

Turkey or Chicken Tetrazzini

2 C cooked diced turkey or chicken
¼ pound butter
8 ounces fresh mushrooms, sliced
1 pint heavy cream
1 T sherry
2 T. dry white wine
Salt and pepper
3 T flour
2 T butter
½ pound thin spaghetti, cooked al dente
3-4 T grated Parmesan cheese

Melt the ¼ pound butter in a skillet and sauté the mushrooms for 2-3 minutes. Add turkey or chicken, cream, wine, season to taste and heat almost to boiling. With your fingers, knead flour and 2 T butter together to a smooth paste and stir into the chicken mixture, continuing to stir until smooth and somewhat thickened. Let simmer about 5 minutes.

Place cooked spaghetti in the bottom of a shallow casserole. Pour the cream mixture over the pasta and sprinkle with the grated Parmesan. Bake for about 30 minutes at 375 degrees or until browned on the top. Serves 4.