It’s Friday. You open the refrigerator. There’s still plenty left and, for many, this is the best part of Thanksgiving.

Americans’ top choice for leftover Thanksgiving turkey is to use it in sandwiches, so be prepared and have plenty of quality whole-grain breads on hand.

Turkey lends itself to many sandwich combinations. For greens, use Romaine, spinach, curly endive, arugula or watercress.

Dress it with olives, mustard or flavored mayonnaise. Any kind of cheese goes well with turkey and you can compliment the flavor by using other meats like bacon or paper-thin proscuiutto. Try layering turkey with cream cheese and cranberry sauce.

Not in the mood for a sandwich? Read on.

TURKEY POT PIE

1 egg

1 tablespoon water

6 cups leftover turkey

5 cups frozen mixed vegetables

2 tablespoons butter

1/2 cup flour

2 cups Swanson Chicken Stock

1/4 teaspoon black pepper

1 sheet Pepperidge Farm Puff Pastry, thawed according to package directions

2 tablespoons coarsely chopped fresh herbs (parsley, thyme and/or oregano)

Heat the oven to 400°F. Beat the egg and water in a small bowl with a fork.

Stir the turkey and vegetables in a 13 x 9-inch shallow baking dish.

Heat the butter in a 2-quart saucepan over medium heat. Add the flour and cook and stir for 3 minutes. Gradually stir the broth into the saucepan. Cook and stir for 5 minutes or until the mixture boils and thickens. Stir in the black pepper. Pour the broth mixture over the turkey mixture.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 13-by-9-inch rectangle. Place the pastry over the filling. Press the pastry to the rim to seal. Brush the pastry with the egg mixture and sprinkle with the herbs. Cut several slits in the pastry.

Bake for 25 minutes or until the pastry is golden brown and the filling is hot and bubbling. Let cool on a wire rack for 20 minutes. Serves 6.

TURKEY & YAM CASSEROLE

2 cups cooked, mashed yams

2 tablespoons packed dark brown sugar

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg

1/3 cup evaporated milk

1/4 cup chicken stock

1/4 cup onion, minced

1 (10-3/4 ounce) can Campbell's Condensed Cream of Chicken Soup

3 cups leftover turkey

3 tablespoons water

1/4 cup chopped walnuts (optional)

Chopped fresh parsley

Stir the sweet potatoes, brown sugar, cinnamon, nutmeg and milk in a medium bowl. Spoon the sweet potato mixture around the inside edge of a 10-inch round casserole, forming a ring.

Heat the stock and onion in a 10-inch skillet over medium-high heat to a boil. Reduce the heat to low. Cook until the onion is tender, stirring occasionally. Stir in the soup, turkey and water. Cook until the mixture is hot and bubbling. Spoon the turkey mixture into the center of the sweet potato ring.

Bake at 350°F for 30 minutes or until the turkey mixture is hot and bubbling. Sprinkle with the walnuts and parsley, if desired. Yields 6 one-cup servings.

TURKEY WRAPS

1 (8-ounce) package cream cheese with chives

2 tablespoons Dijon mustard

6 (8-inch) flour tortillas

1-1/2 cups finely shredded iceberg lettuce

12 slices thinly sliced turkey

3/4 cup shredded Swiss cheese

1 tomato, seeded and diced

1 large avocado, sliced

6 slices bacon, cooked and crumbled

Mix together the cream cheese and Dijon mustard until smooth. Spread each tortilla with about 2 tablespoons of the cream cheese mixture, spreading to within 1/4 inch of the edge of the tortillas.

Arrange about 1/4 cup of shredded lettuce on each tortilla, and press the lettuce down into the cream cheese mixture. Place 2 turkey slices per tortilla over the lettuce, and sprinkle with 2 tablespoons of shredded Swiss cheese. Top each tortilla evenly with tomato, avocado slices, and crumbled bacon.

Roll each tortilla up tightly, and cut in half across the middle with a slightly diagonal cut. Makes

6 wraps.

CRISPY LEFTOVER STUFFING HASH

2 cups leftover stuffing

2 tablespoons lightly salted or sweet butter

2 eggs

Salt and pepper to taste

Form a half-inch thick pancake about 6 inches in diameter with your leftover stuffing.

Melt butter in a saute pan. Place the stuffing pancake into the pan and cook at low heat for about five minutes, until it is a golden brown.

Turn the stuffing pancake over and cook for another 3-4 minutes, then place on a serving plate in the oven.

Fry or poach eggs as desired and top the pancake with the eggs. Serves 2.

NEXT DAY TURKEY SOUP

1 tablespoon vegetable oil

1/2 cup chopped onions (one medium-size onion)

1 carrot, sliced

1 stalk celery, sliced

2 (14-1/2 ounce) cans chicken broth

2 cups water

1 envelope Good Seasons Italian Dressing Mix

2 cups leftover turkey

1/2 cup bite-sized pasta (uncooked)

Heat oil in large saucepan on medium heat. Add onions, carrots and celery and cook 3 to 5 minutes or until crisp-tender, stirring occasionally. Stir in broth, water and dressing mix. Bring to boil.

Add turkey and pasta, cover, and simmer on medium-low heat for 10 to 12 minutes or until pasta is tender. Yields 6 servings.