



## CHICKEN SHORTCAKE

- 1 Stewing Chicken
- 1/3 Cup Flour
- 1/4 Cup Butter
- 2 Cups Concentrated Chicken Stock
- Salt and Pepper
- 1/2 Pound Mushrooms
- 2 Tablespoons Butter
- 1 Recipe Biscuit Dough

## DIRECTIONS

1. Steam or stew chicken.
2. Cool chicken, remove the skin, then the meat from the bones in as large of pieces as possible.
3. Cut the chicken into half inch cubes.
4. Blend the flour into the butter in the top of a double boiler.
5. Add the broth, stirring constantly to obtain a smooth thickened sauce.
6. Add diced chicken, seasonings and mushrooms which have been sautéed in butter.
7. Place over hot water and cook until the chicken is heated through.
8. Have biscuits freshly baked and hot.
9. Break open and cover the lower half with the chicken and sauce.
10. Place the top of the biscuit on and cover with another spoonful of gravy.