

Turkey Tetrazzini

½ lb spaghetti, cooked according to package
4 T butter
1/3 lb mushrooms, sliced
2 2/3 cups cubed cooked turkey
2 T all purpose flour
2 cups chicken broth
1 cup heavy cream
3 T cooking sherry
Freshly grated nutmeg to taste
Salt and freshly ground black pepper
1/3 cup freshly grated parmesan

Prepare spaghetti and place in large bowl. Grease a 13 X 9 X 2 inch baking pan; set aside. Meanwhile, in a large saucepan melt 1 1/2 T butter over medium heat and cook the mushrooms, stirring, until they are softened; transfer to the bowl with cooked spaghetti. In the saucepan, melt the remaining butter over medium heat, add the flour and cook, stirring 2 minutes. Stir in chicken broth, cream and sherry. Bring the sauce to a boil, stirring, and simmer for 5 minutes. Remove from heat and add the turkey; season with nutmeg, salt and pepper. Stir the sauce into the mushroom/spaghetti mixture and transfer to the prepared baking pan. Sprinkle with the parmesan and bake in the middle of a preheated 350° oven for 25 to 30 minutes or until golden brown.