

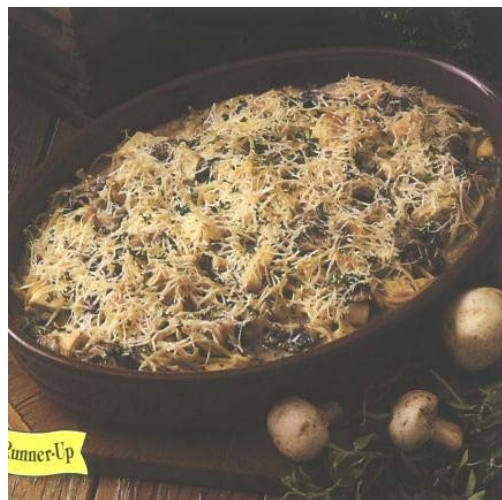
Chicken or Turkey Tetrazzini

I wish you all would try this one, especially with left-over turkey or chicken.

1 whole chicken, or 4 cups diced fowl
1/2 lb. carrots, sliced
2 stalks celery, sliced
1 medium onion, chopped
1 tsp., dried parsley or 1/4 cup fresh parsley
salt and pepper
1/2 lb. mushrooms
1 lb. spaghetti or linguine cooked and drained

SAUCE

6 Tb. butter
4 Tb. flour
4 cups chicken or turkey broth
1 chicken bouillon
1 cup heavy cream, light cream, or milk
2 to 3 Tb. white wine
1/2 cup grated parmesan cheese



Cook fowl with pepper, onion, celery, parsley and carrots.

Reserve 4 cups of the broth and cooked carrots. Dice fowl into bite size chunks.

Sauté the mushrooms. Cook the spaghetti, al Dante.

In large casserole, mix fowl, spaghetti, mushrooms and cooked carrots.

SAUCE: Melt butter in a sauce pan; whisk in flour. When bubbly stir in broth and the bouillon. Bring to a boil and remove from heat. Stir in heavy cream and white wine.

Pour over spaghetti and mix together. Sprinkle with parmesan cheese.

Bake at 375 degrees for 40 minutes until brown and bubbly. Let set for 10 minutes

LEFTOVER CHICKEN OR TURKEY:

Use the gravy instead of making the sauce adding the cream and wine.

Cook carrots separately with the onion, celery and parsley.

Dice chicken or turkey; sauté the mushrooms and cook the linguine.

Put it all together and sprinkle with parmesan cheese.

Bake at 375 degrees for 40 minutes until brown and bubbly. Let set for 10 minutes.

Yield: 8 to 10 servings.