

Turkey Hash

Servings: 12

INGREDIENTS

- 1 ea onion, chopped fine
- 1 ea red bell pepper, chopped fine
- 1 ea green bell pepper, chopped fine
- 6 T unsalted butter
- ½ c all-purpose flour
- 3 c Chef's Line™ classic chicken stock, reconstituted
- ¾ c medium-dry sherry
- ½ c half-and-half
- 5 c Metro Deli™ natural turkey breast, diced
- 1½ c diced cooked potatoes
- 1 T Worcestershire sauce
- 1 T fresh lemon juice, or to taste
- tt Tabasco sauce
- ½ c minced fresh parsley leaves

PREPARATION

In a large, heavy skillet, cook onion and bell peppers in butter over moderately low heat, stirring until softened. Add flour, and cook the roux mixture, stirring for 3 minutes. Add stock, sherry and half-and-half, whisking to bring to a boil. Whisking, stir in turkey, potatoes, Worcestershire sauce, lemon juice, Tabasco, and salt and black pepper to taste. Simmer, stirring occasionally for 10 minutes, thinning the mixture with water, if necessary. The hash may be prepared up to this point two days in advance and kept covered and chilled. Reheat the hash, thinning the mixture with water, if necessary. Stir in parsley and transfer the hash to a chafing dish.

