

Turkey Temptation

- **Roast Turkey:** Rub all over the turkey, both on the skin and under it, before roasting.
- **Turkey Breast:** Apply to turkey breast before baking or grilling.
- **Turkey Burgers:** Mix into ground turkey to make flavorful turkey burgers.
- **Stuffing:** Add turkey seasoning to your stuffing mix.
- **Turkey Soup:** Sprinkle the seasoning into turkey soup.
- **Turkey Tacos:** Season turkey meat before cooking for turkey tacos.
- **Gravy:** Add a bit of turkey seasoning to your homemade turkey gravy.
- **Turkey Pot Pie:** Use the seasoning in turkey pot pie filling.
- **Leftover Turkey Sandwiches:** Sprinkle a bit of the seasoning on leftover turkey before making sandwiches.
- **Turkey Meatballs:** Mix the seasoning into ground turkey for turkey meatballs.
- **Casseroles:** Add turkey seasoning to casseroles, such as turkey tetrazzini or turkey and rice casserole.
- **Roasted Vegetables:** Sprinkle the seasoning on vegetables before roasting.
- **Turkey Chili:** Add turkey seasoning to turkey chili.
- **Marinades:** Combine turkey seasoning with olive oil, lemon juice, or vinegar to create a marinade for turkey pieces. Marinate for several hours before cooking.
- **Baked Turkey Wings or Drumsticks:** Season turkey wings or drumsticks before baking for a tasty and easy meal.



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Turkey seasoning is not just for turkey! Here are some creative ways to use it:

- **Roast Chicken:** Rub turkey seasoning on chicken before roasting to add a robust flavor similar to your favorite Thanksgiving turkey.
- **Vegetables:** Toss root vegetables like carrots, potatoes, and Brussels sprouts in turkey seasoning before roasting to enhance their natural flavors.
- **Soup:** Sprinkle turkey seasoning into soups, especially turkey or chicken soup, for an added layer of savory goodness.
- **Ground Meat:** Mix turkey seasoning into ground turkey, chicken, or beef for seasoned burgers, meatballs, or meatloaf.
- **Eggs:** Season scrambled eggs or omelets with turkey seasoning for a herby, savory breakfast option.
- **Sandwiches:** Use turkey seasoning on deli turkey or chicken slices for sandwiches to give them a flavor boost.
- **Pasta Dishes:** Add turkey seasoning to cream-based pasta sauces or sprinkle it over baked pasta dishes for a flavorful twist.
- **Popcorn:** Sprinkle a little turkey seasoning on popcorn for a savory snack with a holiday-inspired flavor.

These ideas show that turkey seasoning can be a versatile and flavorful addition to many dishes beyond the holiday bird!

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