

# Turkey Tetrazzini

Leftover turkey trimmed and chopped

1 stick of butter

1 small onion - chopped

4 stalks celery - chopped

1/2 cup bell pepper - minced

1/4 pound mushrooms - minced

1 clove garlic - minced

1 cup cream or evaporated milk

4 Tablespoons dry sherry or white wine

5 Tablespoons flour

1 Can Cream of Mushroom Soup

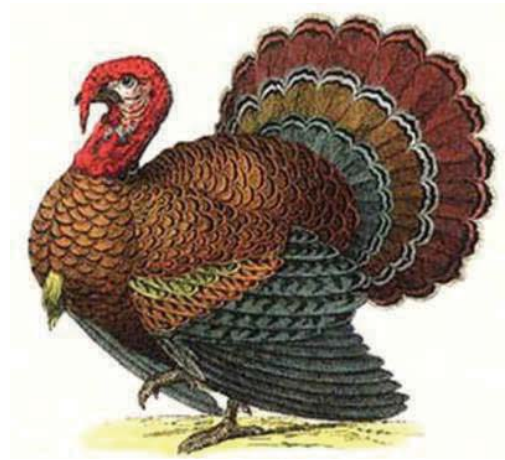
1 Can Cream of Chicken Soup

4 ounces pimiento - chopped

7 ounces vermicelli or thin spaghetti

4 cups grated cheddar cheese

1 can chicken broth



Saute onion, celery, bell pepper, garlic and mushrooms in butter over low heat til just tender. Stir in flour and mix well. Add cream and soups and chicken and stir.

Add pimientos. Cook until very thick. Add chicken broth as needed.

Add grated cheese, saving some for top. Cook pasta al dente as directed in broth.

Drain and mix with other ingredients.

Put in buttered casserole. Sprinkle top with cheese and bake at 325 for 30 minutes.