

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

*The following recipe was found on a typewritten draft. No details on quantities provided.*

**(46) Chicken with Cream Sauce**

Minced clams

Ham, thin sliced cut

Chicken, whole

Half and half

Green peas

Sesame oil

Salt

Sugar

MSG

Soup stock

Cornstarch solution

Green onion stalk, strip cut

Boil chicken and debone, sliced to big pieces, place in the center of plate surrounded with ham slices.

Boil soup add salt, MSG, sugar, minced clams, green peas and sesame oil. Bring to boil then add half and half to make cream sauce.

Sprinkle onion stalk in on top of chicken and ham.

Gravy on top to serve while cream is hot and chicken warm and the ham is cold.