

Leftovers

by Nora Ephron



If by some chance you are looking for something really easy to do with your turkey leftovers, this is it. It's a variation of the chicken chow mein you used to be able to get at the Trader Vic's at the Beverly Hilton Hotel, which is now more or less out of business. Trader Vic's flameout was sad, because except for the mysteriously inept service, there were still wild and exciting things to eat there, starting with the classic Pupu Platter and including a curry served in a dish with room for about nine tiny little garnishes. But oh well. So it goes. Restaurants tend to break your heart. The chicken chow mein was divine, especially if you ate it with a double order of toasted almonds and lots of chow mein noodles, and it's even better with turkey.

This recipe takes less than 15 minutes to make beginning to end.



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TURKEY CHOW MEIN

2 Tablespoons vegetable oil
½ onion, sliced
4 cups sliced green cabbage
1 cup sliced celery
½ cup bean sprouts
½ cup peapods
1 can water chestnuts, sliced
4 Tablespoons soy sauce
2 Tablespoons sesame oil
2 cups diced cooked turkey
toasted sliced blanched almonds
chow mein noodles

Heat oil in a large pan and stir fry onion, cabbage and celery for about 3-4 minutes, until the cabbage is wilted. Add the broth, soy sauce and sesame oil and simmer for 3 more minutes. Stir in the turkey, bean sprouts and peapods and simmer the chow mein until it's heated through, just a couple of minutes. If it seems dry, you can add a speck of water or chicken broth. (This may need additional soy sauce too.) Serve with Japanese rice made in a rice cooker, and toasted almonds and chow mein noodles.