



## TURKEY CURRY

- 1 Cup Mushrooms
- 1/3 Cup Minced Onion
- 1 Large Apple, Pared and Diced
- 3 Cups Diced Cooked Turkey
- 6 Tablespoons Fat
- 3 Tablespoons Flour
- 1/2 Teaspoon Salt
- 1 1/2 Teaspoons Curry Powder
- 1 1/2 Cups Turkey Stock

## DIRECTIONS

1. Cook mushrooms, onion, apple and turkey in the fat until the onion and apple are tender, about 10 to 15 minutes. If fresh mushrooms are used, sauté several minutes before adding other ingredients.
2. Remove from heat, blend in flour, salt and curry powder.
3. Add liquid and cook until thickened, stirring constantly.
4. Place over hot water, cover and cook 15 minutes longer.
5. Add more seasonings if desired.
6. Serve with hot rice.