

GUASTELLO'S VILLAGE MARKET

Chicken Ala King

Serves 6

Ingredients:

3 cups diced, cooked chicken
3 tbl. chopped pimiento or roasted red peppers
3 cups sauce supreme (recipe follows)
6 tbl. dry sherry
1 cup sliced mushrooms, sautéed in 4 tbl. butter
1 tbl. chopped green pepper
1 tbl. grated onion
3 tbl. chopped fresh parsley
Salt and freshly ground black pepper to taste
Lemon juice to taste

Heat the chicken and pimiento or roasted red peppers in the sauce, and add the sherry. Add the sautéed mushrooms, green pepper, onion, parsley and seasonings.

Serve over toast, biscuits, or Pepperidge Farm Pastry Shells.

Sauce Supreme:

Makes 4 cups

10 tbl. butter
6 tbl. flour
4 cups chicken stock
Salt
Freshly ground black pepper or white pepper
1 cup heavy cream

In a saucepan, over medium heat, melt 6 tbl. butter. Stir in the flour and cook for 2 minutes. Whisk in the stock, ½ cup at a time. Whisk until smooth. Season with salt and pepper. Bring the liquid to a boil and reduce the heat to low and cook for 15 minutes. Whisk in the cream and continue to cook for 2 minutes. Season with salt and pepper. Remove from the heat and whisk in the remaining butter. Serve warm.

Credit: James Beard