

Campbell's

RECIPES

CHICKEN A LA KING

Place contents of one can of Campbell's Cream of Mushroom Soup in the top of a double boiler. Cook over hot water until smooth and creamy. Add slowly one-third cup of milk or water, one and one-half cups of cooked boneless chicken, two tablespoons of chopped green pepper and one tablespoon of chopped pimiento pepper. Heat and serve on toast squares or in patty shells.

A LA KING SAUCE

(To be used with cold chicken, meat, fish or hard-boiled eggs)

2 tablespoons butter
3 tablespoons chopped green pepper
1 teaspoon minced onion
1 can Campbell's Cream of Mushroom Soup
3 tablespoons milk or water
1½ cups flaked cooked fish, diced white meat or chopped hard-boiled eggs
Sauté green pepper and onion in butter until tender but not browned. Stir in Soup gradually and continue stirring until smooth. Add milk and meat or fish and make very hot. Serve in patty or cream puff shells or on hot toast. Garnish with cress or parsley.