

# ***Across the Fence***

## **Recipes – November 2021**

### **Turkey Salad**

¼ cup sugar	¼ tsp. garlic powder
¼ cup water	¼ tsp. onion powder
½ cup sliced almonds or pecan pieces	¼ tsp. smoked sea salt (or salt and pepper)
½ cup dried cranberries	4 cups iceberg lettuce mix or spring mix salad
½ cup juice from turkey or leftover gravy	⅓ cup raspberry vinaigrette salad dressing
Sliced turkey meat	

Divide the salad onto two plates. In a small saucepan, add the sugar and water, and set it to medium high heat. Stir constantly until the mixture starts boiling and half of the water has evaporated. Add sliced almonds or pecans and continue stirring until the mixture becomes caramelized. Spread it on a piece of parchment paper and let it cool. Once cold, break it into small pieces. In the same saucepan, heat turkey juices or gravy. Once hot, add cranberries and stir until the cranberries soften and absorb most of the liquid. Set aside. Spray a medium cooking pan with cooking spray and set it to medium heat. Season the turkey slices with garlic powder, onion powder, smoked sea salt or the seasoning of your preference (poultry seasoning and everything bagel seasoning also work well for this recipe). Once the pan is hot, cook the turkey until brown on both sides. Remove from the pan and cut it into strips. Drizzle salad dressing over greens, sprinkle with candied nuts and cranberries and add turkey slices on top. Serve warm. **Yield:** 2 servings. Recipe can be doubled.

### **Cranberry Swirl Pound Cake**

1½ cups all-purpose flour	¾ cup sugar
2 tsp. baking powder	½ cup vegetable oil
½ tsp. salt	1 Tbsp. vanilla extract
3 eggs	½ cup cranberry sauce
1 cup full-fat Greek yogurt	

Preheat the oven to 350F. Line a 1 lb. loaf pan (8x4-inches) with parchment paper. You want the parchment paper larger on the 2 longer sides of the pan so that you can easily pull it out when baked. Lining the pan this way will help easily remove the cake out of the pan after baking. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside. In a large bowl, combine eggs, yogurt, and sugar, and beat with a hand mixer until smooth. Add in oil and vanilla extract and continue to beat until smooth. Gradually add in the dry ingredients and beat until just combined (about 30-60 seconds). Do not over-mix. Pour half the batter into a parchment-lined or greased loaf pan. Then scoop 2 to 3 dollops of cranberry sauce (half the sauce) and pour the remaining batter on top. Add the remaining cranberry sauce on top in a few dollops. Use a toothpick to give it a few swirls. Bake for 60-70 minutes, until the edges are browned, and a toothpick inserted in the center comes out clean. Place the pan on a wire rack and allow the loaf to cool in the pan for an hour. Then, remove loaf from the pan and allow it to cool on a wire rack for another hour or two, until completely cooled.

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