

Turkey-Spaghetti Casserole

$\frac{1}{4}$ cup margerine
 $\frac{1}{4}$ cup flour
2 cups milk
 $1\frac{1}{2}$ tsp salt
 $\frac{1}{8}$ tsp pepper
2-3 cups diced roasted turkey
 $1\frac{1}{2}$ cups cooked spaghetti
($\frac{3}{4}$ cup uncooked)
(broken in 3's)
 $\frac{1}{2}$ cup sauted mushrooms
 $\frac{1}{4}$ cup chopped piments
 $\frac{3}{4}$ cup shredded cheddar cheese
 $\frac{3}{4}$ cup bread crumbs/
melted butter

Melt margerine in a heavy pan. Add flour and stir until blended. Gradually add milk and cook over low heat for 5 minutes stirring constantly. Add seasonings. Combine this white sauce with turkey, spg, mushroom, piments and cheese. Place in buttered 2 qt Casserole. Combine bread crumbs + ^{melted} butter. Sprinkle on top. Bake @ 350 about 45 minutes.