

Turkey *en fricassée*

Leftover turkey meat
12 mushrooms, sliced thin
1 and 1/2 lemons
1 stick of salted butter
2 heaping tbsp flour
Stock or milk or turkey *jus*
Salt
Pepper
Parsley, chopped

1. Cook the mushrooms. Heat a medium-sized pan over medium-low heat and add two tablespoons of water and the juice of half a lemon. When the liquid is hot, add the mushrooms and cook for 10 minutes, until mushrooms are softened and fragrant. Reserve the cooking liquid and set mushrooms aside.
2. Make a *sauce blanche*. In a small saucepan, melt the rest of the butter over medium low heat. Once the butter is melted, add the juice of the whole lemon, a pinch of salt, and 2 heaping tablespoons of flour. Stir vigorously with a wooden spoon to combine. Continue stirring, adding liquid (stock, milk, or turkey *jus*) one tablespoon at a time until the mixture takes the appearance and consistency of a sauce. Add the cooking liquid from the mushrooms.
3. Turkey time. Place desired amount of turkey in the pan, making sure that all pieces are coated in the sauce. Add the reserved mushrooms. Simmer together uncovered on medium-low heat until the sauce has reached the desired consistency and the turkey is heated through. Add salt and pepper to taste, and top with chopped parsley. The turkey fricassee can be served with rice or noodles, or over leftover mashed potatoes.