

Cordon Bleu Casserole

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Servings: 6



Whenever I'm invited to attend a potluck, people usually ask me to bring this tempting casserole. The turkey, ham and cheese are delectable combined with the crunchy topping. When I bake a turkey, I prepare the leftovers for this dish, knowing I'll be making it again soon. -Joyce Paul, Moose Jaw, Saskatchewan

Ingredients

4 cups cubed cooked turkey
3 cups cubed fully cooked ham
1 cup (4 ounces) shredded cheddar cheese
1 cup chopped onion
¼ cup butter or margarine
⅓ cup all-purpose flour
2 cups light cream
1 teaspoon dill weed
⅛ teaspoon dry mustard
⅛ teaspoon ground nutmeg

TOPPING:

1 cup dry bread crumbs
2 tablespoons butter or margarine, melted
¼ teaspoon dill weed
¼ cup shredded cheddar cheese
¼ cup chopped walnuts

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

In a large bowl...

- Combine turkey, ham and cheese.
- Set aside.

In a saucepan...

- Sauté onion in butter until tender.
- Add flour; stir to form a paste.
- Gradually add cream, stirring constantly.
- Bring to a boil 1 minute or until thick.
- Add dill, mustard and nutmeg; mix well.
- Remove from the heat and pour over meat mixture.
- Spoon into a greased 13-in. x 9-in. x 2-in. baking dish.

Toss bread crumbs, butter and dill; stir in cheese and walnuts.

- Sprinkle over the casserole.

Bake, uncovered, at 350° for 30 minutes or until heated through.