

# KITCHEN AFFAIRS

*for the serious cook*

WOODLAND CENTER  
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## **TURKEY TETRAZZINI** (Serves 4)

12 ounces	spaghetti, linguine, fettuccine, or other long pasta
2 TaBleSPoons	finely chopped onion, or scallions
1 TaBleSPoon	unsalted butter
1 (10½ ounce) can	condensed cream of mushroom soup*
1/2 cup	water*
1/2 cup	shredded aged Cheddar cheese
1 TaBleSPoon	dry Sherry (or dry Marsala) wine
1½ cups	shredded cooked turkey (or chicken)
2 TaBleSPoons	chopped pimento, from a can or jar
1 TaBleSPoon	freshly chopped parsley

OPTIONAL GARNISHES: additional shredded cheddar cheese, chopped pitted black olives

\***OR** 2 cups rich bechamel sauce and 1/4 cup finely chopped wild mushrooms, for a richer flavor.

Bring 3 quarts of water to a full boil in a stock pot. Add 1 TaBleSPoon of salt and stir to dissolve the salt. Let the water return to the boil. When boiling, stir in the pasta, and cook until it's *al dente* (this is an Italian term which literally means *to the tooth*, but we take it to mean cooked through, but not overcooked and mushy). Drain the pasta well in a colander. Put the pasta back into the stock pot and cover to keep it warm.

While the pasta is cooking, in a 3- to 4-quart saucepan, cook the onion or scallions in the butter until they are softened. Add the soup, water, cheese and wine (or bechamel sauce, mushrooms, cheese and wine). Cook over medium heat until the cheese is completely melted and the mixture is smooth, stirring often. Add the turkey and chopped pimento and stir to mix well.

Return the stock pot with the pasta to the stove, add the turkey and sauce to the pasta, stirring to blend well, and heat it through quickly. This will only take a couple of minutes. Stir to prevent sticking.

When heated through, add the chopped parsley, toss, and transfer to serving plates.

Garnish with some chopped pitted Kalamata or black olives, additional parsley, and additional grated sharp cheddar cheese. Serve at once, with crusty bread.