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SPORT SONO DI TERMINALI. 2016. 0K. blu ray Urmet Easypro 1061 001 -. The end of the week has come and gone, and you're left with a stack of congratulatory notes, an empty plate and a tight set of pants. But don't worry, there's still time to do something festive with your leftover turkey. What was once your family's dinner table has become just another part of your kitchen. With dishes in the sink and dinner waiting to be cooked, it's time to turn the stove on and start cooking. Here are a few quick and easy recipes that won't require a turkey roast and don't require you to have much time to prepare. Turkey-On-A-Stick Turkey -on-a-stick is a simple, fun and elegant holiday tradition that's also actually fairly healthy. After removing the breast and leg meat from the leftover turkey, cut each of them in half. Then cut each half into quarters. Next, lay the meat out flat on a baking sheet. Brush olive oil over each of the slices of meat. Sprinkle your turkey evenly with salt and pepper. Next, take a turkey baster and drizzle about 2 tablespoons of olive oil over each slice of turkey. Then take a tablespoon of honey and spread it across each slice as well. Finally, slice some scallions and lay them across each piece of turkey. Assemble the sticks by layering the turkey, honey and scallions on the baking sheet. Finally, brush olive oil over the top of the sticks. Place the baking sheet in a 325 degree oven and bake for 10 minutes. Once cooked, take the baking sheet out of the oven and place on a cooling rack for five to six minutes. You can then transfer to a serving platter and serve immediately. Game Day Turkey Game day turkey requires a bit more prep time, but it's worth it. Take a pound of ground turkey and get to chopping. After scooping the meat into a mixing bowl, add about two tablespoons of melted butter and one egg. Then, using a wooden spoon, mix the ingredients together. Next, add about ½ cup of seasoned breadcrumbs to the bowl. (You can also just add the crumbs after the meat is cooked, but it gives yo

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