

## **Chicken & Stuffing Bake**

1 3½ pound fryer or chicken parts	6 slices of bread (cubed)
1 can Cream of Chicken or Cream of Mushroom Soup	1 stalk celery, chopped fine
1 can water	1 small onion, diced
½ teaspoon salt	½ teaspoon poultry seasoning

In a greased 9x13" baking dish, put the chicken in one end. Cover with a little of the soup/water mix. Mix the balance with the bread cubes and put in the other end. Dot with butter and bake 45 minutes or until tender at 350°F. Do not cover. Sprinkle paprika over chicken.

## **Chicken And Rice**

Sprinkle 1 cup Old Fashioned Uncle Ben's rice in bottom of greased 9x13" baking dish. Mix together 1 can Cream of Mushroom Soup, 1 can Cream of Celery Soup and 1 can water. Place pieces of chicken on top of rice. Pour soup mixture over. Sprinkle ½ envelope of onion soup mix over soup mixture. Cover with foil. Bake 2½ hours at 325°F.

## **Deep South Ovenly Chicken**

1 broiler, cut up	½ teaspoon poultry seasoning
1 cup Bisquick	½ cup evaporated milk
1½ teaspoon salt	½ cup melted margarine
1 teaspoon paprika	

Combine Bisquick and seasonings. Dip chicken in evaporated milk and coat well with Bisquick. Place in 9x13" baking dish. Pour melted butter over chicken. Bake uncovered at 375°F for 1 hour.

## **Special Chicken**

Line 9x13" baking dish with one package smoked beef. Wrap chicken cutlet with slice of smoked beef in center, slice of Swiss cheese (very thin) on outside and one strip of bacon to hold cheese in place. Arrange in baking dish. Cook for ½ hour at 350°F (depends on how much chicken is in dish).

Mix one can Cream of Chicken soup with ¾ cup sour cream. Pour over chicken. Cook till bubbly.

Recipe takes two packages smoked beef. Boneless chicken breasts can be substituted for filets.