

CAROLEE WILLISON'S

Jurkey Jetrazzini _{Serves 6}

INGREDIENTS

1/4 C BUTTER 1/4 C FLOUR 1 TSP SALT 1/4 TSP GARLIC SALT 1/8 TSP WHITE PEPPER 2 C MILK 2 C HALF & HALF

2 CHICKEN BOUILLON CUBES 1/3 C SHERRY 2/3 C PARMESAN CHEESE 1 7-OZ PACKAGE OF SPAGHETTI 2 C TURKEY OR CHICKEN (ladd more) **1 PT MUSHROOMS**

DIRECTIONS

- I. In a large pot, boil water to make spaghetti as per the instructions on the package.
- 2. Melt butter in a large saucepan over medium high heat.
- 3. Whisk in flour, salt, garlic, salt, & pepper.
- 4. Add milk, half & half, and bouillon cubes.
- 5. Cook, stirring constantly until thick and smooth.

- 6. Add sherry, 1/3 cup parmesan cheese, spaghetti, chicken/turkey pieces and mushrooms.
- 7. Stir carefully.
- 8. Pour into a shallow 2-quart casserole and sprinkle with remaining parmesan cheese.
- 9. Bake in 375°F oven until hot and bubbly, about 20-25 minutes.

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