

Skillet Chicken A La King

1 medium green pepper, diced	1 cup diced cooked chicken or turkey
1 cup sliced mushrooms, fresh or canned	1 pimiento, chopped
¼ cup vegetable oil	1 egg yolk
3 tablespoons flour	2 tablespoons sherry (optional)
1 cup chicken stock*	Salt and pepper
½ cup light cream	

Lightly sauté green pepper and mushrooms in 2 tablespoons vegetable oil in skillet. Remove. Add remaining vegetable oil and stir in flour. Add chicken stock slowly, stirring constantly while cooking about 2 minutes over low heat. Blend in cream and add green pepper, mushrooms, and chicken. Cook just long enough to heat. Just before serving, add pimiento, then egg yolk beaten with sherry. Salt and pepper to taste. Serve in patty shells or on rice. 4 servings.

* If made with bouillon cubes, liquid from canned mushrooms may be substituted for some of the water.

Chicken A La King

2 cans (6 ounces each) sliced mushrooms, drained (reserve ½ cup liquid)	½ teaspoon pepper
1 cup diced green pepper	2 cups light cream
1 cup butter or margarine	2½ cups chicken broth*
1 cup all-purpose flour	4 cups cut-up cooked chicken
2 teaspoons salt	2 jars (4 ounces each) pimiento, drained and chopped

In Dutch oven, cook and stir mushrooms and green pepper in butter 5 minutes. Stir in flour, salt and pepper. Cook over low heat, stirring constantly until bubbly. Remove from heat; stir in cream, broth and reserved mushroom liquid. Heat, stirring constantly, until sauce boils. Boil and stir 1 minute. Stir in chicken and pimiento; heat until hot. (Can be served immediately on toast, hot rice or in patty shells. 12 to 14 servings.) Divide between three 1-quart freezer containers. Cool quickly. Cover, label and freeze.

45 minutes before serving, remove 1 container Chicken A La King from freezer. Have ready: toast, hot rice or patty shells.

Dip container of chicken into very hot water just to loosen. Place ½ cup water and frozen block in medium saucepan. Cover tightly; heat over medium-low heat, turning occasionally, until hot and bubbly. Serve on toast, hot rice or in patty shells. (4 to 5 servings.)

* Chicken broth can be made by dissolving 2 chicken bouillon cubes or 2 teaspoons instant chicken bouillon in 2½ cups boiling water.