

Club Chicken (Janette Keck)

¼ c. butter, margarine, or chicken fat
¼ c. flour
1 c. chicken broth or 1 ½ chicken bouillon cubes dissolved in 1 c. hot water
1 14 ½ oz. can (1 ⅔ c.) evaporated milk
½ c. water
1 ½ t. salt
2 ½ c. diced cooked chicken

3 c. cooked rice
1 3 oz. can (⅔ c.) broiled sliced mushrooms, drained
¼ c. chopped pimento
⅓ c. chopped green pepper
½ c. slivered blanched almonds, toasted

Preheat oven to °350. Melt butter, blend in flour. Gradually add broth, milk and water; cook over low heat until thick, stirring constantly. Add salt. Add chicken rice, mushrooms, pimento, and green pepper. Pour into greased 11" x 7" baking dish. Bake for 30 minutes. Sprinkle with toasted almonds. Makes 8 to 10 servings.