

Turkey Tetrazzini

Serves 6-8

1 Stick butter (salted or unsalted; 4 oz)

2 TBLS grated onion

2 TBLS flour

2 Cups turkey or chicken broth

1 tsp salt

1/4 tsp pepper

1 Cup heavy cream

2 TBLS sherry (NOT cooking sherry)

1/4 Cup Swiss cheese, grated or chopped

1/4 lb mushrooms, sliced

1/2 lb spaghetti, cooked and drained

2 Cups chopped turkey

1/2 Cup grated Parmesan cheese

Melt half the butter in a skillet; saute onion 5 minutes. Blend in flour. Gradually add broth, stirring constantly to the boiling point. Mix in the salt and pepper, cream, sherry and Swiss cheese. Cook over low heat 10 minutes, stirring frequently. Taste for seasoning.

Melt remaining butter in a separate skillet; saute the mushrooms 5 minutes, stirring frequently. Add the cooked spaghetti and half the sauce. Mix together lightly. Pour into a buttered casserole dish.

Mix turkey with remaining sauce and pour over the spaghetti. Sprinkle with Parmesan cheese.

Bake at 350° for 30 mins.