



## Turkey Tetrazzini

- 5 Tablespoons of unsalted butter
- ½ to ¾ pound sliced mushrooms
- ½ pound angel hair pasta or thin spaghetti
- 2 Tablespoons of flour
- 2 cups of hot chicken broth
- 1 cup of half and half (fat free is fine)
- 3 to 4 tablespoons dry sherry (depending on your family's taste)
- Salt and pepper to taste
- 2 to 2 ½ cups leftover turkey chopped into bite-sized pieces (*If not using leftover cooked turkey, you must cook the turkey meat first.*)
- ½ to ¾ cup freshly grated Parmesan cheese

Preheat oven to 350 degrees. Grease a shallow baking dish.

Put a pot of water large enough to hold the pasta on the stove. Add salt and bring to a boil. Add the pasta and cook until it's al dente (firm but not hard). Rinse with cold water and then drain completely.

Next, melt 3 tablespoons of the butter in a large sauté pan over medium-high heat; add the mushrooms and cook until the mushrooms are somewhat golden in color. You must stir them a lot so they won't stick. Set the mushrooms aside.

Next, in a saucepan, melt 2 tablespoons of the butter over medium low heat. When it's melted, whisk in the flour, stir and cook for about two minutes. Remove from the heat and stir in the hot chicken broth. Return the pan to the heat and cook for about three more minutes, raising the heat a little bit. Next, add the half and half and the dry

sherry and cook until the sauce is nice and thick. Add salt and pepper to taste.

Spread the pasta over the bottom of the greased baking dish and then pour half of the sauce over it. Next, spread the turkey and mushrooms and then pour the remaining sauce over the top and spread it out all over it. Sprinkle the freshly grated Parmesan cheese on top. Bake for about 20 minutes until it is golden on the top.