



LODGE PODGE LOG NOVEMBER 2017

Lodge Podge NOVEMBER CANDLE PROMOTION



How can you win this REALLY BIG, 64 oz., GOOSE CREEK Banana Bread jar candle? Simply make a purchase of \$50 or more on our website & you'll be entered to win. One entry per person. Must be 18 or older to enter. Winner drawn & notified by Dec. 5.

* * * * *

CHICKEN OR TURKEY TETRAZZINI RECIPE



Great recipe for leftover chicken or turkey. Don't know about you, but I remember our school cafeteria's (back in the old days) used to have this for lunch from time to time. We tried it recently and it was quite good. This is an adapted recipe. Serves 4.

Recipe continued...

6 oz. thin spaghetti or linguine

2 medium chicken breasts, cooked and cubed

Or use rotisserie chicken from store Or leftover turkey

1/2 lb. button mushrooms, thicker sliced

1/2 medium onion, finely chopped

2-3 garlic cloves, minced

Salt and pepper

Olive oil

2 T. unsalted butter

Scant 1/4 cup all-purpose flour

1 cup low sodium chicken broth

1/2 T. lemon juice

3/4 cup half and half

Fresh parsley, chopped & more to garnish

3/4 to 1 cup shredded mozzarella cheese

Preheat oven to 350. Cook pasta in large pot of salted water until al dente according to package directions. Rinse to stop cooking process. Drain. Set aside. Add olive oil to dutch oven or large pot. Add sliced mushrooms and sautee 2 minutes or until softened. Add diced onions and cook until onions are soft and golden, 5-7 minutes. Add minced garlic and sautee another 1-2 minutes. Put this all on cutting board or plate with cubed chicken. In same pot, melt 2 T. butter and whisk in scant 1/4 cup flour. Stir until lightly golden. Add 1 cup chicken broth, 1/2 T. lemon juice, 1/4 tsp. salt, 1/8 tsp. pepper. Add 3/4 cup half and half. Simmer. Add chicken, mushrooms, onions and pasta to the pot. Season to taste with salt and pepper. Sprinkle chopped fresh parsley and stir to combine. Sprinkle top generously with shredded mozzarella and a little extra parsley. Cover and bake at 350 for 30 minutes. Then remove lid and continue baking for 15 minutes more. Let stand a few minutes and serve. Enjoy!