



CURRIED TURKEY & BARLEY CASSEROLE

INGREDIENTS

1 cup pearl barley
3 cups chicken broth
2 tbsp. butter
1 tbsp. curry powder
1 pound fresh button mushrooms, sliced
1/2 cup chopped onion
3 cups cooked and cubed turkey
1/2 cup sliced almonds
1 cup sour cream
2 tbsp. dry white wine or dry sherry
salt and pepper, to taste

PREPARATION

In a medium saucepan with the lid on, bring the chicken broth to a boil. Add pearl barley and return to boil. Reduce heat to low, cover and cook 45 minutes or until barley is tender and liquid is absorbed. Melt butter in skillet.

Add curry powder, mushrooms and onion. Sauté until onion is translucent, about 3 to 5 minutes. Add mushroom mixture to cooked barley. Mix in turkey, almonds, sour cream and white wine.

Season with salt and pepper and turn mixture into oiled 2-quart casserole or baking dish. Cover and bake for 45 minutes in 350 °F (180 °C) oven. Remove cover and bake for an additional 5 minutes.

Makes 4 servings.

