

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Roasted Turkey Benedict

Courtesy of Brockton Villa

The perfect recipe for your Thanksgiving leftovers!

Start with your favorite stuffing, before cooking it through, and form it into patties. Grill them in a hot pan to brown 'em up, then bake at 375 for about 5 minutes to cook through.

We use our house roasted turkey, so you can use your Thanksgiving leftover white meat or buy some thick cut from your local deli.

Sauté baby spinach with garlic, salt, and pepper.

Add sage to your favorite hollandaise recipe, or try our recipe by blending three whole eggs and two tablespoons of sherry vinegar in a blender. Slowly drizzle in one pound of clarified butter. Once combined, add salt and pepper to taste and about two tablespoons of fresh chopped sage.

Poach your eggs and you're ready to assemble!

Start with the stuffing cake, then turkey, then wilted spinach, poached egg, and top with your sage hollandaise! Serve with leftover cranberry sauce (preferably whole berry sauce, rather than jelly), and keep the holiday going on into Friday!

