

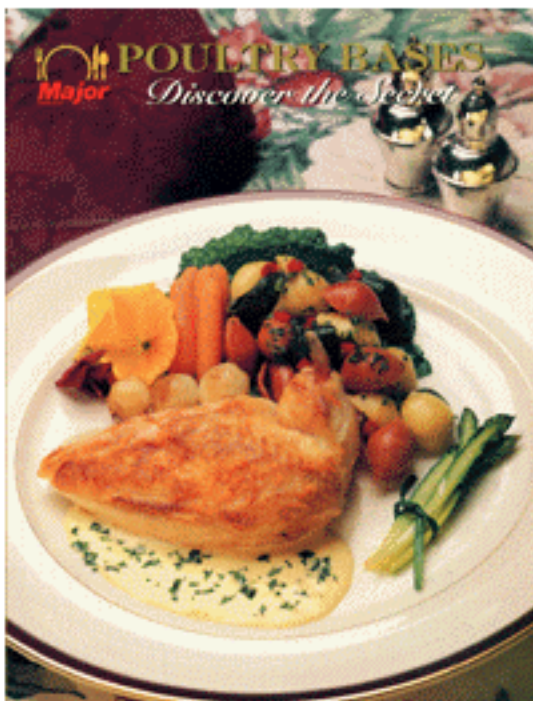


Recipe Database

Cream of Chicken Florentine

Yield: 4 Quarts
Portions: 16

Ingredients	Quantity	Directions
Butter	6 oz.	In a heavy pot melt butter. Mix in flour and cook over medium heat for three minutes. Set aside.
Flour	6 oz.	
Water	3 qts.	In a large pot heat water and add chicken meat and chicken base. Using a wire whip blend in the butter-flour mixture (roux). Gently boil for one minute while stirring constantly. Add spinach and pimento. Reduce to a simmer for five minutes.
Cooked Chicken, diced	12 oz.	
MAJOR CHICKEN BASE	4 oz.	
Spinach, chopped	2 cups	
Pimento, small dice	3 oz.	
Light Cream	2 cups	Stir in cream and nutmeg. Simmer for five minutes. Garnish with croutons.
Nutmeg, ground	1/4 tsp.	
Croutons		



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