

# Chicken A La King

*Chef Peter T Stodden*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*2 cups cooked chicken  
1/2 pound mushrooms  
2 tablespoons butter  
1 green pepper, diced  
2 teaspoons salt  
1/2 teaspoon white pepper  
paprika  
2 cups half-and-half  
3 egg yolks  
2 tablespoons cream  
2 tablespoons sherry*

Cut the chicken into bite-size pieces. Wash the mushrooms and slice lengthwise through the stems.

In a saucepan, melt the butter. Add the mushrooms. Add the chicken, pepper, salt, paprika and half-and-half. Bring to a boil. Stir rapidly.

In a bowl, beat the egg yolks with an additional two tablespoons of the half-and-half. Stir into the chicken mixture. (Do not allow the mixture to boil after adding the eggs.) Add the sherry.

Serve on toast points or in a sauce boat with rice.

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Per Serving (excluding unknown items): 1071 Calories; 60g Fat (51.8% calories from fat); 102g Protein; 23g Carbohydrate; 5g Dietary Fiber; 964mg Cholesterol; 4759mg Sodium. Exchanges: 0 Grain(Starch); 13 Lean Meat; 3 1/2 Vegetable; 8 1/2 Fat.