



MY KITCHEN
with Sheila Bentley

Turkey hot dish

- 2 C. cubed or cut up turkey or chicken
- 1 small can mushrooms - sliced or pieces and stems
- 1 package - (about 10 to 12 oz or "to taste") cubed seasoned croutons
- 1 can cream of chicken or cream of celery soup (you may use reduced fat or reduced sodium)
- 1 package of sharp cheddar cheese (approx. 1 to 2 cups)

place cut up turkey in greased dish
drain mushrooms - save liquid
mix stuffing and mushrooms - layer over turkey
combine soup and reserved liquid from mushrooms and pour over the stuffing layer
top with cheese

325 degrees 1 hour - covered the 1st half - uncovered the second half

faster way - I combine all ingredients in a bowl - place in baking dish - top with a bit of the grated cheese and bake as directed. Faster and tastes better as the turkey does not dry out.

Kit Kat Bars

- 2 C. graham cracker crumbs
- 1 C. Butter or Margarine
- 1/3 C. Sugar
- 1 C. Brown sugar
- Club or waverly crackers
- 1/2 C. milk
- 1/2 C. semisweet chocolate chips
- 1/2 C. butterscotch chips
- 2/3 C. peanut butter

Mix crumbs, butter, sugars and milk together in pan - Boil 5 minutes stirring constantly.

Put one layer of crackers in an ungreased 9x13x2 inch pan.

pour half of the mixture on top. put a second layer of crackers in pan and tope with remaining boiled mixture.

Top with one more layer of crackers.

Melt together the chips and peanutbutter - Spread over top or the crackers.

Cool and cut.

These need to be cut at room temperature so only cool to room temp - then cut. You may keep them chilled after cutting - but bring back to room temp for serving.