



*Chicken Croquettes are always popular because they are easily prepared and are always a welcome, wholesome dish to every member of the family.*

*This recipe proves it:*

2 cups Chopped Cooked Chicken

$\frac{3}{4}$  cup thick White Sauce

$\frac{1}{2}$  teaspoon Salt

Dash of Paprika

1 Egg Yolk

$\frac{1}{4}$  teaspoon Celery-Salt

1 teaspoon Lemon Juice

**C**OMBINE chicken, sauce and seasonings. Stir in egg yolk. Shape, roll in cracker crumbs, then into slightly beaten egg or evaporated milk and again in cracker crumbs. Fry in deep, hot Mazola.