



## BABY CHICKEN BREASTS

- 2 Breasts of Chicken
- 1/2 Teaspoon Salt
- 1 1/2 Tablespoons Flour
- Fat For Frying

### FOR GRAVY

- 2 Tablespoons Flour
- 1/2 Cup Chicken Stock
- 1 Cup Cream
- 1 Egg Yolk, Slightly Beaten

## DIRECTIONS

1. Remove breast bone from the meat and split breast into 2 fillets.
2. Dip into seasoned flour.
3. Fry slowly until tender and brown.
4. Remove to serving dish.
5. Add flour to 2 tablespoons of frying fat in skillet.
6. Stir until well blended.
7. Add stock and cream, stirring until thickened.
8. Season to taste.
9. Add egg yolk and cook 1 to 2 minutes longer.
10. Strain is necessary and pour over chicken.