

We're calling it the ***Gobbler Cobbler: 'The Flip-Side Biscuit Bake'***. It's a savory cobbler: one pan, no stock-making, and no dumplings to babysit. Which flip? This one's a 'Two-Fer': one recipe, two options. 'Biscuit-Down' (Option A) gives a gravy-soaked base with the turkey on top, so the gravy goes straight onto th meat, or 'Biscuit-Up' (Option B) which presents a crisp golden lid, like a pot pie. The sides: Dressing and mashed potatoes get layered in, and the yams are warmed and served alongside. The notes also cover swaps for green bean casserole or corn. And think ***thin dough:*** rolling the biscuit sheet thin (about 1/4 inch) helps it bake through without a doughy middle. One pan, almost no effort, and a home for your leftover sides.

The 'Good 2 Go' Fast Fact: *Turkey stays safe in the fridge for three to four days, so that "Thanksgiving sandwich" should be eaten by the Sunday after, or frozen, where it keeps well for several months. The classic leftover sandwich has a cult following, and the Friends character Ross Geller made the "Moist Maker" (a bread-soaked-in-gravy middle layer) famous, though plenty of us now swear by it. Roughly 35 to 40 percent of the food Americans prepare for the holiday can end up uneaten, which is why some of us plan our menu around the leftovers rather than the meal itself.*

GOBBLER COBBLER: THE FLIP-SIDE BISCUIT BAKE!

Ingredients

- 1 tube refrigerated pop-open biscuit dough (8 count*)
- 3 cups shredded or chopped leftover turkey
- 1/2 cup leftover gravy, to moisten the turkey
- 1 1/2 cups leftover gravy, warmed, for serving
- 1 1/2 cups leftover dressing (stuffing)
- 1 cup leftover mashed potatoes
- 1 cup leftover yams or sweet potato casserole, for serving alongside
- 2 tablespoons butter, divided (1 tbsp to grease pan, 1 tbsp melted for brushing)
- 1/2 teaspoon black pepper
- 2 tablespoons sliced green onions or chopped parsley, optional

*If your tube is more than 8 count, same method works; just need a few extra minutes in the oven.

Pick one option and follow its step (skip the other...for now!). Side swaps: leftover green bean casserole, corn, or peas can replace the dressing layer; sweet potato casserole can be dotted over the top for the last 10 minutes of baking if you like a sweet-savory edge. Add a splash of hot sauce to the gravy for some kick. Leftovers of the leftovers keep 2 to 3 days in the fridge and reheat well at 350°F.



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PREPARATION

1. Preheat and grease the pan: Heat the oven to 375°F. Grease a 9x13 baking dish or a 12-inch cast-iron skillet with 1 tablespoon of the butter.

2. Moisten the turkey: Stir 3 cups shredded or chopped leftover turkey with 1/2 cup leftover gravy, and 1/2 teaspoon black pepper. It should be moist but not soupy.

3. Roll out a biscuit sheet:

- Flour your workspace: Lightly dust your countertop and your rolling pin with all-purpose flour to prevent the dough from sticking. (Alternatively, you can sandwich the dough between two sheets of parchment paper and flip into the pan when done.)
- Flatten first: Separate the canned biscuits. Use the palm of your hand to gently flatten each biscuit puck into a wider disc before using the rolling pin.
- Roll from the center out: Place your rolling pin in the middle of the dough and roll outwards in all directions. Roll gently without pressing down too hard to avoid completely crushing the flaky layers.

4. **Option A - Biscuit DOWN, Turkey UP (Karla's Fave):** She prefers a tender, soaked-up bottom and a 'gravy-friendly' top. Lay the biscuit sheet in the greased pan, pushing it slightly up the sides. Prick it with a fork. Pile the turkey on top, scatter with crumbles of dressing, and dot with spoonfuls of mashed potatoes. Brush any exposed dough edges with melted butter.

5. Option B - Turkey DOWN, Biscuit UP (My Fave): Spread the turkey in the pan. Cover with 1.5 cups leftover dressing, then dot with 1 cup leftover mashed potatoes. Lay the biscuit sheet over everything, tucking the edges in or letting them hang over the rim. Brush with the melted butter and poke a few steam holes with a fork.

6. Bake and rest: Bake 25 to 30 minutes. For *Option A*, cook until the edges are golden and the turkey and potato dollops lightly browned. If the top browns too fast, tent loosely with foil. Let it rest 5 minutes. For *Option B*, you are done when the biscuit top is deep golden and no longer doughy in the center.

7. Gravy (more!) and serve: While it rests, warm 1 1/2 cups leftover gravy, and microwave the 1 cup leftover yams or sweet potato casserole for serving alongside. Ladle the gravy generously over the top, scatter with green onions if you like, and spoon the yams alongside each serving.

NOTES

Pick one option and follow its step (skip the other). Side swaps: leftover green bean casserole, corn, or peas can replace the dressing layer; sweet potato casserole can be dotted over the top for the last 10 minutes of baking if you like a sweet-savory edge. Add a splash of hot sauce to the gravy for some kick. Leftovers of the leftovers keep 2 to 3 days in the fridge and reheat well at 350°F.

RECIPE, PHOTOS: EDITOR