

LASAGNE - WHITE A good do-ahead dish

14 C butter or oleo, 1 small onion, chopped

1/3 c all-purpose flour,

2 c chicken stock or bouillon,

1-1/2 C milk, or 1/2 and 1/2

1/2 t salt, 1/8 t pepper,

1 T minced fresh parsley

1/4 c dry white wine (optional)

8 ozs. lasagne noodles (enough for three layers)

1 c dice cooked turkey or chicken

8 ozs. sliced Mozzarella cheese

2 c diced cooked ham

1/2 c grated Parmesan cheese - enough to put on top

Melt butter in med. saucepan over med. heat. Add onion; saute until soft. Stir in flour. Cook, stirring constantly, until bubbly. Pour in bouillon and milk. Stir over med-low heat until slightly thickened. Add salt, pepper, parsley and wine; remove from heat. Grease a 9x13 baking pan. Preheat oven to 350. Arrange about 1/3 of cooked noodles on bottom of greased pan; top with 1 C turkey or chicken, 1/3 of cream sauce, and 1/3 of sliced cheese. Make second layer of 1/3 noodles top with ham, 1/3 of cr. sauce and 1/3 sliced cheese. Make a third layer of remaining cooked noodles; top with cr. sauce and slices of cheese. Sprinkle with grated cheese. Bake 30 to 40 min. or until bubbly. Serve hot.

Makes 6 to 8 servings