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## Turkey Tetrazzini

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*from the kitchen of Ruth Bancroft*

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*Turkey Tetrazzini is an easy-to-make casserole dish. Spaghetti and turkey are folded into a rich cream sauce or left-over gravy and put into a casserole. Parmesan cheese sprinkled on top gives the dish a delightful, tangy flavor.*

### **Ingredients**

- 1 T. salt
- 3 qt. boiling water
- 6 oz. long spaghetti
- ¼ c. turkey or chicken fat
- 1 bouillon cube
- ¼ c. enriched flour
- 1 t. salt
- ½ t. celery salt
- 2 c. milk
- 1 c. diced turkey or chicken
- ½ c. sliced mushrooms
- ½ c. grated Parmesan cheese

## **Directions**

1. Add one tablespoon salt to actively boiling water
2. Gradually add spaghetti and boil until tender (about twelve minutes). Drain and rinse.
3. While spaghetti is cooking, add bouillon cube to turkey fat and melt in top of double boiler.
4. Stir in the flour, salt, and celery salt. Gradually add milk, stirring constantly until smooth and thickened. Blend well
5. Add drained spaghetti, turkey and mushrooms. Mix well.
6. Pour into greased one and one-half quart casserole. Sprinkle with grated cheese.
7. Bake in moderate oven, 350 degrees, twenty minutes. Serve piping hot.