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Just the 2 of us and a 20 pound turkey

Friday, April 05, 2013

DH can't resist a sale. He likes to get his "money's worth." Usually the big sales are on highly processed or junk food, but at holidays I can always count on a BIG turkey.

Sometimes we have company to help us eat it, but it doesn't matter. He buys the turkey anyway.

DH figures that we're paying for about the same amount of bones regardless of size, so every extra pound over 15 is just meat. After 45 years of marriage this is one battle not worth waging and I don't bother to dispute his theory.

I just make a big crock pot full of root vegetables (sweet potatoes, carrots, parsnips, turnips, rutabagas and onions) and resign myself to a about a week of identical dinners. If any turkey outlasts the veggie supply, it goes into my spaghetti sauce for extra protein. I can imagine those of Italian descent cringing at that thought.

I've also learned to make a turkey salad using Greek yogurt, red grapes and celery. That's lunch again and again.

At least it makes tracking easier. Gobble, gobble!

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BOILHAM

What!?! No picture of hubby peaking over the large turkey!? Love that he likes to get his money's worth - I can relate.

2991 days ago



GINIEMIE

My husband was the same, fortunately we have five children. But he would be a few turkeys and saw one or two of them in half with a tree saw! That guy could pinch pennies, are he and your hubby related?

Turkey can be frozen after it's cooked to use in later casseroles. I used to make turkey stirfry, turkey in quiche, turkey stroganoff-just a few!





2991 days ago

Comment edited on: 4/5/2013 7:38:39 PM



WILSONWR

Your husband and I must be related...

2992 days ago



BARBARAJ73

Now that IS a big turkey just for two... So true...

2992 days ago



but I love your positive spin on making tracking easier!!!



LOLATURTLE

I'm cracking up! I'm sorry you're going to be bored with turkey. Me, I LOVE turkey. Maybe I'll go buy a big one and a big pile of veggies and join you and DH!! hahaha!

2992 days ago



DR1939

I freeze extra turkey or ham and put it in casseroles and soup later on. I always cook the turkey carcass and make soup for lunches the week after the holiday. It makes a big batch and I freeze what we don't eat in a couple of days. My husband's mom died when he was 6 and he was raised by 3 men 20-40 years older than him. Holidays were always restaurant meals so having home holidays is important to him. And the leftovers mean love to him. Long ago I decided that if it was so important to him I would just do it. I rest the week afterwards.

2992 days ago



HELEN_BRU

I love taking all the meat off the bones when turkey has cooled and use the bones and carcass for turkey soup. So delicious! And then you can freeze that too.

2992 days ago



TORTOISE110

I guess the good news is you know where your menu planning/inspiration has to start for awhile!

My husband likes to "stock up" too. Years ago our house was burglarized. Aside from the big items that we knew about, it was hard to come up with a list of things we lost for the insurance company. But I knew my husband had just bought 12 bottles of deodorant on sale at the drug store!!! I don't know about everyone else, but it takes a really long time for me to use one bottle up!! Anyway, we could claim it!!

2992 days ago



CD12190866

This makes me laugh as just yesterday I saw a huge turkey in my deep freeze that I picked up for free last Thanksgiving (You know but \$50 worth of food and get a turkey). It is supposed to be cool this weekend, so I thought I would toss it in the oven and eat turkey for the next week!!!

I like creating bags of small pieces in 1 lb batches to toss into soup or spaghetti or something quick.

Enjoy ---

2992 days ago



COCK-ROBIN

Yummy!

2992 days ago



LINDA

I second that about freezing, my Mom has to do that every time she buys and prepares a turkey supper for our family and not all members show up, leaving too many leftovers.

2992 days ago



AUSFAM

LOL! I'm the one who used to do this...have you tried freezing portions of the cooked meat? It sure comes in handy when I'm exhausted and have no meat ready. :)

2992 days ago



CELIAMINER

I like the idea of turkey soup frozen in quarts for later. Actually, we rarely cook turkey, since it's





not my favorite. Normally we get Cornish hens for Thanksgiving, but one year we went vegetarian when DH's daughter decided to try that lifestyle. We prepared our entire meal from that year's Vegetarian Times Thanksgiving issue, and it's our most memorable holiday meal to date.
2992 days ago



NINJALINDA

No matter how big a turkey I get, I can never seem to have enough leftovers! Guess that comes with the territory of having two big hungry sons that love turkey. Wish I had your problem...
2992 days ago



JAHINTZY

hehehe my dad does much the same thing. Didn't matter if it was back before he remarried and it was just a teenage me and him or now that it's just him and his wife, even if they go to another family member's house for a holiday dinner - he still cooks a turkey at home for himself. He will usually make turkey soup (stock from the bones and all) and freeze it in quarts for easy use.
2992 days ago



MISCHAKEO

My husband does the same thing. He brought home a 20 pound bag of rice from Costco. It will take us 20 years to eat it!

Happy Turkey week.
2992 days ago



CD10259955

The bigger the better, right???? lol It does get old after a couple of days; could you freeze it? Make a nice broth from the carcass; turkey tetrazzini freezes well! So many things you can do (or

hubby can do since he bought it!)
2992 days ago



SOPHIEDO13

LOL... I feel for you ... I can't get my DH to eat left overs of turkey so it's a 12 to 14 pounder here.
2992 days ago

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