

CHICKEN POM POMS

BETTY DODGE/MOM

3 QTS COOKED RICE	1/2 TSP PEPPER
3 CUPS DICED CELERY	2 TSP ACCENT
6 THSP FLOUR	2 QTS DICED COOKED
3 CUPS SLICED ALMONDS	CHICKEN OR TURKEY
1/2 CUP MINCED GREEN ONIONS (use tops)	
2 TSP SALT	2 CUPS MELTED BUTTER
2 TSP POULTRY SEASONING	8 EGGS WELL BEATEN
6 CUPS FINELY CRUSHED DRY BREAD CRUMBS	

COMBINE RICE, CELERY, FLOUR, NUTS, ONIONS, SALT, SEASONING, AND MEAT. ADD MELTED BUTTER AND EGGS TO MOISTEN. CHILL WELL. SHAPE INTO BALLS USING A #8 SCOOP. ROLL IN BREAD CRUMBS. PLACE ON WELL-GREASED COOKIE SHEET AND BAKE ABOUT 30 MINUTES OR UNTIL CRISP AT 425°. SERVE WITH GRAVY MADE WITH CHICKEN BROTH. RECIPE MAKES 60 POM POMS.

CONTINUED

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GRAVY

8 OZ BUTTER	_____	MELT IN SAUCE PAN
8 OZ FLOUR	_____	ADD & STIR UNTIL SMOOTH
1 TBSP SALT	_____	ADD
1 TEAS PEPPER	_____	ADD
1 GALLON CHICKEN BROTH	_____	ADD GRADUALLY AND STIR

CONSTANTLY UNTIL THICK.