



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

CHICKEN WASHINGTON

- 1/2 C Chopped Mushrooms
- 2 tbs Purity Butter
- 2 tbs Flour
- 1/2 C Purity Half & Half
- 1 1/2 Cups Shredded Cheddar Cheese
- 6-7 Boned Chicken Breast
- 2 Eggs Slightly Beaten eggs
- 3/4 Cups Bread Crumbs
- Salt & Pepper to taste

Cheese Filling: Cook mushrooms in butter for 5 minutes. Blend in flour, salt stir in cream and cheese to mushrooms cook until sauce is thickened. Pour mixture in pie plate, cover and chill for 1 hour. Slice creamed mixture into 6-7 equal parts.

Slice Chicken Breast 1/4 inches, add salt & pepper to chicken. Place a slice of mushroom mixture on sliced chicken breast roll chicken breast. Dredge in flour, dip in egg and roll in bread crumbs. Fry chicken just to brown, bake in oven 30-45 minutes at 350. Maybe frozen and then cooked.

This recipe is one of Gerry Rader Ezell's