a separate saucepan over low heat, melt 2 tablespoons butter. Blend in the dry stuffing mix. Place the turkey in the prepared baking dish. Pour the sauce over turkey, then sprinkle with Cheddar cheese. Spread mashed potatoes over cheese. Top mashed potatoes with the stuffing mixture.
4. Bake 45 minutes in the preheated oven.



tasty