

Chicken Custard Loaf (Sylvia Saari)

1 whole chicken, boiled, boned, and diced
1 loaf bread, cubed
4 T. diced celery
1 t. salt
½ t. sage
½ t. pepper
3 T. cream
3 T. melted butter
½ c. butter (or chicken fat)
¾ c. flour
6 eggs, beaten
1 qt. Chicken broth

Preheat oven to °325. Mix bread, celery, salt, sage, pepper, cream, and melted butter in bowl and spread on bottom of 13" x 9" baking dish, cover with diced chicken. In a saucepan, mix butter, flour, and chicken broth and cook until thickened. Pour over beaten eggs and heat in double boiler for a few minutes. Pour sauce over mixture in baking dish and top with buttered crumbs. Bake for 40 minutes.

“ Served at Judi and Jim Baggione's wedding supper by Jim's mother Sylvia Saari, December 18, 1965.”