

## Chicken Croquettes

from Kathy Nakashima

### Instructions:

- Melt 3 tablespoons butter; blend in 1/4 cup all purpose flour.
- Add 1/2 cup milk and 1/2 cup chicken broth.
- Cook and stir until mixture thickens and bubbles.
- Cook 1 minute.
- Add 1 tablespoon snipped parsley, 1 teaspoon lemon juice and 1 teaspoon grated onion, 1/4 teaspoon salt and dash paprika, nutmeg and pepper.
- Let cool.
- Add 1 & 1/2 cups diced cooked chicken.
- Salt to taste and **chill** thoroughly.
  
- With wet hands shape mixture into 8 balls (1/4 cup).
- Roll in all purpose flour.
- Shape balls into cones.
- Dip into mixture of 1 beaten egg & 2 tablespoons water; roll in panko crumbs.
- Fry in deep oil 365 degrees 2 to 3 minutes.
- Drain and serve.