

Chicken Nut Bites

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup chicken broth
1/2 cup margarine
2 teaspoons Worcestershire
sauce
1 cup flour
1 tablespoon snipped
parsley
2 teaspoons seasoned salt
3/4 teaspoon celery seed
1/2 teaspoon paprika
1/8 teaspoon cayenne
4 eggs
1 cup cooked boned
chicken, finely diced
1/4 cup chopped nuts*

In a saucepan, combine the chicken broth, margarine and Worcestershire sauce.

In a bowl, combine the flour, parsley, salt, celery seed, paprika and cayenne. Stir into the Worcestershire mixture.

Cook, beating until the mixture leaves the sides of the pan (like for cream puffs). Remove from the heat. Beat in the eggs, one at a time.

In a bowl, mix the cooked chicken and nuts. Stir into the Worcestershire mixture.

Drop the mixture by rounded teaspoons on an ungreased cookie sheet.

Bake in a 400 degree oven for 15 to 18 minutes or until browned.

Per Serving (excluding unknown items): 1847 Calories; 134g Fat (65.1% calories from fat); 51g Protein; 111g Carbohydrate; 8g Dietary Fiber; 848mg Cholesterol; 4951mg Sodium. Exchanges: 7 Grain(Starch); 4 1/2 Lean Meat; 23 1/2 Fat; 0 Other Carbohydrates.