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A TOUCH OF THE BEETONS

MENU FOR 4 PEOPLE

GRILLED GRAPEFRUIT

- 2 Grapefruit
- 4 Rounded dessertspoons Demerara Sugar
- Glacé Cherries to decorate

Cut grapefruit in half and then into segments.
Sprinkle with brown sugar and grill until hot and
sugar has melted. Decorate with glacé cherry.

CHICKEN MARENCO

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| 4 Chicken Pieces | 2 tbsp. Tomato Puré |
| 2 ozs. Butter | Qtr. Mushrooms (sliced) |
| 1 oz. Flour | Bouquet Garni |
| 1 medium Onion (chopped) | Sherry (3 tbsps) |
| 1 rasher Bacon (chopped) | Seasoning |
| 1 chicken stock cube dissolved
in $\frac{3}{4}$ pint hot water | $\frac{1}{2}$ tspn. Sugar |

Coat chicken in seasoned flour and fry gently in butter until
golden brown. Put in bottom of a fairly shallow casserole.
Fry onion and bacon in remaining butter and juices until soft.
Add flour, stir until smooth and cook for one minute.
Dissolve puré and sugar in chicken stock and add to pan.
Stir well, add mushrooms, seasoning, sherry and bouquet garni.
Pour over chicken pieces. Cover and cook at Gas No.3 for
approx. 1 hour.

Serve with mashed potatoes and peas.
Add more sherry just before serving.
