

Pink Chicken

From Barbara Cartland's *The Romance of Food*.

Ingredients

1.5 Kg/3 lb	chicken
300 ml/½ pt	cream
150 ml/¼ pt	chicken stock
1 tsp	prepared English mustard
2 tbsp	Worcester sauce
2 tbsp	tomato purée
	okra to garnish

Method

First of all boil or roast the chicken until tender. Then slice in pieces, place on a serving dish and keep warm. Meanwhile make the sauce by putting the cream, stock, mustard, Worcester sauce and tomato purée in a saucepan and bringing it just short of a boil. Mix well and pour over the chicken. Garnish with slices of okra. *Serves 4.*