

RECIPE OF THE MONTH

Turkey Tetrazzini

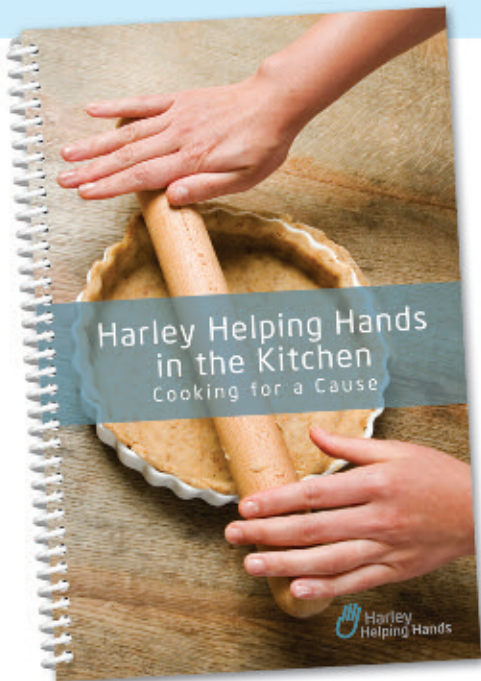
- 1 pkg. (8-oz.) thin spaghetti
- 4 T. butter
- 4 T. flour
- ½ tsp. salt
- 2 c. milk
- 1 can sliced mushrooms, reserve liquid
- 2 c. cooked turkey, diced
- 1 (8-oz.) can diced pimentos
- 2 T. Parmesan cheese

Recipe By: Linda Corteen

Cook spaghetti according to package directions; drain and place in a buttered 8 cup casserole dish. In a saucepan over medium heat, melt butter and blend in flour and salt; stir until mixture bubbles. Add milk. Combine liquid from mushrooms and water to make 1 cup; add to sauce mixture. Cook and stir until sauce thickens and boils for 1 minute. Combine with mushrooms, turkey, and pimentos. Spoon over spaghetti; top with cheese. Bake uncovered at 350° for 1 hour.

Created By: Harley Helping Hands
From: Chicago, IL
Proceeds Support: Melissa Conrad, cancer patient
Gross Sales: \$10,000

Special Features: Transform holiday turkey leftovers into a hearty meal with *Harley Helping Hands in the Kitchen—Cooking for a Cause*. Recipes such as “Turkey Tetrazzini” and “Mediterranean Turkey Burger Pitass” contain ingredients easily found in the fridge after a family feast. The custom cover is especially appetizing thanks to a full-color photo. This group also sprinkled in free features, including stock dividers, cooking hints, a contributor index, and a mail-order page perfect for additional sales. Members also utilized their free personal pages by including a description of the beneficiary and the Harley Helping Hands Foundation. The end result is an attractive and inspiring cookbook that has raised thousands for brain cancer patients and their families.



Group used stock dividers D777.

