

“I like to make calzones with the leftover turkey, stuffing, and gravy. I usually use a store-bought ball of dough because I don't want to really cook anything after Thanksgiving — and that's how the recipe is written, but I'm including a calzone dough recipe that I like, too.” — *Geoff Graves*

Thanksgiving leftover calzones (makes 4)

Ingredients

- 3 tbsp. extra-virgin olive oil, divided
- 5.3 oz garlic & herb Boursin cheese (one package)
- 2 cups leftover turkey, shredded into bite sized pieces
- ¼ cup leftover cranberry sauce
- ½ cup leftover green beans, cut into 1 to 1 ½ inch long pieces (other veggies can work too, or just omit this ingredient if you didn't make green beans)
- 1 cup leftover stuffing
- 1 lb. pizza dough (store-bought, or home made)

If cold, allow the pizza dough to come to room temperature for 30 to 60 minutes before beginning to bake. Preheat the oven to 450 F.

In a large bowl, mix 2 tbsp. oil with the garlic and herb cheese until well mixed. Add the shredded turkey, cranberry sauce, green beans (if using), and stuffing to the bowl. Stir until well mixed.

Divide dough into four equal pieces and shape each piece into a ball. Allow the dough to rest for 15 to 30 minutes.

Roll or stretch each piece of dough into a 9-inch round. Scoop about 1 cup of filling onto each dough round, making sure to leave a 1-inch border around the edges. Brush the edges with water, fold dough over, and crimp to seal. Repeat with remaining dough rounds.

Spray a cooking sheet with spray oil. Transfer calzones to a baking sheet. Brush calzones with remaining tbsp of oil and cut two slits in the top of each calzone. Bake until golden brown, about 20 minutes. Serve.

King Arthur Flour calzone dough (makes 1 lb.)

Ingredients

- 2 cups lukewarm water
- 1 tbsp. sugar
- 2 ¼ tbsp. instant yeast
- 6 cups all-purpose flour
- 1 tbsp. salt

Whisk together all dry ingredients in a large bowl. Add water and mix together until the dough pulls away from the sides of the bowl. Turn dough onto a floured surface to knead. Knead until smooth, adding more water or flour as needed.

Place the dough in a bowl. Cover the bowl tightly with plastic wrap and allow to rise for one hour or until it is puffy.

Gently knead down the dough. Return it to the bowl and re-cover the bowl, allowing it to rise for an additional hour.

Turn the dough out of the bowl and gently press the dough down. Bake as instructed.