

TURKEY TETRAZZINI



A simple recipe that turns any Thanksgiving gathering into something special.



Ingredients:

2 cups white mushrooms, sliced	2 egg yolks
5 Tbsp butter	1/2 cup heavy whipping crème
4 Tbsp flour	1/4 – 1/3 cup White Raven, or similar dry wine
1 1/2 tsp. salt	8 oz spaghetti
Dash of nutmeg	3 cups cooked turkey, diced
2 cups milk	2 cups grated sharp Cheddar cheese
1 cup canned chicken broth	

Instructions:

Preheat oven to 350 degrees Fahrenheit. Pan fry mushroom slices in 1 Tbsp butter until well cooked and liquid is evaporated. Set aside. Melt 4 Tbsp butter in medium saucepan. Remove from heat and stir in flour. Add salt and nutmeg and stir until smooth. Gradually add milk and broth. Bring to a boil, stirring constantly until slightly thickened (this should take no more than a few minutes). In small bowl, beat egg yolks with crème. Beat a little of the flour/milk mix in with the egg yolk/crème mix, then pour all back into the saucepan. Cook over low heat until hot but do not boil. Remove from heat and stir in wine. Cook spaghetti and pour into a large bowl. Mix in sauce, turkey and mushrooms. Mix in 1 cup cheese. Pour into 8×11 baking dish. Add remaining cheese on top. Bake covered for 45 minutes.

If you would like to make this recipe slightly lower in fat, you can use evaporated milk in