

Turkey Ala King

Mary Gaylord - Balsam Lake, WI
Taste of Home Grandma's Favorites

Servings: 6

*1 medium onion, chopped
3/4 cup celery, sliced
1/4 cup green pepper, diced
1/4 cup butter, cubed
1/4 cup all-purpose flour
1 teaspoon sugar
1 1/2 cups chicken broth
1/4 cup half-and-half
3 cups cooked turkey or
chicken, cubed
1 can (4 ounce) sliced
mushrooms, drained
6 slices bread, toasted*

In a large skillet, saute' the onion, celery and green pepper in butter until tender. Stir in the flour and sugar until a paste forms.

Gradually stir in the broth. Bring to a boil. Boil until thickened, about 1 minute.

Reduce the heat. Add the cream, turkey and mushrooms. Heat through.

Serve with toast.

Per Serving (excluding unknown items): 180 Calories; 9g Fat (45.1% calories from fat); 4g Protein; 20g Carbohydrate; 2g Dietary Fiber; 21mg Cholesterol; 418mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.