



SALSA GALLIA

- 1 Cup Cooked Diced Chicken
- 6 Ounces Gruyere Cheese
- 3 Ounces Cream Cheese
- ½ Cup Half and Half
- 1 Cup Heavy Cream
- Salt and White Pepper to Taste
- ¼ Teaspoon Rosemary
- 3 Ounces Sliced Mushrooms
- 1 Tablespoon Butter

DIRECTIONS

1. Whirl chicken, cheeses and half and half in an electric blender to make a paste.
2. Put in a saucepan with heavy cream.
3. Add salt, pepper and rosemary.
4. Cook, stirring, until smooth and bubbly.
5. Add mushrooms and butter; simmer over low heat for 3 to 5 minutes.
6. Serve over pasta.