



BREAST OF CHICKEN WITH VIRGINIA HAM

- 6 Chicken Breasts, Boned
- 6 Slices Cooked Virginia Ham
- Onion Slices
- 1 Lemon, Sliced
- Bay Leafs
- Black Peppercorns
- Salt

SAUCE

- 3 Tablespoons Butter
- 3 Tablespoons Flour
- 1 Cup Chicken Stock
- 1/2 Cup Cream
- 2 Egg Yolks, Beaten
- Salt
- Paprika
- 2 Tablespoons Sherry

DIRECTIONS

1. Place chicken breast in a kettle and barley cover with water.
2. Add salt, a few slices of onion, bay leaf, a few peppercorns and a few slices of lemon.
3. Cover and cook gently until just tender.
4. Drain and reserve stock.
5. When ready to serve, reheat with melted butter in a covered pan, but do not allow breasts to brown.
6. For sauce - melt butter, blend in flour, and add chicken stock and cream gradually while stirring over low heat.
7. Stir a little of the hot sauce into the egg and then return to sauce.
8. Season to taste with salt and paprika.
9. Add sherry.
10. Serve chicken place on ham slice and topped with sauce.