

THE DAY BEFORE SERVING BOIL 2-3 POUND CHICKENS IN 7 CUPS WATER WITH A LITTLE ONION & SALT & PEPPER UNTIL TENDER. SKIN & BONE & CUT IN CUBES. KEEP THE BROTH

6 TBSP BUTTER
1 MED ONION CHOPPED
1 FINGER GINGER ROOT SLICED
3 CLOVES GARLIC SLICED

COMBINE & FRY UNTIL
UNTIL TENDER. REMOVE
GARLIC & GINGER TO CHEESE
CLOTH BAG.

6 CUPS CHICKEN BROTH
1 TBSP SUGAR
1-1/2 TEAS SALT
2 or 3 TBSP CURRY POWDER

COMBINE & ADD TO ONION
THE BAG OF GARLIC & GINGER
& BRING TO A BOIL. SIMMER
2 to 3 HOURS. REMOVE
CHEESE CLOTH BAG

COMBINE 9 T CORNSTARCH WITH 1 CUP LIGHT CREAM & SLOWLY
ADD TO BOILING CHICKEN STOCK. ADD DICED CHICKEN JUST
BEFORE SERVING.

SERVE OVER HOT RICE WITH THE FOLLOWING CONDIMENTS IN
LAYERS. SHREDDED COCONUT, CHOPPED PEANUTS OR ALMONDS,
CHOPPED GREEN ONIONS, HARD BOILED EGG & CRISP FRIED BACON