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A good recipe for Deviled Leftovers



*from the kitchen of Ruth Bancroft*

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Clip this recipe and hang onto it – you're liable to want it several times during the next few weeks.

### **Deviled Turkey**

- 2 T. chopped onion
- 1 c. thinly sliced celery
- 3 T. butter or margarine
- 3 T. flour
- ¼ t. dry mustard
- 1 ½ t. salt
- ½ t. paprika
- ⅛ t. black pepper
- 1 ½ c. milk
- ½ t. Worcestershire
- 2 c. chopped turkey
- 2 T. chili sauce
- ⅔ c. slivered blanched almonds

Cook onion and celery slowly in butter about 5 minutes. Blend in flour, mustard, salt, paprika and pepper. Add milk and cook and stir until thickened. Add

Worcestershire sauce and turkey and heat thoroughly. Stir in chili sauce. Turn into shallow ramekins or baking shells and top with almonds. Bake in a 350-degree oven about 20 minutes. Serves 5 or 6.