

Chickens -
Boil chicken in 1 can chicken broth +
enough water to cover.

Add:

onion
green pepper
celery
carrot
bay leaf
thyme
sage
sweet basil

Sauce

2 T butter
2 T flour
salt + pepper
melt butter - add flour
over med. heat until
bubbly + smooth.
Add 1 C milk at
once & cook over med.
heat until thick
(I usually use 2 C.
for serving 6.)

1 Can Cream Celery
1 Can " Chicken
1 1/2 C of Chicken stock
Heat + add to cream sauce.

Pan Boil:

Green pepper

celery

frozen peas

Add these ingredients + mushrooms
+ chicken to sauce.

15 min. before serving add

3/4 C of dry sherry.

Serve over biscuits

Mary Agnes 1997