

August and Birdie's Comfort-Food Supper

When the threesome set off to find Davy, they stop, naturally, at August and Birdie's, where they learn that Davy had been there, too. "Gentle hosts," the couple served them a welcome "supper of creamed chicken and beans and sliced nut bread."

Creamed Chicken

Makes 4 servings

6 tablespoons ($\frac{3}{4}$ stick) butter or chicken fat
6 tablespoons flour
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
Poultry seasoning, rubbed sage or dried tarragon to taste
1 $\frac{1}{2}$ cups chicken broth
1 cup half-and-half cream
Cut-up meat from 1 roast chicken or rotisserie chicken

In medium-large saucepan, melt butter. Whisk in flour, salt, pepper and seasoning; cook until bubbly, then cook 30 seconds longer. Whisk in chicken broth and half-and-half. Bring to a boil and cook, stirring constantly, until thickened. Stir in chicken. Serve hot over toast or biscuits.

Serve with: Steamed green beans with butter (and some sliced almonds, if you wish)

Classic Banana Nut Bread (Food Network)

Makes 1 loaf



1 $\frac{3}{4}$ cups flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon fine salt
2 large eggs, room temperature
 $\frac{1}{2}$ teaspoon pure vanilla extract
1 cup sugar
3 very ripe bananas, peeled and mashed with a fork (about 1 cup)
 $\frac{1}{2}$ cup finely chopped walnuts
 $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature, plus more for greasing pan

Lightly brush a 9-by 5-inch loaf pan with butter. Preheat oven to 350 degrees.

Sift flour, baking soda and salt into a bowl. Whisk the eggs and vanilla together in a liquid measuring cup.

In a stand mixer fitted with the paddle attachment or with a hand mixer, cream butter and sugar until light and fluffy. Gradually pour egg mixture into butter while mixing until incorporated. Add bananas. Remove bowl from mixer and mix in flour mixture until just incorporated. Fold in nuts and transfer batter to prepared pan.

Bake in preheated oven 50 to 55 minutes, or until a toothpick inserted into center comes out clean. Cool in pan on rack 5 minutes. Turn bread out and let cool completely on rack. Wrap in plastic wrap. Bread is best the next day.

