



*Kent Island Crab Cakes*

## Turkey Divan

Here's a great way to finish off the thanksgiving turkey. Don't worry about the turkey slices being picture perfect. You're gonna cover them in a lovely Parmesan scented sauce. You can also stir in a few bits of red bell pepper for a jot of color if you like.

### Ingredients

2 cups broccoli florets  
1/2 stick (1/4 cup) unsalted butter, cut into pieces  
5 tablespoons all-purpose flour  
2 cups chicken broth  
1/2 cup well-chilled heavy cream  
3 tablespoons medium-dry Sherry  
fresh lemon juice to taste  
1/2 cup freshly grated Parmesan  
1/2 cup bread crumbs  
4 whole cooked turkey breasts (about 1 1/2 pounds total)  
1/2 cup minced red bell pepper (optional)

### Directions

- Heat the oven to 350 F.
- In a large saucepan of boiling salted water cook the broccoli for about 6 minutes, or until it is just tender, drain it well, and keep it warm. In a heavy saucepan melt the butter over moderately low heat, add the flour, and cook the roux, stirring, for 3 minutes.
- Add the broth, stirring, bring the mixture to a boil, stirring, and simmer it, stirring occasionally, for 10 minutes to make a gravy.
- Reduce the heat to low and cook the mixture, stirring, for 10 minutes.
- In a bowl beat the cream until it holds stiff peaks, fold it, the Sherry, and the lemon juice into the sauce, and season the sauce with salt and pepper.
- Arrange the broccoli on a flameproof platter or in a 2-quart gratin dish and pour half the sauce over it. Stir 1/4 cup of the Parmesan into the remaining sauce.
- Arrange the turkey on the broccoli, pour the remaining sauce over it, and sprinkle the mixture with the remaining 1/4 cup Parmesan + bread crumbs.
- Top with minced red bell pepper if you wish.
- Place in the oven and cook about 10 minutes or until the sauce is golden and bubbling.