



CREAMED CHICKEN

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| 6 | Tablespoons Butter |
| 6 | Tablespoons Flour |
| 1 | Teaspoon Salt |
| 1/8 | Teaspoon Pepper |
| 1 1/2 | Cups Chicken Broth |
| 1 | Cup Cream |
| 1 | Cup Cooked Diced Chicken |
| 2 | Tablespoons Sherry |

DIRECTIONS

1. Melt butter in a saucepan.
2. Blend in flour, salt and pepper.
3. Cook over low heat until bubbling.
4. Remove from heat and stir in broth and cream, whisking well to prevent lumps.
5. Return to heat and bring to boiling.
6. Boil 1 minute stirring constantly.
7. Stir in chicken and sherry. Serve hot.