

CHICKEN A LA KING

6 tablespoons margarine
6 tablespoons flour
1 cup milk or chicken broth
2 cups cream
1 green pepper, chopped
1/2 pound mushrooms, cut in pieces
1 teaspoon grated onion
3 egg yolks
salt
paprika
3 cups diced cooked chicken
1/2 cup finely chopped pimento

Make a white sauce with 5 tablespoons of margarine, the flour, the milk or broth, and 1 1/2 cups of cream. In the other tablespoon of margarine cook the green pepper, mushrooms, and onion over low heat for about 5 minutes. In the meantime beat the egg yolks, stir in the remaining half cup of cream, and add the mixture to the sauce. Do not overcook the sauce after the egg yolks are put in. Then add the cooked vegetables, the salt and paprika to taste, add the chicken and pimento. When the mixture is heated thoroughly, serve on crisp toast, in patty shells or toasted bread baskets, or on waffles, biscuits, or rice. Yields 6 servings.

