Hot Turkey Soufflé

Serves 6 to 8

Ingredients

- 6 slices white bread
- 2 cups diced turkey
- 1/2 cup mayonnaise
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped celery
- 1 1/2 cups milk
- 2 beaten eggs
- 1/4 cup slivered almonds
- 1 can (approximately 1 cup) cream of mushroom soup
- 1/2 cup grated cheese
- Salt and pepper, to taste
- Paprika, for topping

Instructions

1. Cube 2 slices of bread and spread them in a greased 8×8 pan.
2. Combine turkey, vegetables (onion, green pepper, celery), nuts, mayonnaise, salt, and pepper.
3. Spread the turkey mixture over the cubed bread.
4. Remove the crusts from the remaining 4 slices of bread and lay them over the top of the turkey mixture.
5. Cover the pan and refrigerate overnight.
6. In the morning, spoon cream of mushroom soup over the top, then pour the milk and beaten eggs over the dish.
7. Bake at 350°F for 1 hour.
8. During the last few minutes of baking, spread grated cheese and paprika over the top and finish baking until melted and lightly browned.

Hot Turkey Souffle.

6 slices white bread.
2 C. diced turkey.
½ C. mayonnaise.
½ C. chopped onion
½ C. " green pepper.
½ C. " celery.
1½ C. milk
2 beaten eggs.
¼ C. slivered almonds.
1 C. cream of Mushroom soup.
½ C. grated cheese, salt, pepper.

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Cube 2 slices bread, spread in greased 8 × 8 pan. Combine turkey vegetables, nuts & mayonnaise salt, pepper. Spread over cubed bread. Trim crust off other 4 slices and lay over top. Cover and chill overnite. In morning, spoon soup, with milk and eggs, and bake 1 hr at 350° and last few minutes spread grated cheese and paprika & finish baking.

Serves — 6 to 8 — people.

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