



SMOKED TURKEY TETRAZZINI CASSEROLE



Smoked Turkey Tetrazzini Casserole Ingredients:

1+ lb cubed Hickory Smoked Turkey Breast 1 cup half-and-half
1 16-ounce package Spaghetti 1/2 cup of flour
4 cups Chicken Broth 1/2 cup butter

1 pound slice Mushrooms
1/2 pound Sautéed Celery & Asparagus
4 ounces grated Parmesan Cheese

Saute Celery, Asparagus, and Mushrooms in a 10-inch skillet and set aside. Cook Spaghetti as label directs. Melt butter, stir in flour, salt & pepper to taste until smooth for the white cream sauce. Prepare the white sauce: Gradually stir in chicken broth and cook, stirring, until thickened. In the white sauce, stir in half-and-half, apple smoked turkey, spaghetti, and sauteed vegetables. Mix all ingredients except the grated parmesan cheese

Preheat your Wood Pellet BBQ Smoker-Grill to 350°F using Gourmet BBQ Pacific pellets. Pour the Turkey Tetrazzini into a greased 13" by 9" aluminum pan and sprinkle the Tetrazzini with the parmesan cheese. Cover with foil and bake for 45 minutes or until hot and bubbly. Makes 8 servings.

Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)