

# Turkey Tetrazzini III

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## **Yield: 8 to 10 servings**

*1 package (8 ounce) thin spaghetti*  
*5 cups cooked turkey, diced*  
*1/2 cup slivered almonds*  
*1 teaspoon margarine*  
*2 cans (10-3/4 ounce ea) cream of mushroom soup*  
*2 teaspoons Worcestershire sauce*  
*1/4 teaspoon grated nutmeg*  
*1/2 cup mayonnaise*  
*1/2 cup sherry*  
*1/2 cup whipping cream*  
*1/2 pound fresh mushrooms, sliced*  
*1/2 cup Parmesan cheese, grated*

Preheat the oven to 350 degrees.

Cook the spaghetti as directed on the package. Drain. Place the cooked spaghetti into a greased three-quart casserole. Spread the turkey over the top.

In a small skillet, lightly toast the almonds in margarine, then sprinkle over the turkey.

In a bowl, blend the soup, Worcestershire sauce, nutmeg, mayonnaise and sherry together. Whip the cream until soft peaks form. Fold gently into the soup mixture. Pour the sauce evenly over the top of the casserole. Top with the mushrooms slices and cheese.

Bake for 30 minutes until hot and bubbly.

Per Serving (excluding unknown items): 3520 Calories; 245g Fat (64.1% calories from fat); 250g Protein; 58g Carbohydrate; 9g Dietary Fiber; 770mg Cholesterol; 4134mg Sodium. Exchange: Grain(Starch); 32 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; Fat; 0 Other Carbohydrates.