

Wining and Dining *the Casa di Vino Way*

Turkey/Chicken Tetrazzini

Amount	Measure	Ingredient -- Preparation Method
4		Chicken breast halves -- cooked Or--
3	c	Turkey, cooked and cubed
1/2	lb	Sliced mushrooms
2	tb	Olive oil
2	tb	Margarine
1	tb	Tapioca flour
5	tb	Flour (wondra)
2/3	c	1% milk
1	cn	Chicken broth (14.5 oz)
2	tb	Sherry
1/2	Med.	Onion, diced
1/2	c	Celery, minced
1/2	t	Dried thyme
1/2	t	Dried parsley
1/2	t	Garlic powder
		Salt, cayenne, to taste
8	oz	Vermicelli pasta-- Broken and cooked
1/4	c	Parmesan cheese

Note: 1 more Tb flour can be substitute for Tapioca flour but the sauce won't be as rich (note the 1% milk instead of half and half)

Chop chicken (or turkey) and set aside. Saute mushrooms, onions, celery in 2 tbs olive oil. In a separate 9 or 10" fry pan, melt margarine and add flour and tapioca flour. Add broth and milk slowly, stirring constantly to keep smooth. When thickened add sherry and other seasonings. Mix together the chicken, sauce, mushrooms, vermicelli and parmesan cheese. Place in casserole and sprinkle lightly with parmesan cheese. Place under broiler until bubbly and slightly golden on top. DO NOT OVER BROWN: Sauce will become bitter!

Ron in Seattle Courtesy of Recipe Source

Suggested Wine Pairing: 2006 Brownstone Chardonnay

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)