

Creamed Chicken

Ingredients

4 tbsp margarine

1 onion, chopped

¾ cup flour

3-1/2 cups broth

1-13 oz evaporated milk

1 cup water

1 tsp salt

¼ tsp pepper

½ tsp celery seed

1-1-1/2 lb cooked/deboned chicken

1/3 cup green pepper, chopped

¼ cup pimento, chopped

2 egg yolks, beaten

¼ tsp paprika

Directions

Sauté onion in melted margarine. Stir in flour. Add the broth slowly, then evaporated milk and water. Stir until thick and smooth. Add salt, pepper and celery seed and mix well. Continue stirring to prevent sticking.

Add green pepper, pimento and cooked chicken. Add beaten egg yolks slowly to the mixture, stirring constantly until well-mixed to avoid sticking.

Add paprika. Mix well. Remove from heat.

Can be made ahead and frozen.

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