

**ENTREE**

**RECIPE OF THE MONTH  
FEBRUARY 2008**

**SALMON OR CHICKEN KEDGEREE  
SERVES ABOUT 6**

**3 CUPS SWANSON'S CHICKEN BROTH  
6 TABLESPOONS BUTTER  
6 SHALLOTS, SLICED  
6 OUNCES BUTTON MUSHROOMS  
¼ CUP CREAM  
1 CUP COOKED SALMON OR 1 CUP COOKED CHICKEN BREAST IN PIECES  
OR MORE!  
SMALL BUNCH CHOPPED DILL  
SMALL BUNCH PARSLEY  
ADD A BIT OF ONION POWDER AND A BIT OF GARLIC POWDER  
1 ¼ CUPS RICE COOKED SEPARATELY**

- 1. POUR STOCK INTO A SMALL PAN AND BRING TO A BOIL. REDUCE HEAT AND LET SIMMER. ADD LARGE PINCH OF ONION POWDER AND LARGE PINCH OF GARLIC POWDER.**
- 2. MELT HALF THE BUTTER IN HEAVY BASED CASSEROLE OVER MEDIUM HEAT. ADD SHALLOTS, SIMMERING AND STIRRING UNTIL THEY BEGIN TO SOFTEN. ADD MUSHROOMS AND COOK FOR A COUPLE MORE MINUTES.**
- 3. ADD YOUR SEPARATELY COOKED RICE TO THE CASSEROLE. STIR WELL TO ENSURE RICE IS COATED WITH BUTTER. POUR IN HOT STOCK, BRING TO A BOIL, THEN REDUCE HEAT TO LOW.**
- 4. GENTLY STIR IN THE CREAM AND MOST OF THE HERBS BEFORE FOLDING IN THE SALMON OR CHICKEN. ADD THE REMAINING BUTTER UNTIL THE MIXTURE IS CREAMY. SEASON WITH SALT AND PEPPER, REMOVE FROM HEAT.**