

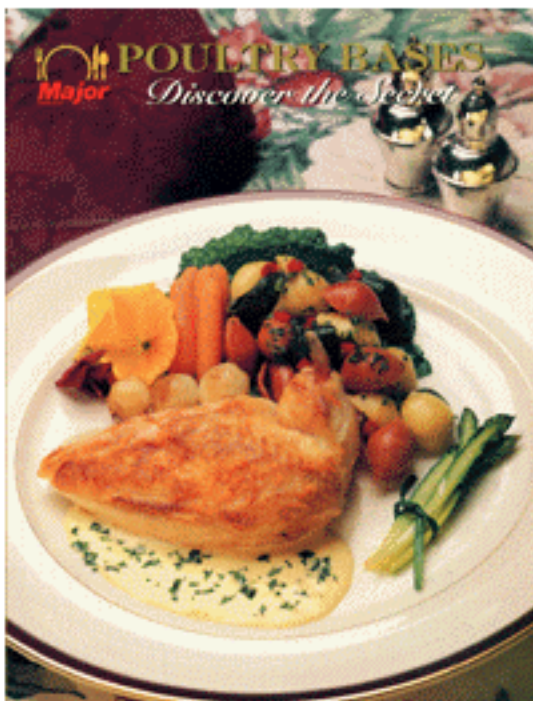


Recipe Database

Cream of Chicken & Rice

Yield: 6 Quarts
Portions: 24

Ingredients	Quantity	Directions
Butter	6 oz.	In a heavy sauce pan melt butter. Add flour and stir until well blended. Continue cooking on medium heat for five minutes. Remove from heat.
Flour	6 oz.	
Water	1 gal.	Add rice, chicken, and chicken base to hot water. Bring to a boil for ten minutes. Reduce heat and simmer for ten additional minutes. Blend in the butter-flour mixture (roux) while stirring constantly with a wire whip. Simmer for five minutes.
Rice, uncooked	1 cup	
Cooked Chicken, diced MAJOR CHICKEN BASE	8 oz. 5 oz.	
Light Cream	1 qt.	Blend in cream and pepper. Simmer on low heat for five minutes.
White Pepper	1 tsp.	



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