



FRANKO'S FAVORITES

Chicken a la King

In frying pan melt 2 Tbsp. butter; add 1/3 cup diced green peppers and 1/4 lb. sliced fresh mushrooms. Cook slowly until tender, but not browned. In another saucepan melt 2 Tbsp. butter and blend in 1/4 cup all-purpose flour, 1/2 tsp. salt and few grains pepper. Slowly stir in 1 cup milk, 1 cup chicken stock (or bouillon), 1/8 tsp. nutmeg and stir until smoothly thickened. Add cooked green peppers and mushrooms, 3 cups cooked diced chicken and 2 Tbsp. diced pimiento (optional). Serve on hot biscuits or in patty shells.