

Turkey Tetrazzini



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

You won't have any leftovers when you serve this easy casserole

Serves 4

1/3c butter

1/2 pound mushrooms,
sliced

1T dry sherry

4T flour

1 1/2c chicken broth

1/2c heavy cream

3c turkey, diced

2c green bean casserole

1/2c cranberry relish

1/2 pound egg noodles,
cooked

1/2c Parmesan cheese,
grated

Preheat oven to 350.

Heat half of the butter in skillet and sauté mushrooms until they have absorbed the butter and are tender. Stir in sherry and cook 2 minutes. Set aside.

In second skillet melt remaining butter. Stir in flour and cook for 1 minute. Whisk in chicken broth and bring to boil. Cook over low heat about 5 minutes or until thickened. Remove sauce from heat and stir in cream. Season to taste with salt and pepper. Fold in mushrooms and turkey.

Butter 2~quart casserole dish. Layer half of the noodles in the bottom, top with half of the mushroom~turkey mixture and repeat. Top with Parmesan cheese.

Bake 45 minutes.

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