

# Turkey Loaf

*Dorothy J Caltagarone*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*1/4 cup margarine  
3 tablespoons flour  
2 cups milk  
2 eggs, beaten  
1 teaspoon salt  
1/4 teaspoon pepper  
3 cups cooked turkey,  
chopped  
1/4 cup onion, minced  
3 tablespoons margarine  
2 cups herb-flavored  
stuffing mix (May substitute  
left-over onion and celery  
stuffing)  
1 1/2 cups celery, chopped  
3/4 cup wheat germ  
2 tablespoons lemon juice  
mustard sauce*

Preheat the oven to 375 degrees.

In a saucepan, melt 1/4-cup of margarine. Blend in the flour. Add the milk gradually. Cook over medium heat until thickened, stirring constantly. Remove from the heat. Cool. Beat in the eggs, salt and pepper. Fold in the turkey.

In a skillet, saute' the onion in three tablespoons of margarine until tender. Mix with the stuffing mix, celery, wheat germ and lemon juice. Add to the turkey mixture. Spoon into a foil-lined 5x9-inch loaf pan.

Bake for one hour or until firm.

Remove the loaf to a serving platter. Serve with a mustard sauce made from sour cream and two tablespoons of prepared mustard.

---

Per Serving (excluding unknown items): 387 Calories; 23g Fat (52.4% calories from fat); 29g Protein; 17g Carbohydrate; 3g Dietary Fiber; 135mg Cholesterol; 651mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 3 1/2 Fat.