

# Letters to Santa

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Thanksgiving is fast approaching, fall is in the air and our thoughts are turning to that fabulous Thanksgiving turkey dinner that so many of us lovingly prepare for family and friends.

If you're like me, when you think about Thanksgiving dinner, you probably anticipate the leftovers as much as the meal itself. Why not take advantage of the seasonal sales and buy a small turkey even if you are not cooking this year? Turkey can replace chicken in many dishes and it makes wonderful soups and casseroles.

One of our family favorites for left-over turkey is a very simple Turkey-A-La-King recipe. We crave something smooth and creamy after consuming that rich Thanksgiving meal and this is the meal that we curl up on the couch with to watch holiday movies!

## **Turkey-A-La-King**

1 stick butter (not margarine)  
¼ cup flour  
2 cups milk, half-and-half or evaporated milk  
Fresh or canned mushrooms (4 ounces)  
1 can Cream of Mushroom soup  
2 ½ cups cubed cooked turkey  
Green onion tops  
Salt and black pepper

On low heat melt butter, slowly add flour and whisk together until smooth

Add mushrooms and simmer for 5 minutes

Add half-and-half or milk and stir mixture until smooth

Add Cream of Mushroom soup and bring to a light boil, or until smooth and thickened, whisking constantly

Add turkey, salt and lots of black pepper to taste.

Garnish with green onion tops and serve over biscuits, rice or noodles