

Turkey Salad Croissants

(This will serve an army!)

- 2 turkey breasts (6-7 lbs. Each)
- 5 lbs. boneless skinless chicken breasts
- 8 apples (Gala or Fuji)
- 2 bunches celery
- 2 bunches green onion
- 1 lb. pecans
- 3 qts. Best Foods mayonnaise
- Liquid Smoke
- Salt & pepper
- Several bunches red leaf lettuce
- Croissants

Pre-cook turkey and chicken breasts a day ahead. Cool completely overnight. Chop turkey, chicken, apples, celery, pecans, and green onion. Mix together in a very, very large bowl. In separate bowl, whisk mayonnaise with a generous sprinkling of Liquid Smoke (1 or 2 Tbsp.). Add to turkey mixture. Sprinkle with salt and pepper. Mix well. Chill.

When ready to serve, add a leaf of red lettuce to each croissant and generously fill with turkey salad.

Makes about 100 mini croissants, or 50 large croissants.

***You can scale this way back to use leftover Thanksgiving turkey.



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