**Carol’s Famous Turkey Rolls**

So you are probably wondering what makes them famous…well, that’s something I’ll answer later, but for now, I’ll share that my momma always added famous to all her recipes. Because why not?:) Any recipe sounds so much better with the word famous in front of it. My mom is always coming up with crazy ideas like that…I mean you might turn down a plain old boring turkey roll, but who’s going to turn down a dish that’s famous, right?:)

What makes this dish so famous among my friends is that I throw a pan together whenever someone needs a meal. Way back when Tyler had her first baby Emma Grace, I made this dish for her. When she had little Ella Jay a couple of years later, she asked me to make it again! It’s comfort food at its best…so quick and easy to make! You don’t really have to do anything if you grab the roasted turkey from the deli.

Winn Dixie sells actual sliced roasted turkey breast at their deli that they roast themselves. Publix sells Boars Head Ever Roast turkey in their deli, too. Either way, make sure you get it thick cut. If you want to get fancy, you can cook a turkey breast in your crockpot all day and slice it yourself…but on days when you barely have time to breathe, I like to just stop by the grocery store at lunch, get my ingredients and dinner is on the table in less than 15 minutes when I get home!:)

**Ingredients:**

* TURKEY: 1.5 pounds of thick sliced deli turkey per pan…my secret weapon is [**Winn-Dixie**](https://www.facebook.com/winndixie/)…they sell rotisserie turkey breasts by the pound and even slice it for you…I get mine slice on about a 3. Perfect and thick and ready to roll!
* STUFFING: Sometimes I get fancy and I buy the bag and make my own with stock, fresh celery, onion and butter according to the directions on the bag, but most days I cheat and make it with stovetop and it tastes just as good!
* GRAVY: 4 packets of turkey gravy mix (don’t skimp on the gravy…you want a lot for this dish!:)
* Canned Cranberry Sauce (it’s not a turkey dinner without it…I’m a jellied girl myself, because that’s how I grew up, but some people love the whole berries)
* Whatever sides you want to serve – instant mashed potatoes, your favorite frozen or canned vegetables. Make it easy, you deserve a good meal without taking up an entire night!:) Don’t forget the gourmet dinner rolls already made at the bakery!;)

**How to Make It:**

* Make stuffing according to directions.
* Use your little chef and make them your head gravy maker for the night…Make 4 packets of gravy in large sauce pan on stove according to directions on packet.
* To assemble, take two pieces of turkey and overlap about 1/4 of each piece. Place a generous spoonful of stuffing toward the top of your first piece and roll. They make generous rolls as you can see from the picture.
* Pour about half the gravy over top, reserving the rest for serving over the mashed potatoes when ready to eat.
* At this point they are ready to eat, but I usually throw mine in the oven on 250 to keep them warm till ready to serve…I use this time to make my side dishes.

I told you it was easy;) It’s seriously the quickest, easiest most comforting meal ever!

A great way to get the kids involved is give them a piece of paper and have them trace their hand. Let them make a turkey out of it…that will keep them busy long enough for you to make this Quick Family Recipe. I also love Tyler’s idea of going around the table during dinner to let each person share what they are thankful for…we usually reserve this for thanksgiving, but why not share this time together more often throughout the year? I’m praying this meal brings you a few sweet family moments this week.

Enjoy!:)

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Originally posted on [Carolbake.com](http://carolbake.com/)