

November 27, 2015

### Recipe: Turkey Tetrazzini with Cornbread

Sherry Cream Sauce with Turkey, Mushrooms, Green Bell Peppers and Onions served over Vermicelli Pasta topped with Cornbread and Parmesan

Servings: 4

- 3 1/2 tablespoons butter, unsalted
- 1/4 cup onions, diced
- 1/4 cup green bell peppers, diced
- 3 ounces mushrooms, sliced
- 2 tablespoons flour
- 3/4 cup chicken broth, hot
- 1/4 cup milk, warm
- 1 tablespoon dry sherry
- 1 1/2 cups turkey, cooked
- 1 green onion, sliced
- 1/4 teaspoon white pepper
- 1/2 teaspoon salt
- 8 ounces vermicelli
- 3/4 cup cornbread crumbs
- 1/4 cup Parmesan cheese, grated



In a large skillet over medium-high heat, melt 1 tablespoon of butter. When hot, saute onion, bell pepper, and mushrooms for 5 to 7 minutes until tender. Remove from heat, but reserve in pan until ready to use.

In a medium saucepan over low heat, melt 2 tablespoons of butter and gradually whisk in flour, stirring occasionally for about 3 minutes. Do not let brown. Remove from heat and gradually pour in hot chicken stock. Then add warm milk, whisking constantly over bottom and sides of pan until well blended and smooth. Return pan to low heat and cook until thickened, about 4 minutes. Remove from heat and stir in sherry, turkey, green onions, and the salt and pepper. Stir sauce into skillet with reserved vegetables.

Cook pasta in boiling, salted water until Al dente. Drain and immediately immerse in ice water to stop the cooking process.

Butter 2 oval aluminum tins with remaining 1/2 tablespoon of butter and then add the cooked pasta. Ladle sauce mixture over pasta.

Heating instructions:

Bake covered in 375-degree oven for 30 mins. Uncover and sprinkle with Parmesan-cornbread mixture, then drizzle 1 tbsp of melted butter over the breadcrumbs and bake until hot throughout (approximately 10 to 15 minutes)