

TURKEY DIVAN



Ingredients:

1	Pound	Leftover Turkey, cut into bite sized pieces
¾	Pound	Broccoli Florets (fresh – not frozen)
5	Tablespoons	Butter, divided
¼	Cup	Flour
1¼	Cups	Chicken (or Turkey) Stock
1	Cup	Half & Half
¼	Cup	Marsala Wine (any dry wine will work)
½	Teaspoon	Grated Nutmeg, divided
1	Cup	Gruyere, divided
⅓	Cup	Sliced Almonds
		Salt & Pepper to Taste

Directions:

1. Cook broccoli in boiling, salted water for 2 – 3 minutes...just until barely tender. Immediately drain and set aside to cool.
2. Melt 4 tablespoons butter in a saucepan over medium heat. Whisk in the flour and cook 1 minute to make a roux. Gradually pour in the chicken stock, half & half and wine, while whisking constantly. Cook until thickened, about 10 minutes.
3. Add ¼ teaspoon nutmeg, salt, pepper and ½ cup of the cheese. Stir until cheese melts, then remove from heat. Coat casserole dish with 1 tablespoon butter.
4. Arrange broccoli in a single layer in a casserole dish. Sprinkle with the remaining ½ cup cheese. Arrange the turkey evenly over the top and strew the almonds on top of that. Pour the sauce over all. Grate remaining ¼ teaspoon nutmeg on top and bake in a 375° oven until golden brown and bubbly, about 25 to 30 minutes.