

Chicken Almond

Deep fry very thin slices of chicken breasts covered in batter. Cut in small pieces.

Deep fry almonds. Then roll with a rolling pin.

Sauce:

5 c liquid (I use $\frac{1}{2}$ water and $\frac{1}{2}$ chicken broth),

1 tsp salt,

1 heaping tsp Lawry's seasoning

1 tsp sugar,

$\frac{1}{2}$ tsp pepper,

6 ounces ketchup,

1 tsp gravy base (Bisto or Kitchen Bouquet).

Melt lard in pan and add enough flour to thicken.

Add broth etc. to make gravy.

Pour this gravy over the chicken and sprinkle with the deep fried almonds.