

ORIGINAL RECIPES FROM THE  
HISTORIC L.S. AYRES TEA ROOM™



COLLECTED FROM THE KITCHEN 1929-1990

# CHICKEN VELVET SOUP

¾ CUP BUTTER

¾ CUP FLOUR

1 CUP WARM MILK

1 PINT HOT CHICKEN STOCK

1 CUP WARM CREAM

1 QUART CHICKEN STOCK

1 ½ CUPS CHOPPED COOKED CHICKEN

¼ TBSP SALT

DASH OF PEPPER

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Melt butter in a saucepan and blend in flour. Add warm milk, pint of chicken stock and warm cream, stirring constantly, and bring to a boil; turn down to let simmer. Add remaining chicken stock and cooked chicken. Season with salt and pepper. Bring to a boil again and then serve.





# CHICKEN SALAD

1 POUND CHICKEN BREASTS,  
COOKED AND DICED

2 CELERY RIBS, DICED

1 CUP MAYONNAISE

1 TEASPOON DURKEE'S FAMOUS SAUCE  
(MUSTARD MAYO MIX)

¼ TSP WHITE PEPPER

DASH HOT PEPPER SAUCE

⅛ TSP CHICKEN-BASE PASTE  
(OR GRANULE BOUILLON)

DASH LEMON JUICE

SALT



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In large mixing bowl, combine chicken and celery; chill. Combine mayonnaise, Durkee sauce, salt, pepper, hot pepper sauce, chicken base, lemon; blend thoroughly. Combine chicken mixture and salad dressing; mix well and chill for at least 4 hours. Note: Chicken base is a commercial product.

Granule chicken bouillon may be substituted or it may be omitted.

The chicken salad was piled into a scooped-out fresh pineapple and garnished with pecans and surrounded with fresh fruit. It was also accompanied by pumpkin bread with cream cheese tea sandwiches.



# CHICKEN POTPIE



1 CUP PLUS 4 TABLESPOONS  
ALL-PURPOSE FLOUR

¼ TEASPOON SALT

8 TABLESPOONS MARGARINE  
DIVIDED ICE WATER, ABOUT 2 TBSP

1 TABLESPOON POWDERED CHICKEN BASE

1 ½ CUPS BOILING WATER

¼ TEASPOON SUGAR

2 CUPS COOKED AND BONED CHICKEN,  
CUT INTO 1-INCH CHUNKS

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For the dough: Combine 1 cup flour and salt and sugar; cut in 4 tablespoons of chilled margarine; then add just enough ice water to make the dough come together. Wrap dough in waxed paper. Refrigerate for at least 30 minutes. Roll out half of the dough to about 1/4" thickness and the size of a casserole dish. Line dish and sides with dough, bringing dough up to edges. Roll out remaining dough to size to cover dish; reserve.

For the filling: Melt remaining margarine in a saucepan, add 4 tablespoons flour and cook, stirring for 2 to 3 minutes. Blend in chicken base. Add water at once and mix well. Bring mixture to a simmer, add chicken and, when heated through, pour into dough-lined casserole. Top with reserved dough; press edges to seal. Prick top in several places to allow steam to escape. Bake at 400 degrees for 20 minutes, or until dough is lightly browned.

# PUMPKIN BREAD



2 OUNCES SUGAR  
1 TEASPOON SALT  
1 TEASPOON BAKING SODA  
3 CUPS BREAD FLOUR  
¼ TEASPOONS CINNAMON  
¼ TEASPOONS NUTMEG  
¼ TEASPOONS ALLSPICE

1 CUP VEGETABLE OIL  
3 EGGS  
HANDFUL OF PECANS  
HANDFUL OF RAISINS  
12 OUNCES PUMPKIN (NOT MIX)  
1 8-OUNCE PACKAGE CREAM CHEESE

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Blend together sugar, salt, baking soda, flour, cinnamon, nutmeg and allspice. Mix oil and eggs; add pecans, raisins and pumpkin. Grease two 4-ounce loaf pans; place dough equally in pans. Bake at 350 degrees F for 70-90 minutes. Cool on racks for 30 minutes. Whip cream cheese until spreadable. Split loaves lengthwise; fill with cream cheese and cut into finger-size servings.

