



We've had quite a few fairly complicated dishes recently. Generally within our £4 budget. But sometimes we just fancy something simple. It was my turn to cook the other evening and we had a leftover Turkey Drummer, so I threw this together. It's not "Big & Clever" but it did the trick on a warm evening.

Ingredients:-

- A Turkey Drummer cut into chunks with the ligament quills removed
- 2 hard boiled eggs
- Salad of your choice
- Grated Cheese
- Mayonnaise
- ¼ of a cooled giant Yorkshire Pudding (Gluten free in our case) broken up

Method:-

(1) Made your salad with the Salad, Turkey, halved boiled Eggs and Mayonnaise.

(2) Dress with the Yorkshire Pudding and Grated Cheese.