

## **Tinky's Turkey Tetrazzini**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

#### *for the cream sauce:*

2 tablespoons butter  
3 tablespoons flour  
1-1/4 cups robust turkey stock, warmed  
1/2 cup cream  
1/2 cup milk  
Creole seasoning to taste (you may use just salt and pepper, but I like the zip of the seasoning)  
1/2 cup grated Parmesan cheese (plus a bit more if you like)  
1/4 cup dry sherry  
a handful of parsley, chopped

#### *for assembly:*

1/2 pound thin spaghetti, cooked  
butter as needed to sauté vegetables (try to keep this to a minimum)  
2 cups sliced mushrooms  
1/2 bell pepper (I used an orange one most recently), diced  
a light sprinkling of salt and pepper  
2 cups pieces of cooked turkey  
1 recipe cream sauce plus a little more milk if needed  
1/4 cup grated Parmesan cheese  
a sprinkling of paprika

### *Instructions:*

Preheat the oven to 375 degrees.

First, make the sauce. Melt the butter in a saucepan over medium heat, and whisk in the flour. Cook, whisking constantly, for 2 minutes.

Whisk in the turkey stock and bring the mixture to a boil. Boil, whisking constantly, for 2 minutes more. Turn off the heat and stir in the milk and cream. Heat the mixture until it is warm; then remove it from the heat and stir in the seasoning, cheese, sherry, and chopped parsley. Set aside.

Next, create the casserole. Place the cooked spaghetti in a 2- to 3- quart casserole dish. Cover it with about half of the sauce.

Melt a small amount of butter in a frying pan and sauté the 'rooms and bell-pepper pieces until they soften. (Add a little more butter if you absolutely have to.) Dust them with salt and pepper.

Place the turkey on top of the spaghetti in the dish. Cover it with the sautéed vegetables. Stir the mixture just a bit to make sure everything is moistened. Top the mixture with the remaining sauce. If the tetrazzini looks a bit dry, add a bit more milk. Sprinkle the cheese on top of it, and throw on a little paprika for good measure.

Cover the casserole dish and place it in the oven for 20 minutes; then uncover and cook until bubbly, about 10 minutes more. Serves 4.