

D'AGOSTINO RECIPE FOR FUN!

TURKEY TETRAZZINI

"Topped with Parmesan cheese!"

- 2-3 cups cooked turkey
- 1 quart chicken broth
- 2 cups water
- 1 medium onion, quartered
- 2 carrots, quartered
- 2 ribs celery, quartered
- 1 bay leaf
- 12 peppercorns
- 1/2 teaspoon salt

- CREAM SAUCE:
- 6 tablespoons margarine
- 4 tablespoons flour
- 2 cups reserved chicken broth
- 1 egg yolk
- 3/4 cup light coffee cream
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon dry mustard
- 1-2 tablespoons red wine vinegar
- 1/2 pound fresh mushrooms, sliced

SPAGHETTI: 8 ounces extra-thin spaghetti, cooked
TOPPING: 1/2-1 cup freshly grated Parmesan cheese

Chop turkey in 1-inch pieces; set aside. Combine chicken broth and next 7 ingredients; bring to boil and cook covered for 30 minutes. Strain broth and discard vegetables. Boil broth until reduced to 2 cups; set aside. CREAM SAUCE: Melt margarine in saucepan over low heat; stir in flour and allow to bubble 2-3 minutes. Gradually add chicken broth, stir constantly until smooth and thickened to medium thickness. Mix yolk and cream; stir 1/4 cup of hot cream sauce into egg mixture. Slowly add egg mixture to remaining cream sauce. Add remaining sauce ingredients, including mushrooms and turkey. Allow sauce to cook on low heat for 15 minutes. Place cooked spaghetti in a flat 2 1/2-3 quart casserole, top with sauce. Cover with Parmesan cheese; place 3-4 inches below broiler, broil until sauce bubbles and cheese is golden brown. Serves 6-8. **Note:** Can be assembled early in the day and refrigerated. Bake in a 350-degree oven until sauce begins to bubble; top with the Parmesan cheese and broil as directed.

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