

Ham and Chicken Croquettes

2 tablespoons Crisco	$\frac{1}{4}$ teaspoon paprika
1 teaspoon chopped onion	$\frac{1}{8}$ teaspoon pepper
	dash of nutmeg
$\frac{1}{4}$ cup flour	3 eggs (beaten yolks)
1 cup chicken broth	$1\frac{1}{4}$ cups cooked chicken
1 teaspoon salt	$\frac{1}{2}$ cup cold boiled ham

Cook onion in Crisco 3 minutes. Add flour and blend well. Then add chicken broth gradually, stirring constantly. Bring to boil and add seasoning, yolks of eggs slightly beaten and the chicken and ham cut in small cubes. Mix thoroughly and allow to cool. Shape, dip in crumbs, eggs, then crumbs again, fry in deep hot Crisco (390° F. or when a cube of bread browns in 40 seconds) and drain on absorbent paper. Remove to hot dish and garnish with parsley. This recipe serves six.