

## **Baked Chicken With Vegetables**

1 chicken (2½ pounds), cut up	½ cup hot water
2 large potatoes, diced (2 cups)	1 tablespoon margarine
3 large carrots, sliced (2 cups)	1 teaspoon each thyme and salt
2 large ribs celery with tops, sliced (1½ cups)	¼ teaspoon pepper

Place chicken slightly overlapping in center of large roasting pan. Mix vegetables and spoon around chicken. Stir together hot water, margarine and seasonings until margarine melts. Spoon over chicken and vegetables. Bake in 425°F oven, basting once or twice with pan drippings, 1 hour or until chicken and vegetables are tender. Makes 4 servings.

## **Hot Chicken Salad**

6 chicken breasts (2 cups cooked and diced)	2 tablespoons lemon juice
2 cups celery	½ cup slivered almonds
½ teaspoon salt	1 tablespoon grated onion
1/8 teaspoon pepper	Dash of onion salt
1 can Cream of Chicken soup	1 can chopped water chestnuts

Mix all ingredients; put into casserole dish. Cover with ½ cup grated Cheddar cheese and 1 cup crushed potato chips. Bake 10 minutes at 450°F. Serves 10.

## **Magically Moist Chicken**

1 chicken (2½ - 3¼ pounds) cut in parts  
½ cup mayonnaise  
1¼ cups Italian-seasoned bread crumbs

Brush chicken on all sides with mayonnaise. Place bread crumbs in large plastic food bag. Add chicken one piece at a time; shake to coat well. Place on rack in broiler pan. Bake in 425°F oven 40 to 45 minutes or until golden brown and tender. Makes four servings.