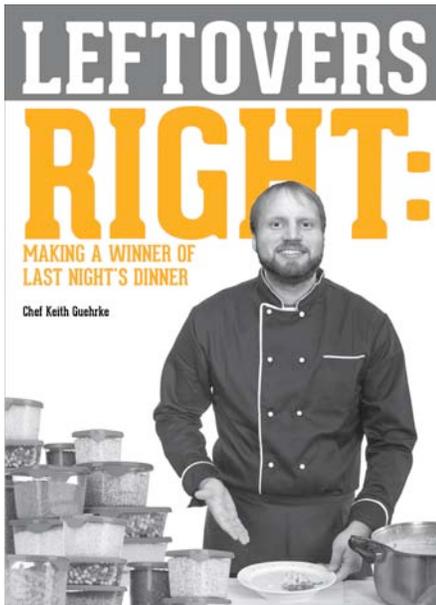


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## **LEFTOVERS RIGHT**

### ***Making A Winner Of Last Night's Dinner***

**By Chef Keith Guehrke**

Tired of reheating yesterday's dinner in the microwave for yet another boring meal or, worse yet, throwing moldy old leftovers away? Never fear. Chef Keith Guehrke (NYC's Milkhouse Café) is here to turn your chewy chicken, your mealy meatloaf, and your Tupperware turkey into inspired dishes that will satisfy even the pickiest gourmand in your family. In ***Leftovers Right: Making A Winner of Last Night's Dinner*** (Running Press; December 2013, Paperback: \$19.00), Chef Keith shares the culinary secrets that will make you believe the adage, "Some things are better the second time around!"

An award-winning chef who honed his skills in New York City's hottest kitchens, Chef Keith drew the inspiration for this book from the greatest kitchen of all: his mother's. As Chef Keith tells it, "My mother is an excellent cook, but she's even better at stretching a food dollar. I tried to take some of the creativity and love she put into our leftovers growing up and put it into every recipe in this book."

With the trademark humor, panache and Long Island attitude that have made him a fixture in *Good Housekeeping* and on the Hallmark Channel's *Marie*, Chef Keith reveals his homespun leftovers tips for the first time in this glossy, full-color cookbook. Featuring over 200 can't-miss recipes for sprucing up your day-old food, ***Leftovers Right*** is also a money-saving resource for making the most of your limited grocery budget. Whether it's sizzling appetizers, savory main courses, or decadent desserts, Chef Keith has you covered with delicious creations for every occasion, including:

- Savory Meatloaf Muffins
- Tuscan Spaghetti Frittata
- Lemon Scented Bread Pudding
- Sweet Potato S'mores
- Cranberry Sauce Smoothie
- Moroccan Thanksgiving Turkey Stew

No matter what is chilling out in your fridge, ***Leftovers Right*** has got the cure for the leftover blues. ***Leftovers Right!*** is the perfect embodiment of Chef Keith's philosophy: "Live. Rock. Eat."

#### **About the Author:**

Chef Keith Guehrke has worked in some of New York's top kitchens, where his no-holds-barred approach to cuisine nabbed him the Legends Chef trophy (2007) and the Marti Mabel Prestige Award (2009). His punk rock roots carry over into Keith's trailblazing restaurant, Milkhouse Café, and his motto, "Live. Rock. Eat." When not on a culinary road trip on his Harley Softail, Guehrke resides in Brooklyn with his French bulldog, Rollins.

***Leftovers Rights: Making A Winner of Last Night's Dinner*** by Chef Keith Guehrke  
Running Press; December 2013; ISBN: 978-07624-4259-1; Paperback; \$19 US/\$22.50 CAN

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CHEF KEITH'S

## 9 TIPS FOR BEATING THE THANKSGIVING LEFTOVER BLAHS



He's wowed foodies as the sous chef at New York's hottest bistro, the Milkhouse Café, but for Chef Keith Guehrke, home is where the heart is. This Long Island native took his love of holiday meals with his family and his hatred of boring leftovers as the inspiration for his new book, "Leftovers Right: Making A Winner Of Last Night's Dinner." We asked Chef Keith to provide us with some foolproof tips to turn your Tupperware turkey into gourmet goodies that your family will gobble up.

### Sweet Potato S'mores

Chef Keith Says: "I love Mama Guehrke's sweet potato casserole, especially the marshmallow topping, but I hate the dry and crumbly leftovers the next day. That's why I took this Thanksgiving classic out of the fridge and took it camping! A crispy graham cracker crust encases the gooey sweet potato-marshmallow filling. Add real Hershey's chocolate for a surefire hit with the kids and grandpa, too."



#### INGREDIENTS

- 4 cups Sweet potato casserole leftovers (marshmallow topping a must!)
- 2 packages of Honey Maid Graham Crackers (12-24 grahams)
- 1 16 oz bag of Kraft Jet-Puffed Marshmallows
- 3 Hershey's Milk Chocolate King Size bars  
Honey (for drizzle)

#### DIRECTIONS

- 1 Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.
- 2 In a medium bowl, combine butter, sugar and graham cracker crumbs until well coated. Press half of crumb mixture into the bottom of the prepared pan. Top with the chocolate chips, then the marshmallows. Sprinkle the remaining graham cracker mixture over the marshmallows and press down with a spatula.
- 3 Bake in preheated oven 10 minutes, until marshmallows are melted. Cool completely before cutting into squares.