CHICKEN À LA KING

INGREDIENTS

4-6 fresh mushrooms, broken
¼ green pepper, chopped
¼ cup butter
3 tbsp flour
1 cup thin cream
1 tsp lemon juice
1 cup chicken broth
½ tsp salt
¼ tsp paprika
2 cups cubed cooked chicken
2 egg yolks

METHOD

1. Cook mushrooms and green pepper in 1 tbsp butter until soft; set aside.
2. Make roux with remaining butter and flour; blend in cream and broth.
3. Add salt and paprika; heat to boil.
4. Add mushrooms, pepper, and chicken.
5. Beat egg yolks with lemon juice; stir into mixture.
6. Heat through.
7. Serve on toast points, patty shells, or noodle nests.
8. Very good!

Servings are not specified in the original family recipe.

AT THE TABLE A Chardonnay

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