



TURKEY IN CASSEROLE

- 8 Pound Turkey
- 1 Quart Water
- 3 Tablespoons Minced Onion
- 1 Cup Fat
- Salt and Pepper
- Celery Salt
- 3 Stalks Celery, Chopped
- 1/2 Pound Fresh Mushrooms
- 2 Tablespoons Flour
- 1 Quart Heavy Cream

DIRECTIONS

1. Cut turkey into serving portions.
2. Simmer drumsticks, neck, back and wings in water to which the onion has been added.
3. Simmer until tender, about 2 hours. Fry remaining turkey in hot fat until brown on both sides. Arrange pieces in a casserole.
4. Sprinkle with salt, pepper, and celery salt.
5. Add celery.
6. Pour over them about half the remaining fat and 1 cup turkey broth.
7. Cover closely and bake in a 350 degree oven for 2 hours.
8. Clean mushrooms, slice and sauté for 5 minutes in the rest of the fat in the skillet.
9. About 30 minutes before turkey is done add mushrooms.
10. Blend flour with remaining fat, add cream and cook until thickened, stirring constantly.
11. Pour over turkey and continue baking until cream sauce is blended with gravy and turkey is tender.