

# Turkey Tetrazzini

Marian Clifford

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## **Yield: 8 to 10 servings**

*6 tablespoons butter or  
margarine, divided  
1/3 cup flour  
2 1/2 cups chicken broth  
1 1/4 cups half-and-half  
1/2 cup dry white wine or  
sherry  
3/4 cup grated Parmesan  
cheese  
3/4 pound fresh  
mushrooms, sliced  
8 ounces noodles or  
spaghetti  
3 to 4 cups turkey slivers*

Preheat the oven to 350 degrees.

In a skillet, melt two tablespoons of butter. Mix in the flour. Gradually add the chicken broth, half-and-half and wine. Cook, stirring, for 3 minutes after the mixture starts to simmer. Stir in one-half cup of the Parmesan cheese. Reserve one cup of the sauce.

Quickly saute' the mushrooms in four tablespoons of butter.

Cook the noodles in salted water for 1 or 2 minutes less than package directions. Drain.

Combine the larger portion of sauce, mushrooms, hot noodles and turkey in a large casserole dish. Salt to taste. Spoon the reserved sauce evenly over the surface. Sprinkle with the remaining Parmesan cheese.

Bake until bubbly for approximately 45 minutes.

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Per Serving (excluding unknown items): 1212 Calories; 92g Fat (67.5% calories from fat); 49g Protein; 51g Carbohydrate; 5g Dietary Fiber; 233mg Cholesterol; 3741mg Sodium. Exchanges: 2 Grain(Starch); 4 1/2 Lean Meat; 3 1/2 Vegetable; 15 Fat.