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Simple Creamed Turkey

- 3 Tbsp butter
- 3/4 Cup sliced mushrooms
- 3 Tbsp flour
- 1 1/2 Cups milk
- 1/2 Cup hot chicken or turkey stock
- 1 Small jar (2 ounce) diced pimiento
- 4 Cups diced cooked chicken
- Salt
- Celery salt

- 1) Melt butter over medium-low heat.
- 2) Sauté mushrooms.
- 3) Add flour; stir until smooth.
- 4) Slowly pour on milk and stock, stirring constantly, and thicken and bubbly.
- 5) Add pimiento, chicken, salt, and celery salt.
- 6) Cook until heated through, but not boiling.

Makes Serves 6 to 8 Servings