

Chicken Stew

Lorna Gramlich

1 chicken - cut in pieces and browned
3 potatoes cubes, 4 carrots cubed, 2 diced onions
3/4 c butter or margarine
3/4 c flour
1/4 c cream
5 c chicken stock
2 chicken bouillon packets
2 c frozen peas
Salt & Pepper

Method:

Boil spuds & carrots, drain and set aside.

In large pan brown chicken and then sauté onions. Add flour. Add just enough stock to mix the flour well. Add the balance of stock & simmer over low heat until chicken is tender and makes a thick gravy. Add salt, pepper and cream. Mix well & add potatoes, carrots, and peas. Mix again, put in roaster.

Bake at 375 for 15 min.

You can freeze it and it does not taste leftover.