

# Turkey & 3 Mushroom Stroganoff

Serves 6

## Ingredients:

6 cups Leftover turkey with small morsels to chunks of white meat

5 tbs. butter

3/4 cup chopped onions or Shallots

4 cups pint sliced mushrooms 3 tbs. flour

2 cups 1/2 and 1/2

1/2 cup dry white wine or sherry (optional)

1 1/2 pint sour cream

Cooked wide Pappardelle or bow tie pasta of Choice

## Preparation:

Pull cooked turkey off of the bone and cut or chop into chunks.

In a large skillet over medium-high heat, melt butter and add onions/shallots and mushrooms. Sauté 2-3 minutes until onions/shallots become clear

Add flour and continue to cook another 3-4 minutes. (Note mix the flour with 2-3 tbsp of cold water prior to adding to mixture, this will take the lumps out)

Slowly pour in 1/2 and 1/2 and wine, stirring well to prevent any lumps from forming in the sauce.

Reduce heat to medium-low and continue to cook until mixture thickens.

Gently fold in sour cream and serve over Pappardelle, fettuccini or bowtie pasta. You may also serve it over steamed rice.