

**POT LUCK**  
**Turkey Casserole**



**Ingredients:**

onion  
celery  
mushrooms  
leeks  
bacon  
turkey  
plain flour  
24 fl oz stock (using 2 stock cubes)  
crème fraiche  
jacket potatoes for serving

**Method:**

1. Prepare all the vegetables by washing and dicing.
2. Dice the turkey and bacon.
3. Heat the oil and fry the chopped onion and celery until golden.
4. Add the chopped mushrooms and the diced leeks. Cook until softened.
5. Remove vegetables to a plate.
6. Reheat the pan. Now fry the bacon. When it starts to turn golden add the turkey pieces.
7. Fry them to seal the meat.
8. Return the vegetables to the pan.
9. Sprinkle in a tablespoon or so of plain flour and stir
10. Now, a little at a time, add 24 fl oz stock using 2 stock cubes. Stir all the time.
11. Bring back to the boil then turn down the heat to a simmer
12. Cook until the meat is tender
13. Just before serving stir in the crème fraiche.
14. Serve with jacket potatoes.
15. Enjoy.