

**LEFTOVER STUFFING WAFFLES WITH TURKEY,
MASHED POTATOES, GRAVY, AND HOMEMADE CRANBERRY SAUCE**

EPCOT® International Festival of the Holidays

Serves 6**INGREDIENTS****CRANBERRY SAUCE**

- 12 ounces cranberries
- 1 cup sugar
- 1 cup water
- Zest of 1 orange

WAFFLES

- 4 1/2 cups leftover stuffing, crumbled
- 2 eggs, beaten
- 1/4 to 1/2 cup heavy cream
- Vegetable oil, for brushing waffle maker

TO SERVE

- 1 pound warmed leftover turkey, sliced
- 2 cups warmed leftover mashed potatoes
- 2 cups warmed leftover gravy

**DIRECTIONS****FOR CRANBERRY SAUCE:**

1. Stir together cranberries, sugar, water, and orange zest in saucepan over low heat. Cook, stirring occasionally, about 10 minutes, until sugar dissolves and cranberries are soft.
2. Increase heat to medium and cook about 12 minutes, or until cranberries burst. Cool to room temperature before serving.

FOR WAFFLES:

1. Preheat waffle maker to medium-high. Combine stuffing, eggs, and 1/4 cup cream. If mixture is too dry and not spreadable in the waffle maker pockets, add more cream as needed, until mixture is just wet enough to spread.
2. Generously brush top, bottom, and all pockets of waffle maker with oil.
3. Evenly and firmly pack each pocket of the waffle maker full with stuffing mixture. *(Note: If using a mini waffle maker this will make 12-14 mini waffles. A larger waffle maker (6"-8" in diameter) will yield 6-8 waffles).* Close and cook about 7 to 8 minutes, until golden and the waffles easily lift out of waffle maker.

TO SERVE:

Place two mini waffles or one large waffle on each plate.
Top each with turkey, mashed potatoes, gravy, and cranberry sauce.