

Below is a sample from my e-book, Cooking Leftovers On Purpose. For most recipes I give three batch sizes. This is a sample of how easy and flexible many of the recipes are. I give recipes for chicken, turkey, beef, pork, tuna, pasta, side dishes, and baked goods.

Cooking Leftovers On Purpose contains over 50 make-ahead recipes, as well as tips and instructions on how to freeze and reheat meals. It's ideal for individuals and families of any size as well as those who feed children in a child care setting.

Please visit <http://pammshouse.com/buylop.html> to buy your copy for only \$7.75

Turkey, Apples and Stuffing

Single Batch – 6 Servings	Double Batch – 12 Servings	Triple Batch – 18 Servings
1 box Stove Top Stuffing 1 to 2 apples 1 to 2 cups turkey	2 boxes Stove Top Stuffing 2 to 3 apples 2 to 3 cups turkey	3 boxes Stove Top Stuffing 3 to 4 apples 3 to 4 cups turkey

Cook stuffing according to package directions. Grate apple(s). Toss all ingredients together. Serve or freeze.

Freezing Notes: Freeze in individual portions or in a family-size portion. Reheat easily in a crock pot straight from the freezer, adding a couple of tablespoons of water. Also can heat in the microwave.