

Chicken or Turkey Croquettes

(I usually double the recipe.)

3 Tbsp butter

1/4 cup all-purpose flour

1/2 cup milk

1/2 cup chicken broth

1 Tbsp dried parsley

1 tsp lemon juice

1 tsp grated onion

1/4 tsp salt

dash each of paprika, nutmeg, pepper

1 1/2 cups cooked, finely chopped chicken

1 egg, beaten with 2 Tbsp water

Italian bread crumbs

In large pot, melt butter; stir in flour and cook 1 minute. Whisk in milk and broth; cook and stir until thick and bubbly; cook 1 additional minute. Add parsley, lemon juice, onion salt, and seasonings; cool slightly. Add chicken; transfer to square or rectangular baking dish; chill thoroughly.

Shape mixture into serving-size egg-shaped pieces; roll in bread crumbs. Dip in egg mixture then roll in bread crumbs again.

Fry a few at a time in deep hot fat (365 degrees) for 2 1/2 - 3 minutes; drain on paper towels.

Serve with mashed potatoes, gravy, and cranberry sauce.