
Chicken in Cream Sauce

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 4

flour, seasoned with salt, pepper and poultry seasoning

2 1/2 pounds chicken, cut into serving size pieces

6 tablespoons butter

1/2 pound mushrooms, sliced

1/4 cup almonds, sliced

1/2 onion, chopped

3 stalks celery, chopped

1 pint cream

1 teaspoon salt

1/4 teaspoon pepper

1/2 cup dry sherry

Place the flour and seasonings in a bag. Place the chicken pieces in the bag and shake to coat.

In a skillet, brown the pieces in four tablespoons of melted butter. Remove the chicken pieces from the skillet to a casserole dish.

In the skillet, saute' the mushrooms, almonds, onion and celery in two tablespoons of butter until tender. Pour the saute'd mixture over the chicken.

Cover and bake at 350 degrees for 30 minutes.

In a bowl, mix together the cream, salt, pepper and sherry. add to the chicken mixture.

Cover and bake for 45 additional minutes or until tender.

Chicken

Per Serving (excluding unknown items): 996 Calories; 84g Fat (78.0% calories from fat); 42g Protein; 11g Carbohydrate; 2g Dietary Fiber; 338mg Cholesterol; 928mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1 Vegetable; 13 1/2 Fat.