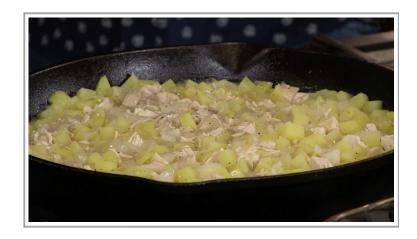
TIM FARMER'S COUNTRY KITCHEN

TURKEY HASH

2+ cups chicken broth or water
4 large potatoes, chopped
1 onion, chopped
2 cups turkey
Salt
Pepper



Heat chicken broth or water in pan. (Start with 2 cups chicken broth) Add in rest of ingredients (season as needed) and cook over medium heat for 20 minutes or until potatoes are soft. Add chicken broth or water as needed during cooking to keep from drying up. Will make a gravy like consistency. Spoon over biscuits.