

Hello again Food Fans.

After turkey day I often have a ton of leftovers, especially the bird itself, and while I can usually find lots of ways to use those leftovers, my favorite is a recipe passed down from my grandmother for

Turkey Tetrazzini

This is a great dish and in addition to using leftover turkey, it can be made with chicken or ham steak throughout the year.

This recipe makes enough for 4, but also reheats well if you want to have it for leftovers, which I usually do.

As a side note, this recipe can easily be made vegetarian by replacing turkey with steamed broccoli and cream of chicken soup with cream of broccoli.

You'll need:

- ½ lb spaghetti or fettuccine
- 1 lb turkey (or chicken or ham), medium diced
- 1 can of condensed cream of chicken soup
- 1 cup of milk (roughly ¾ of the soup can)
- 1 block of sharp cheddar cheese, sliced
- 1 tablespoon butter, melted
- ¼ cup breadcrumbs

Pre-heat your oven to 350.

Cook the pasta according to the package directions. Before straining the pasta, save ¼ cup of the used pasta water.

While the pasta cooks, combine the condensed soup and milk in a large pot over medium-low heat. Stir regularly and avoid high heat or the bottom may scald and add an unpleasant flavor.

While the sauce is heating, add in slices of cheddar, allowing them to melt before adding more, until the entire brick has been added.

Once the cheddar has been incorporated into the sauce, add the turkey and allow the sauce to come to heat through, but don't allow bubbles to start to form.

Add the drained pasta to the sauce and remove from heat. Stir well. The sauce is intended to be thick, but if the sauce is too thick, stir in a tablespoon at a time of the reserved pasta water until it reaches a desired thickness.

Combine the butter and breadcrumbs. Put the pasta and sauce into a casserole dish and cover the top with the butter soaked breadcrumbs.

Bake for 10 minutes and serve hot.

Happy eating!