

Fall 2005 Recipe Collection

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Introduction

Making gravies, sauces, soups and stews for the holiday season can be a daunting task. I've assembled some recipes in this e-cookbook that will make your life in the kitchen a whole lot easier and much more fun.

Some of the recipes can be prepared in advance. I've even included turkey gravy that you can prepare before you've even purchased the turkey. You'll also find some delicious tasting recipes using the leftovers from the big Thanksgiving feast.

There's no need for meat go to waste after carving up a turkey. If you're tired of turkey now, you can save the stock by freezing it in ice cube trays and then placing it in plastic bags for future use. If you're willing to spend a little time on the carcass of the turkey, you can clean a lot of meat off the bones and combine it with the other leftover turkey meat for future meals.

My suggestion is to shred the meat or cut it up into bite size pieces and place it in plastic bags equal to a meal in the recipes that follow. I would also suggest you double wrap the packages. First, place the meat in saran wrap and then a plastic freezer baggie. Press as much air as you can out of the bag before sealing to preserve freshness and to prevent freezer burn.

Today, turkey is accepted as a year round food with many different ways to enjoy it. Even a simple turkey sandwich can make my day when I've cooked the turkey and still get to enjoy it a few months later. Deli turkey meat just doesn't compare to a home cooked turkey even if the meat has been frozen for a couple of months.

I hope you'll find the recipes as tasty and satisfying as I did in preparing them and find some new ways to enjoy this treat all year round treat.

Cookingly yours,

Jules Silver

All items in the recipes marked with a ** can be purchased at www.clubsauce.com

Turkey Gravy

First off, there's turkey gravy and then there's turkey gravy. To make really good tasting turkey gravy we believe you must use a good quality turkey stock. You have two options: Follow the recipe below and make your own turkey stock or purchase a prepared turkey stock reduction like our More Than Gourmet Roasted Turkey Stock Gold.

Either way you'll discover how a well-made turkey stock will enhance the recipes in this e-cookbook in addition to how much better other recipes will taste that call for stock. By using our prepared turkey stock reduction, you'll save time, effort and the expense of making your own. We calculate the time and effort alone will be reduced by 70%.

Home Made Turkey Stock

Makes 6 cups

Ingredients:

1 tablespoon vegetable oil
Turkey giblets (neck, tailpiece, heart and gizzard)
1 large onion peeled and chopped
1 stalk celery chopped
1 carrot peeled and chopped
1 teaspoon thyme
2 dried bay leaves
8 cups water

Directions:

1. Place vegetable oil in a large stockpot over medium heat. Add turkey giblets and brown for 3 ½ to 4 minutes.
2. Stir in onion, carrots and celery, for 1 ½ to 2 minutes until onion begin to brown.
3. Add water, bay leaves, and thyme and bring to a boil. Lower the heat and partially cover. Simmer for 3 ½ to 4 hours.
4. Strain the stock through a colander and cool in the refrigerator uncovered. When the stock is cool, you can skim the solidified fat from the surface with a spoon. (You can season the stock with salt and pepper and serve it as a flavorful broth or use it in soups, stews, rice, and risotto dishes. It will be good for several days when refrigerated or freeze the remainder for later use.

**Buy More Than Gourmet Turkey Stock at www.clubsauce.com

Quick and Easy Turkey Gravy using Home Made Turkey Stock

Yields 2 cups

Ingredients:

2 tablespoons fat from turkey pan
2 tablespoons unsalted butter
3 tablespoons flour
salt and pepper to taste
2 cups home made turkey stock (see recipe 1)

Directions:

1. Remove turkey from the roasting pan and pour off all but 2 tablespoons of fat. Add the butter and melt scrapping all the browned bits, pieces, and drippings and mix together.
 2. Stir in the flour and blend in over medium heat until lightly browned, about 3 minutes. Add salt and pepper to taste
- Slowly pour the stock into the pan stirring constantly, until smooth and simmer for approximately 10 minutes.

****Buy More Than Gourmet Turkey Stock at www.clubsauce.com**

Quick and Easy Turkey Gravy Alternative Method Using a Turkey Stock Reduction

You don't even need a turkey or turkey parts to prepare this recipe.

Yields 2 cups

Ingredients:

1 ½ tablespoons unsalted butter
1 ½ tablespoons flour
1.5 oz **More Than Gourmet Gold Roasted Turkey Stock reduction****
2 cups boiling water
1 teaspoon dried tarragon leaves crushed
salt and pepper to taste

Directions:

1. Melt the butter in a small saucepan over medium heat. Add the flour and blend until the flour begins to turn a nutty brown color.
- 2 Mix the turkey stock with the boiling water in a separate container. Slowly add the turkey stock to the saucepan stirring and blending the ingredients together until smooth.
3. Add the tarragon and serve.

If you feel creative, you can replace 2 tablespoons of butter with 2 tablespoons turkey fat as in recipe above and add any pan drippings as in step one.

****Buy More Than Gourmet Turkey Stock at www.clubsauce.com**

Turkey Gravy Perfected

This recipe is very easy but it does take a little more time to create and adds layers of flavor for an elegant turkey gravy.

Yields 5 to 6 cups

Ingredients

1 ½ oz duck fat (**More Than Gourmet Rendered Duck Fat**)** or equal amount of unsalted butter.
4 ½ cups of equal parts chopped celery, peeled onion and peeled carrots.
1 cup dry white wine
3 oz. (**More Than Gourmet Turkey Stock reduction**)** plus 4 cups hot water or 4 cups of homemade turkey stock (see recipe 1)
½ teaspoons dried thyme leaves crushed.
6 tablespoons unsalted butter
6 tablespoons flour
salt and pepper to taste
3 tablespoons minced flat leaf parsley

Directions

1. Heat the duck fat or butter over a medium heat in a large saucepan. Add the chopped vegetables and sauté for 40 to 45 minutes making sure not to scorch or burn them.
2. When vegetables are browned and softened slowly add the wine and stir using a high heat and reduce until the liquid is almost completely evaporated.
3. In a separate pot combine the turkey stock, thyme, and 2 tablespoons parsley and simmer slowly over a medium heat.
4. Remove the vegetables to a blender and add 1 cup of the turkey stock and puree. Strain the remaining stock and add it to the puree.
5. In a separate pan melt the remaining butter over a medium heat and whisk in the flour stirring until it reaches a nutty brown color. Turn off the heat and add the turkey puree mixture and blend until smooth. Season to taste with salt and pepper scrapping sides and bottom of pot. Sprinkle with the remaining tablespoon of minced parsley and serve.

**Buy More Than Gourmet Turkey Stock at www.clubsauce.com

So you ask, "What else can I do with all that turkey?" Well over the next several days, we'll give you some recipe suggestions that will help insure that none of your hard work has gone to waste. Turkey soup is one of the first thoughts that come to mind. We've got several ideas that will warm the soul on a cool day with a variety of options. You can enjoy a light soup or hearty soup as a complete meal.

Turkey Soup

Serves 4-6

Ingredients

8 cups home made turkey stock (see recipe 1) or **3oz roasted turkey stock reduction**** reconstituted in 8 cups hot water
¼ teaspoon **dried sage leaves**** crumpled
¼ teaspoon dried thyme
1 tablespoon flat-leaf parsley chopped
6 ounces medium egg noodles
½ cup fennel bulb cored and cut into ¼ inch slices
salt and freshly ground pepper to taste

Directions

1. Combine stock, sage, thyme and fennel, in a medium saucepan and bring to a boil. Reduce heat and simmer for 15 minutes.
2. While the stock is simmering cook the egg noodles in a separate pot according to the instructions on the package.
3. Drain and add the cooked egg noodles to the broth and season with salt and pepper, sprinkle with parsley and serve.

(options: add cooked vegetables such as steamed or lightly simmered spinach, Swiss chard, kale, carrots, and onions.)

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The Day after the Night Before Turkey Soup Meal

Serves 6

Ingredients

8 cups home made turkey stock (see recipe 1) or **3oz roasted turkey stock reduction****reconstituted in 8 cups hot water
1 cup bow-tie pasta
2 cups fresh, firmly packed spinach leaves cut into narrow strips.
10 ounces small white boiling onions, blanched for 1 minute, run under cold water and peeled
3 celery stalks coarsely chopped on a diagonal
1 tablespoon **dried sage**** crumpled
4 cups cooked turkey meat cut into bite-sized pieces (leftovers)
Kosher salt and pepper to taste

Directions

1. Bring the stock to boil in a medium sized pot. Add the onions and celery and return to a boil.
2. Cook the bow-tie pasta according to the directions on the package while bringing stock to a boil.
3. Lower the heat and simmer the stock for 15 minutes. Add the spinach and sage and bring to a quick boil. Reduce the stock to a simmer and cook for 5 minutes.
4. Add the cooked turkey and the drained cooked pasta. Season with salt and pepper and serve.

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Turkey Barley Soup

Yields 6 to 8 servings

Ingredients

8 cups home made turkey stock (see recipe 1) or **3 oz roasted turkey stock reduction****
plus 8 cups hot water
1 teaspoon chopped garlic
2 cups chopped celery stalks
1 ½ cups cooked shredded turkey meat (leftovers)
½ cup shredded leek
1 medium onion peeled and chopped
1 medium carrot peeled and chopped
½ cup Italian parsley finely chopped
1 medium rutabaga peeled and diced into ¾ inch pieces
1 cup barley
salt and pepper to taste

Directions

1. Place turkey stock, garlic, celery, leek, onion, carrot, and ½ of the parsley in a medium size soup pot and bring to a boil, reduce heat and simmer for 15 minutes.
2. Add the shredded turkey meat, rutabaga, and barley and bring to a boil. Reduce to a low heat and simmer covered for about 45 minutes. Season to taste with salt and pepper.
3. Serve in soup bowls and sprinkle with remaining parsley.

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Ok you say, we've done the soup thing what other ideas are there for a quick and easy meal using leftover turkey? Glad you asked. Here are several different recipes we've enjoyed making with very little effort. You'll find they still fill the need for a dish that is still flavorful yet is a comfort food as the weather turns cool.

Mushroom Risotto with Turkey and Sage

Serves 8

Ingredients

1 ounce dried mushrooms (**porcini, morel, wild forest mix**)**
1 teaspoon olive oil
6 shallots minced
3 garlic cloves minced
2 bay leaves
1 ½ cups cooked turkey meat shredded(leftovers)
2 teaspoons soy sauce
1 pound cremini mushrooms or small button mushrooms, stems removed, wiped clean and quartered.
3 ½ cups home made turkey stock or **1.5 oz roasted turkey stock reduction****
reconstituted with 4 cups hot water
½ tablespoon **dried sage**** leaves crushed
4 sprigs fresh parsley
3 ¾ cup water
6 tablespoons unsalted butter
2 cups Arborio rice
1 cup dry vermouth
1 cup Parmesan cheese freshly grated
2 tablespoons parsley leaves finely chopped
salt and pepper to taste.

Directions

1. Combine the water, turkey stock, soy sauce, bay leaves, parsley, and dried mushrooms into a medium size pot and bring to a boil. Reduce the heat and simmer 15 minutes or until the mushrooms are soft. Remove the bay leaves, thyme, and parsley and strain the broth through a fine mesh sieve in to a bowl. Return the broth to the pot and keep warm over a low heat.
2. Mince the porcini and set aside.
3. Melt 2 tablespoons of butter in a saucepan over low heat, and add the cremini mushrooms, ½ the shallots, salt and pepper to taste. Continue to cook and stir a few times until the liquid has evaporated and the mushrooms have turned a deep brown color. About 7 to 8 minutes. Add garlic and cook for 1 minute. Remove from heat place in a bowl and set aside.

Mushroom Risotto with Turkey and Sage continued

4. Add quarter cup of vermouth to the pan and scrape the bits and pieces remaining and pour it into the pot with the broth.
5. Heat 3 tablespoons of butter in a large saucepan over medium heat. Add remaining shallots, salt and pepper to taste. Cook until the onions become soft.
6. Add the rice to the pan and stir until the edges begin to turn translucent. Approximately 4 minutes. Slowly add the remaining vermouth to the rice stirring continuously until it is completely absorbed by the rice. Add the minced porcini and stir. Add 3 cups of the broth and continue stirring until it is absorbed, about 10 minutes. Slowly add the remaining broth, stirring until it's absorbed by the rice. Approximately 10 minutes. Rice should be firm in the center.
7. Add the shredded turkey, remaining butter, cremini mushrooms with juices in bowl, sage, cheese and stir for one additional minute. Add salt and pepper to taste and serve.

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Turkey Lettuce Wraps

Serves 4

Ingredients

2 tablespoons vegetable oil
½ tablespoon sugar
salt and pepper to taste
3 tablespoons water
1 tablespoon fresh lemon juice
½ cup walnuts chopped
1 ½ cups finely chopped turkey meat at room temperature (leftovers)
1 cup seeded red pepper finely chopped
1 medium zucchini finely chopped
2 green onions chopped

Sauce

½ cup rice wine vinegar
1 ½ tablespoons soy sauce
1 teaspoon sesame seed oil
dash hot sauce or chili oil
Crisp lettuce leaves

Directions

1. Heat the oil in a skillet over medium-high heat. Add the red pepper, zucchini, sugar, salt and pepper, and stir for 3 to 4 minutes. Add soy sauce, water, and lemon juice to the mixture and stir well for 30 seconds. Add the shredded turkey and stir for 30 seconds and remove from heat.
2. Sprinkle with green onion and walnuts and toss all the ingredients together.
3. For the sauce blend the vinegar, soy sauce, sesame seed oil and hot sauce or chili oil in a small bowl and mix well.
4. Serve by placing 2 or 3 spoonfuls of the turkey mixture on a lettuce leaf. Place on a serving dish and drizzle with the sauce or pass the sauce at the table for dipping.

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Quick Turkey Stroganoff

Serves 4

Ingredients

4 cups home made turkey broth (see recipe 1) or use **roasted turkey stock reduction**** plus 4 cups hot water.

¼ cup **dried porcini mushrooms****

2 cups cooked turkey breast meat shredded (leftovers)

1 pound fresh mushrooms (small porcini or button mushrooms)

2/3 cup sour cream

½ cup chopped fresh chives

fresh ground pepper to taste

Directions

1. Heat 1 cup turkey broth and pour over the dried porcini mushrooms in a small bowl. Soak for 20 minutes and strain the liquid through a fine sieve and reserve. Mince the mushrooms.
2. Add the remaining turkey broth to a large saucepan, and add the minced mushrooms, reserved liquid, and pepper to taste. Simmer over a medium heat for approximately 20 minutes or until the broth is reduced by half.
3. Add the fresh mushrooms and simmer for 5 minutes.
4. Stir in the sour cream, and chives, then add the shredded turkey, simmer for 3 to 5 minutes and serve over egg noodles or rice.

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Ok we've heard the cheers for more quick and easy and we still have leftovers. Here are a few of our favorites all the while working down the leftovers but with enough of a twist so you don't feel as though you're eating the same thing over and over.

Turkey Curry

Serves 4

Ingredients

2 onions coarsely chopped
2 tablespoons butter
2 cups cooked turkey cut into bite size pieces (leftovers)
2 tablespoons flour
1 ¼ cup home made turkey stock (see recipe 1) or ¾ oz. **roasted turkey stock reduction**** reconstituted with 1 ½ cup hot water.
1 tablespoon curry powder
2 tart apples, peeled and cut into bite size pieces
1 tablespoon currants
salt and fresh ground pepper to taste

Directions

1. Melt butter in a large skillet and sauté the onions over a medium-low heat until they are softened.
2. Add the turkey and stir for 3 minutes. When the turkey is warmed through sprinkle with flour and stir. Slowly add the hot turkey broth stirring until thick.
3. Add the curry, apples, currants, and salt and pepper to taste. Simmer covered for 8 to 10 minutes or until the apples are just cooked.
4. Serve over rice

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Turkey Pot Pie

Serves 6

Ingredients

6 tablespoons unsalted butter
6 tablespoons flour
2 cups home made turkey stock (see recipe 1) or $\frac{3}{4}$ oz **roasted turkey stock reduction****
reconstituted with 2 cups hot water.
1 cup heavy cream
salt and freshly ground pepper to taste
4 cups bite sized pieces of cooked turkey (leftovers)
12 small white onions frozen and cooked according to package instructions
 $\frac{3}{4}$ cup peas frozen and cooked according to package instructions
 $\frac{3}{4}$ cup baby carrots frozen and cooked, and coarsely chopped
 $\frac{3}{4}$ cup fresh celery chopped and cooked
1 pastry shell 9-inch, prepared (frozen food department at most markets)

Directions

1. Preheat oven to 425°F. Melt the butter in a saucepan, stir in the flour and cook for 2 minutes or until it turns a light brown color. Slowly add the turkey broth, cream, pepper and salt to taste. Cook until thickened and smooth about 5 minutes. Add the peas, carrots, and celery and mix together for 1 minute.
2. Using a deep 9 inch pie plate or casserole dish, place the pieces of turkey, cover with the sauce and vegetable mixture and spread evenly over the turkey.
3. Place the prepared pastry shell over the top with enough overhanging to pinch down the sides and trim excess. With a knife poke vents in the crust to allow excess steam to escape. Bake the pie in the preheated oven for 30 minutes or until the crust is nicely browned and cooked.
4. Remove the pie from the oven and allow it to cool for 10 minutes and serve.

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Turkey Avocado Salad Sandwich

Serves 4

Ingredients

½ cup mayonnaise
2 tablespoons lemon juice
1 ½ cups cooked turkey meat diced
¼ cup celery finely chopped
salt and pepper to taste
1/3 cup blanched almonds, coarsely chopped or (cashews nuts)
lettuce leaves (Romaine or iceberg)
2 ripe but firm avocados
1 firm tomato thinly sliced
Whole wheat bread, sourdough rolls, or other bread of choice

Directions

1. Blend mayonnaise and lemon juice together in a mixing bowl. Add the diced turkey celery and the almonds. Salt and pepper to taste. Peel the avocados and cut into slices and plate.
2. Sandwich can be served open faced or closed using 2 slices of bread. Spoon two or three tablespoons of the turkey salad on top of the bread and spread evenly. Lay several slices of avocado onto the turkey salad, add two or three slices of tomato and top with leaf of lettuce and close with second slice of bread. Slice corner to corner and serve.

(options: add curry powder to mayonnaise mixture, and slice of favorite cheese or crisp bacon strips without the nuts in the dressing.)

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Although I'm not an Iron Chef with ideas of how to make leftover turkey and stuffing into a dessert, I'll give you some suggestions that may help out during the remainder of the season whether it's a football game, snack, or an impromptu visit from friends.

Turkey Pita Pizza Party

Serves 6 or more

One of our favorite recipes is pizza, but just not an ordinary pizza. We prefer our personally customized individual home made pizza. You don't even have to worry about making the dough. We've found that instead of making dough, pita bread works just fine as an excellent substitute.

We also like to have all the various additions to pizza laid out in small dishes so that each person can add their own toppings. The only thing you need to do is have a preheated oven at 450°, pizza pans, or baking sheets, and serving dishes at the ready.

Ingredients

6 or more slices of pita bread
olive oil
2 cups tomato sauce (see recipe below)

Suggested list of various toppings that should be placed on individual dishes so everyone can create their own combination of flavors. We prefer using our fingers to select items but you can place a spoon with each dish.

shredded cheeses (mozzarella, Asiago, parmesan, feta, goat, or a smoked variety)
4 cups shredded cooked turkey (leftovers)
2 cups quick tomato sauce (see recipe below)

We would suggest between $\frac{1}{4}$ and $\frac{1}{2}$ cup of each of the following items. Any additional amount can be added depending on the number of people being served and items that will be used the most.

capers
olives, chopped
baby basil leaves
freshly ground pepper
roasted garlic cloves
slices of fresh plum tomatoes
anchovy fillets
thin slices of red onions
pine nuts
dried rosemary, sage or other herb seasonings
roasted peppers
fresh sliced mushrooms
crushed red pepper

Turkey Pita Pizza Party continued

Directions

1. Preheat oven to 450° and layout selected ingredients from the list above or any additional items that you may want to include.
2. Make a quick tomato sauce

Quick tomato sauce

Ingredients

1 teaspoon olive oil

2 tablespoons crushed and chopped garlic

1 can (28 oz) plum tomatoes

3 tablespoons chopped fresh basil or **dried mixed Italian herb seasoning****

salt and pepper to taste

Directions

1. Using a medium-size skillet heat the olive oil over a medium heat. Add the garlic and sauté until slightly browned.
2. Drain the tomatoes and reserve liquid. Add the tomatoes to the onions and break up with a wooden spoon. Add the basil or dried seasoning and blend in. Reduce heat to a simmer for 15 to 20 minutes. If sauce becomes too dry add a little of the reserved tomato juice and continue to cook for another 5 minutes until thick. Salt and pepper to taste.
Place the sauce in a serving dish along with the other toppings.
3. Place all the toppings and pita bread on the serving counter.
4. Each person takes a slice of pita bread and lightly brushes it with olive oil followed by the tomato sauce. Then select any combination of the toppings and add them to each individual pita pizza. Meat should be first and the cheese should be the second to last addition. Finish with basil leaves, crushed red pepper and the like.
5. Place as many pita pizzas on the pizza pans or baking sheet as fits comfortably. Place the pan or baking sheet in the oven and cook for 15 to 20 minutes. The edges should become lightly crisp. Remove from the oven and allow the pizza to cool for a few minutes before slicing. Quartering the pizza will yield 4 slices.

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Turkey Creole with Rice

Serves 6

Ingredients

1 teaspoon olive oil
2 cups onion, coarsely chopped
½ cup green bell pepper chopped
½ cup red bell pepper chopped
1 cup celery coarsely chopped
2 teaspoons smashed, minced garlic
1 cup tomato juice or V8 juice
4 cups canned plum tomatoes drained
2 bay leaves
1 tablespoon paprika
½ teaspoon cayenne pepper
2 cups shredded cooked turkey (leftovers)
salt and pepper to taste

Directions

1. Heat the oil in a Dutch oven. Add the onion, green and red peppers, celery, and garlic, and sauté over medium heat for 8 to 10 minutes.
2. Add the remaining ingredients except the turkey meat and simmer over a low heat for 30 minutes.
3. Add the turkey and continue to simmer for 5 minutes or until it is warmed through. Taste and adjust for seasonings and serve over rice.

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Turkey and Spinach Fettuccine with White Truffle Oil

Serves 6

Ingredients

1 pound fettuccine
6 tablespoons butter
¼ cup Parmesan cheese grated
1 ½ cups cooked turkey meat shredded to bite sized pieces (leftovers)
1 cup fresh baby spinach leaves, washed stems removed
1 oz **dried porcini mushrooms****
white truffle oil**
salt and pepper to taste

Directions

1. Soak the mushrooms in one cup hot water for 15 minutes. Squeeze excess water back into cup and reserve.
2. Melt the butter in a medium sized saucepan over a medium heat. Add the porcini mushrooms and sauté for 5 minutes and add turkey and cook for 1 more minute.
3. Cook the fettuccine according to the instructions on the package and drain.
4. Place the fettuccine back into the pot and add the spinach, the porcini mushrooms, turkey, and any remaining butter from the pan and lightly toss.
5. Add the Parmesan cheese and drizzle with 2 tablespoons of white truffle oil. Adjust for seasonings and serve.

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