

300 Chicken Recipes

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TERIYAKI CHICKEN WINGS

1/3 c. lemon juice
1/4 c. soy sauce
1/4 c. vegetable oil
3 tbsp. chili sauce
1 clove garlic, finely chopped
1/4 tsp. pepper
1/4 tsp. celery seed
Dash of dry mustard
3 lb. chicken wings

MARINADE: Combine lemon juice, soy sauce, oil, chili sauce, garlic, pepper, celery seed and mustard. Stir well, set aside. Cut chicken wings at joint and remove wing tips. Place chicken in baking dish.

Pour marinade over chicken. Cover, refrigerate at least 4 hours or overnight. Drain and place on broiler tray. Broil about 10 minutes each side with tray about 7 inches from heating element. Brush occasionally with marinade.

HOT CHICKEN WINGS

Chicken wings
1/2 stick margarine
1 bottle Durkee hot sauce
2 tbsp. honey
10 shakes Tabasco
2 tsp. cayenne pepper (optional)

Deep fry wings for 20 minutes. Drain and dip and let set in sauce. Take out to dry and then serve.

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MARINATED CHICKEN WINGS

- 1/2 c. soy sauce
- 1/2 c. honey
- 1 tsp. garlic powder
- 1 tsp. chili powder
- 2 lb. chicken wings with drum end cut at joint from wing, discard tips

Mix ingredients together and marinate cut-up wings overnight. Place wing parts in shallow baking pan and pour remaining liquid over them. Bake for 1 hour at 325 degrees, turning on the 1/2 hour.

SWEET AND SOUR CHICKEN WINGS

- 2 1/2 lb. chicken wings with tips removed
- 1/3 c. Crisco
- 1/3 c. vinegar
- 1/2 c. firmly packed dark brown sugar
- 1 (12 oz.) can unsweetened pineapple juice
- 3/4 c. catsup
- 1 tbsp. soy sauce
- 1 tsp. prepared mustard
- 1/8 tsp. salt (optional)

Brown wings in hot Crisco, adding more, if necessary. Remove wings as they brown. Drain drippings from skillet. Add vinegar, sugar, juice, catsup, soy sauce, mustard, and salt to skillet. Bring to boil, stirring occasionally.

Simmer gently about 5 minutes. Add browned chicken wings. Cover skillet. Simmer 15 minutes. Turn wings and cook uncovered 15 minutes longer. Serve with rice. Makes 4 servings.

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CHICKEN YUM YUM!

1/2 pt. sour cream
8 chicken breasts boned
8 slices ham
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1/4 c. sherry cooking wine, opt.

Bone chicken, wrap in slice of ham. Mix other ingredients together. Place chicken in baking dish and pour other ingredients over top. Bake about 2 hours at 325 degrees. (Yum Yum!!)

CHICKEN IN ORANGE SAUCE

4 chicken breast halves
1/4 c. flour
Salt and pepper
4 tbsp. margarine
1 1/2 c. orange juice

Coat each half breast with seasoned flour. Melt margarine in pan and saute each side over medium heat until lightly browned. Add orange juice and cover. Cook about 15 to 20 minutes more on reduced heat until done.

Serve over rice, if desired, with the sauce. Serves 4.

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CHICKEN AND RICE

3/4 c. rice
2 cans cream of chicken soup
1 pkg. Lipton cup soup cream of chicken
2 c. water
Chicken pieces, about 2 lbs.

Mix rice, soups, water and put in greased 13 x 9 pan. Place chicken pieces on top and cover with foil. Bake at 325 degrees for 90 minutes. Remove foil and let brown 15 to 20 minutes more.

Can be made the day before and refrigerated until you bake it.

CHICKEN PIPLAF

1 1/3 c. Minute Rice
1 envelope onion soup mix
1 can cream of mushroom soup
1 1/2 c. boiling water
4 tbsps melted butter
Sprinkle pepper and salt
4 pieces chicken

Combine all ingredients in an ovenproof dish. Brush chicken with melted butter and sprinkle with salt and pepper.

Arrange on top of casserole mixture. Cover with aluminum foil and bake 1 hour and 15 minutes until chicken is done. Can be fixed ahead of time, and then baked.

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1/4 c. dry sherry or wine
1/4 chopped green onion
1 garlic clove
Pinch of pepper

Combine all ingredients in a glass or ceramic container and mix well. Marinate chicken for 12 to 24 hours then either grill or broil. Makes enough for 4 to 6 pieces of chicken.

CHICKEN KABOBS

3 boneless chicken breasts
2 jars baby juice (Apple or peach juice)
Teriyaki sauce
Fresh garlic crushed
One clove
2 jars baby food peaches

Mix juice, peaches, garlic and teriyaki sauce in 1 1/2 c. dish. Add enough teriyaki to your taste. Cut chicken in pieces to place on skewer. Put in marinade overnight. Put chicken on skewers. Cook over grill. While cooking, baste well with marinade. Serve with vegetables over rice.

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CHICKEN WALNUT

1 lb. chicken boned breast
2 tbsp. cornstarch
1/2 tsp. ground ginger
1/4 tsp. garlic powder
1 tsp. sugar
4 oz. bamboo shoots
3 tbsp. soy sauce
1/2 tsp. salt
2 tbsp. butter
2 tbsp. soy sauce
1/4 c. apple juice
1/4 c. apple juice

Combine, cornstarch, ginger, garlic, sugar and salt. Roll chicken in mixture. Brown chicken in butter and combine 2 tablespoons soy sauce, one half-cup water and one-quarter cup apple juice. Pour liquid over browned chicken.

Cover and simmer 20 minutes or until fork tender. Stir once, add bamboo shoots. Combine one quarter cup water, one quarter cup apple juice and 3 tablespoons soy sauce with cornstarch mix. Put over, add to chicken stir until thick. Serve hot garnished with French Walnuts. Made by heating one half cup or more walnuts in boiling water five minutes. Remove skins, dry and fry until brown.

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BOWL OF THE WIFE OF KIT CARSON

- 4 c. chicken broth
- 1 (15 oz.) can garbanzo beans, drained
- 1 c. chicken, cubed and cooked
- 1 - 2 chipotle peppers, minced, or 1 tsp. dried pepper flakes
- Dash Liquid Smoke
- 1/2 tsp. paprika
- 1/2 tsp. dried oregano, crushed
- 1 med. avocado, sliced
- 1 c. rice, cooked and hot
- 1 c. monterey jack cheese, cubed

Bring broth to boil; add beans, chicken, chili peppers, Liquid Smoke, paprika and oregano. Cover and simmer 5 to 10 minutes. Add avocado slices. Mound rice and chunks of cheese in soup bowls. Ladle in hot soup. Serves 6.

CHICKEN A LA WORCESTERSHIRE WINE SAUCE

- 2 tbsp. veg. oil
- 2 1/2 lbs. chicken, cut up
- Salt and pepper, to taste
- 16 baby carrots, peeled, or 2 lg. carrots, peeled and cubed
- 1 med. red onion, sliced, or 16 pearl onions, peeled
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 16 sm. mushrooms, sliced
- 3/4 c. Lea and Perrins White Wine Worcestershire Sauce
- 1/4 c. yogurt or light cream

Heat oil in a large skillet, season chicken and brown pieces over moderately high heat until golden on all sides, about 15 minutes. Add vegetables and turn to glaze. Drain excess fat. Pour white wine worcestershire sauce over all. Cook 15 minutes more, basting occasionally, until chicken and vegetables are tender. Stir in yogurt or cream and warm through. Serves 4.

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CHICKEN SARONNO

6 chicken breasts, boned, skinned and halved
Salt
Pepper
Garlic powder
Curry powder
Flour
1/4 c. butter or margarine
1/2 lb. fresh mushrooms, thickly sliced
1/4 c. Amaretto di Saronno
Grated rind and juice of 1 lemon
1 1/2 c. chicken broth
1 tbsp. cornstarch
Patty shells

Cut chicken into 1" wide strips. Sprinkle with salt, pepper, garlic powder and curry powder. Roll strips in flour. Heat butter or margarine in a large skillet. Brown chicken pieces on all sides. Add mushrooms, Amaretto di Saronno, grated rind and juice. Simmer 5 minutes.

Mix chicken broth and cornstarch. Stir mixture into skillet. Stir over low heat until mixture bubbles and thickens. Season to taste with salt, if necessary. Spoon mixture into patty shells. Garnish with parsley and sliced tomato, if desired. Makes 6 servings.

CHICKEN SHERRY

6 chicken breasts, boned
3/4 c. olive oil
1 stick butter or margarine
1/4 bunch parsley
1 onion, chopped
2 c. beef consommé
3/4 c. tomato juice
1/2 c. dry sherry
4 tbsp. flour

Skin breasts, roll and brown in butter and olive oil. Put breasts in roaster. Add flour to oil and butter and add remaining ingredients. Cook a few minutes and pour over chicken in roaster. Cover roaster and bake at 325 to 350 degrees for about 2 hours. If freezing (sauce is better after frozen for a week), bake for only 1/2 hour. Defrost all day when serving, and bake for the remaining 1 1/2 hours at 325 degrees.

300 Chicken Recipes

GREEK LEMON CHICKEN

--MARINADE--

1 c. fruity white wine
1/4 c. olive oil
1/4 c. fresh lemon juice
1 tsp. lemon peel, freshly grated
1 tsp. salt
1 tsp. freshly ground black pepper
3 cloves garlic, crushed

6 whole lg. chicken breasts, boned and skinned
3 tbsp. olive oil
2 tbsp. butter
2 tbsp. all-purpose flour
1/2 tsp. salt
2 tsp. prepared mustard
1 c. milk
2 egg yolks
Freshly grated peel of 1 lemon
1 tsp. fresh lemon juice
1 tsp. dried dillweed
1/4 c. fresh parsley, minced
1 c. sour cream
1/4 c. butter, melted
1/2 c. feta cheese, crumbled
1 lb. angel hair pasta, cooked al dente and kept warm
1/2 c. muenster cheese, shredded

In a bowl, combine all marinade ingredients. Pound chicken breasts slightly and place in shallow casserole or in plastic Ziploc bags, and cover with marinade. Refrigerate for up to 12 hours. Discard marinade. Heat oil in skillet and saute chicken until tender. Slice and set aside. In saucepan, melt 2 tablespoons butter; blend in flour and salt to create a roux. Add mustard and slowly add milk, stirring constantly until thick and smooth. In small bowl, mix egg yolk, lemon peel and lemon juice together. Whisk a small amount of roux into egg mixture. Then whisk egg mixture into roux and bring to a gentle boil. Remove from heat and add dill and parsley. When parsley wilts, stir in Sour cream. Add 1/4 cup butter, 3/4 cup of the egg sauce and feta cheese to cooked pasta; stir well. Place in greased 9" x 13" casserole and top with sliced chicken, remaining sauce and cheese. Broil until cheese is golden. Serves 6 to 8.

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MARINATED CHICKEN SANDWICHES

3 cloves garlic, minced
1/2 c. onion, minced
1/2 tsp. ground ginger
1/4 c. + 2 tbsp. white wine vinegar
2 tsp. olive oil
2 tbsp. frozen apple juice concentrate, undiluted
4 (4 oz.) chicken breast halves, skinned and boned
Vegetable cooking spray
4 (2 oz.) whole-wheat rolls, split
1 c. loosely packed, sliced fresh spinach
8 slices tomato

Combine first six ingredients in a large Ziploc plastic bag. Add chicken. Seal bag. Marinate in refrigerator for 2 hours, turning bag occasionally. Remove chicken from bag, reserving marinade. Coat grill rack with cooking spray; place on grill over medium hot coals. Place chicken on rack and cook 8 minutes on each side, basting frequently with reserved marinade. Remaining items are for the sandwich.

MOCK CHICKEN KIEV

2 whole chicken breasts, skinned, boned and halved
1/2 c. dry breadcrumbs
1/3 c. parmesan cheese
2 tbsp. parsley, minced
1 tsp. salt
Dash pepper
1 clove garlic, minced
1 lemon
Dash paprika
1/2 c. butter or margarine

Blend crumbs, cheese, parsley, salt and pepper. Melt butter and add garlic. Pound chicken a bit if necessary. Dip chicken into garlic butter then crumbs. Coat thoroughly. Roll chicken into light roll, secure with toothpick. Place in baking dish. Squeeze juice of lemon over all. Drizzle any remaining butter over. Bake at 350 degrees for 1 hour.

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CHICKEN ROYALE

4 sm. boneless chicken breasts
1/4 c. flour
1/2 tsp. salt, if desired
1/4 tsp. paprika
Pepper

--STUFFING--

4 c. soft breadcrumbs
2 tbsp. onion
1/2 tsp. salt
1/8 tsp. thyme
Pepper
4 tbsp. melted butter
1/2 c. water

Mix all stuffing ingredients together. Stuff each breast secure with trunks, skewers or thread. Put flour, salt, paprika and pepper in paper or plastic bag. Shake each piece of chicken to coat. Slather breasts with melted butter. Bake at 325 degrees for 1 to 1 1/2 hours, turning once. Sprinkle with parsley. Serve with mushroom sauce.

CHICKEN SALAD CASSEROLE

2 c. chopped cooked chicken
1 c. chopped celery
1 can cream of chicken soup
3/4 c. mayonnaise
1 c. sliced diced water chestnuts
1/2 c. slivered almonds
4 tbsp. butter
1 c. crushed corn flakes

Mix all ingredients except butter and corn flakes. Place in ungreased 13 x 9 x 2 inch casserole. Melt butter and mix with corn flakes. Spread over casserole and bake at 350 degrees for 45 minutes. All ingredients may be mixed ahead except corn flakes and butter. This should be put on just before baking. Casserole should be eaten as soon as baked.

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CHICKEN SHISH - KA - BOBS

3 lb. chicken, cut in chunks or strips
marinate in mixture of
1/3 c. teriyaki sauce
2 tbsp. vegetable oil
2 tbsp. chili sauce
1/4 c. honey
1 tsp. salt
1/2 tsp. ground ginger
1/4 tsp. garlic powder

Alternate chicken on skewers with cherry tomatoes, mushrooms, pineapples, chunked green peppers, chunked onions. Grill and enjoy.

CHICKEN & SHRIMP CASSEROLE

1/2 c. flour
1 lg. frying chicken, cut into serving pieces
1 onion, diced
1 clove garlic
1 can tomato sauce
1 tsp. salt
1/2 tsp. pepper
1 tsp. basil
2 tsp. parsley
1 tsp. paprika
1 can minced clams
1/2 lb. mushrooms, sliced
1/4 c. sherry
1/2 lb. shrimp, peeled & deveined

Dredge chicken in flour. Brown lightly in skillet. Place in casserole. Saute onion lightly. Add garlic, tomato sauce, salt, pepper, basil, parsley, paprika, clams with liquid, mushrooms and sherry. Simmer 10 minutes. Pour sauce over chicken. Cover and bake at 350 degrees for 1 hour. When ready to serve, uncover casserole and add shrimp. Cover shrimp with sauce and bake 10 minutes more at 350 degrees. Serves 6. Can be served over rice.

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FRAN'S CHICKEN CASSEROLE

8 chicken breasts, cooked, cubed
1 pkg. wide noodles
1/4 c. butter, melted
1 can cream of mushroom soup
1 can cream of chicken soup
1 pt. sour cream
1 tbsp. sherry
1/4 c. grated onion
1 tsp. seasoned salt
Paprika, optional

Bake chicken 45 minutes in broth and water. Remove chicken, cool and cube. Cook noodles in broth and water according to package directions, being careful not to overcook. Drain, put in bottom of 13 x 9 x 2 inch greased casserole. Drizzle butter over noodles. Mix all remaining ingredients except chicken. Add chicken on top of noodles; then spread sour cream mixture over all. Sprinkle top with paprika. Bake at 350 degrees for 20-30 minutes or until top is slightly brown and casserole is heated through.

ITALIAN ROAST CHICKEN

1 fryer, cut up & washed
2-3 tbsp. oil (for baking sheet pan)
2-3 cloves garlic
Sage leaves, crumpled
Parsley
Garlic salt
Oregano
Salt
Pepper

Place chicken in oven baking sheet covered with 2-3 tablespoons oil. Dice garlic over chicken pieces. Sprinkle other seasonings over chicken. Bake at 350 degrees for 1 hour approximately.

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PRESBYTERIAN CHICKEN CASSEROLE

2 c. chicken, cooked & diced
1 can water chestnuts, drained, sliced
1 can LeSueur peas
1 can cream of chicken soup
1 c. (lite) sour cream
1 tube Ritz crackers, crushed
1 stick oleo, melted
2 tbsp. poppy seeds

Combine chicken, water chestnuts, peas, soup and sour cream. Place in 7 x 11 inch greased casserole. Top with crackers mixed with oleo and poppy seeds. Bake 30 minutes at 350 degrees or until bubbly.

SKILLET HERB ROASTED CHICKEN

4 skinless, boneless chicken breast halves
2 tbsp. all-purpose flour
1/4 tsp. ground sage
1/4 tsp. dried thyme
2 tbsp. margarine
1 (10 3/4 oz.) can cream of chicken soup
1/2 c. water

On waxed paper, combine flour, sage and thyme. Coat chicken lightly with flour mixture. In skillet over medium high heat, in hot margarine, cook chicken 10 minutes or until browned on both sides; push chicken to one side.

Stir in soup and 1/2 cup water, stirring to loosen browned bits. Reduce heat to low. Cover; simmer 5 minutes or until chicken is fork tender. Serve over hot cooked rice. Serves 4.

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SOUTHWEST TURKEY or CHICKEN BURGERS

1 lb. ground turkey or chicken
Bottled mild salsa
1/2-3/4 lb. mushrooms
1 tbsp. salad oil
1/2 tsp. salt
2 tbsp. mayonnaise
4 Kaiser rolls or hamburger buns

In bowl, mix ground turkey or chicken and 1/4 cup salsa; shape into 4 patties. Broil or grill until they lose their pink color turning once. Meanwhile, slice mushrooms. In skillet over medium heat, in hot salad oil, cook mushrooms and salt until lightly browned, stirring frequently. In small bowl mix mayonnaise and 1/3 cup salsa. To serve, cut each roll in half. Spread mayonnaise mixture on bottom halves of buns. Top with patties and mushrooms.

COUNTRYSTYLE CHICKEN

Chicken
Onion
Oil
Allspice
Bay leaf
Salt
Pepper

Brown chicken in small amount oil with onion, add seasoning and spice, cook slow turning often so it won't stick or burn until done.

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CHICKEN NOODLE CASSEROLE

- 1 can cream of chicken soup
- 1/2 c. milk
- 1 pkg. Meullers dumpling noodles (serve 6)
- 1 (6 oz. or so) can chicken

Cook noodles per package directions. Add chicken, soup and milk. Simmer for 15 minutes and serve hot.

Additions and substitutions - tuna instead of chicken; cream of mushroom soup instead of cream of chicken; peas, corn or your favorite vegetable.

BAKED CHICKEN

- Use 9 x 12 inch pan. 1/2 stick butter
- 1 onion, sliced thin
- 1 chicken (may use 2)
- 1 can mushrooms
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- Paprika

Dot butter on chickens - add onions, mushrooms - mix soups together - pour over all - sprinkle with paprika. Bake 1 hour at 375 degrees.

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SWISS CHICKEN

- 1 stick margarine or butter
- 1/2 c. milk
- 10 chicken breast halves, deboned
- 10 slices Swiss cheese
- 1 can cream of chicken soup
- 1 pkg. Pepperidge Farm herb dressing mix (sm.)

Place chicken breast in large flat baking dish. Sprinkle with salt and pepper (salt sparingly). Place 1 slice of cheese on top of each breast. Mix can of soup with 1/2 cup milk and pour over chicken. Melt margarine or butter and mix with dressing mix and spread over chicken. Bake at 325 degrees uncovered for 1 1/2 hours.

SOUTHERN CHICKEN CASSEROLE

- 1 frying chicken (2 1/2-3 lbs.), cut up
- 1/2 lb. bacon
- 4 med. potatoes, pared
- 1 lg. onion, thinly sliced
- 1 tsp. poultry seasoning
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/2 c. chopped shallots, green onions or sliced onions
- 2 tbsp. chopped fresh parsley

Wash and dry chicken. In Dutch oven, fry bacon until crisp. Remove bacon. Add chicken, browning well on all sides. Remove to a 2 quart casserole dish as pieces brown. Cut potatoes lengthwise into 3 slices. Add bacon fat. Brown on both sides. Remove and place on top of chicken. Top potatoes with onions. Sprinkle with poultry seasonings, salt, pepper, shallots and parsley. Top with bacon, then cover. Bake at 350 degrees for 40 minutes. You may add 2 cups green beans, broccoli, cauliflower or squash. Layer extra vegetables on top of chicken before adding potatoes and onions.

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CHICKEN CORDON BLEU

2 whole boneless chicken breasts
Salt and pepper to taste
4 slices Swiss cheese
4 slices cooked ham, 1/8 inch thick
6 tbsp. flour
2 eggs, beaten
1 tbsp. water
6 tbsp. fine dry bread crumbs
4 tbsp. butter

Remove skin from chicken breasts and discard. Between two pieces of wax paper, flatten breasts with a wooden mallet until quite thin. Cut each into 2 pieces crosswise. Season to taste with salt and pepper.

Lay a slice of cheese and slice of ham on each piece of breast and roll. Mix eggs with water and dip chicken in egg, then in flour, then in egg again and finally in crumbs. Melt butter in a flat baking dish and bake chicken at 350 degrees for 20 minutes or until lightly browned. Makes 4 servings.

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CHICKEN MARSALA ALA DAN GARRIS

8 chicken breast halves or thighs
1/2 c. seasoned bread crumbs
1/4 c. Parmesan cheese
1/2 tsp. garlic powder
1 tbsp. oil
1/2 c. water
1/4 c. melted margarine or butter
1/3 c. Marsala wine or sherry

Place bread crumbs, cheese, and garlic powder in a plastic bag; add chicken pieces one at a time and shake to coat chicken. Place in shallow baking dish with oil and water. Shake remainder of bread crumb mixture over chicken. Drizzle the melted butter or margarine over the top of the chicken. Bake uncovered for 45 minutes at 350 degrees. Then add Marsala or sherry, cover with foil and continue to bake at 325 degrees for an additional 15 minutes.

CITY CHICKEN

2 lb. pork plus 1 lb. veal, cut into cubes

*Surprise--No Chicken!! Place on small wooden sticks. Beat eggs, dip meat, roll in flour, egg, then corn flake crumbs. Brown in frying pan. Place meat in roaster pan with 1 cup water and drippings from frying pan. Sprinkle with garlic. Bake uncovered at 350 degrees for 1 hour.

Great with Greek salad and flat bread. Old time favorite.

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CHICKEN WITH RICE

1 med. onion, chopped
2 tbsp. butter
1 tbsp. olive oil
2 lb. chicken breasts, thighs or drumsticks
Salt & pepper
3 tbsp. dry, white wine
1 lb. fresh tomatoes, peeled & chopped
1/2 c. tomato sauce
1 c. rice
1/4 c. butter
Grated Romano or Parmesan cheese

In a large saucepan, saute onion in butter and oil. Add chicken to onion and brown well on all sides; salt and pepper lightly. Add wine and simmer 5 minutes. Stir in tomatoes and tomato sauce diluted in 2 cups of water; simmer 15 minutes or until chicken is tender. Remove chicken to platter; cover and set aside. Measure liquid; add hot water to equal 3 cups. Bring to a boil; add rice and simmer 20 minutes or until rice is tender. Stir occasionally. Adjust seasoning if needed. Stir or melt butter and pour over rice. Top with chicken; cover and keep warm. To serve, spoon rice on platter, surround with chicken and sprinkle generously with cheese

FAJITA - STYLE CHICKEN BREASTS

--MARINADE--

2/3 c. vegetable oil
1/3 c. lime juice
2 tbsp. chopped green chilies
2 cloves garlic, chopped

Prepare grill. In a 9 inch square baking pan, stir together all marinade ingredients. Add 2 whole chicken breasts, skinned and halved. Marinade for at least 45 minutes in the refrigerator. Turn once. Remove chicken from marinade and drain. Grill chicken over hot coals 7 minutes. Continue grilling until fork tender (6-8 minutes). Top each piece of chicken with 2 slices Cheddar cheese and grill until cheese begins to melt. Serve with salsa.

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TOM'S CHICKEN ENCHILADAS

12 corn tortillas
Salad oil
Cream Cheese Filling (below)
2/3 c. whipping cream
2 c. shredded Jack cheese
2 lg. onions
2 tbsp. butter
2 c. diced cooked chicken or turkey
1/2 c. sweet red peppers or pimento
2 sm. (3 oz.) pkg. cream cheese

Fry tortillas. Drain on paper towels. Cook onions in butter until limp. Combine onions, chicken, pimento and cream cheese. Mix lightly, salt to taste. Spoon 1/3 cup filling into tortillas, roll and place seam side down in 9 x 13 inch baking dish side by side. Moisten tops of tortillas with whipping cream. Sprinkle with cheese. Bake uncovered in 375 degree oven 20 minutes to heat through. May serve with lime wedges to squeeze on each serving. Very mild flavor.

CHICKEN FRIED STEAK

2 lb. beef round steak
1 egg, beaten
1 tbsp. milk
1 c. crushed saltine crackers
Salt & pepper to taste
Cooking oil for frying

Pound the steak with knife, cut into serving pieces. Blend egg and milk. Mix on separate plate, cracker crumbs, salt and pepper. Dip meat into egg mixture then crackers. Brown meat on both sides in hot oil, then turn heat down to simmer, cover skillet and cook until tender 40-45 minutes. Gravy for meat: Remove meat when done from pan, add a little water/flour mixture to drippings. Bring to a boil. Then simmer until desired consistency.

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ITALIAN CHICKEN

- 1 frying chicken, cut up
- 2 tbsp. melted butter
- Salt & pepper
- 2 tbsp. dry Italian salad dressing mix
- 1 can condensed mushroom soup
- 2 (3 oz.) pkg. cream cheese (cut into cubes)

Wash chicken and pat dry. Brush with butter. Sprinkle with salt and pepper. Place in slow cooker. Sprinkle dry salad mix over. Cover and cook on low for 5-6 hours. About 3/4 hours before serving, mix soup and cream cheese.

Cook until smooth. Pour over chicken in pot. Cover and cook 30 minutes on low.

SO EASY OVEN - FRIED CHICKEN

- 1 frying chicken, cut into 8 pieces
- 1/4 lb. melted butter
- 1/8 tsp. garlic powder
- 1/8 tsp. paprika
- 1/8 tsp. thyme
- 1 tsp. salt
- 1 1/2 c. dry bread crumbs, finely crushed cornflakes or flour

Dip chicken pieces in butter, then shake in paper bag containing remaining dry ingredients. Place skin side up in lightly greased 9 x 13 inch baking dish and bake 50 minutes at 350 degrees or until done. Serves 6-8.

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CHICKEN POT PIE

4 chicken breasts
1 can cream of chicken soup
1 c. chicken broth
1 c. milk
1 bag frozen peas & carrots
5-6 boiled eggs
Salt & pepper to taste
1 stick of butter
1 can flaky biscuits (10 ct.)

Boil chicken until done. Cook peas and carrots. Mix 1 can cream of chicken soup, broth, milk, melted butter, salt and pepper. Simmer until sauce thickens. Then layer chicken, sauce, vegetables, boiled eggs, sauce and biscuits. Tear biscuits apart and completely cover. Bake to directions or biscuits until biscuits are brown.

EASY CHICKEN POT PIE

2 cans (10 3/4 oz. each) cream of potato soup
1 (16 oz.) can Veg-All
2 c. cooked, diced chicken
1/2 c. milk
1/2 tsp. thyme
1/2 tsp. black pepper
2 (9") frozen pie crust, thawed

Combine first 6 ingredients. Spoon into 1 pie crust. Cover with other pie crust; crimp edges to seal. Slit top crust. Bake at 375 degrees for 40 minutes. Cool 10 minutes.

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300 Chicken Recipes

CHICKEN TETRAZZINI

1 chicken
8 oz. vermicelli
1/2 c. chopped bell pepper
1 lg. chopped onion
2 cans mushroom soup
1/4 tsp. celery salt
1/2 tsp. black pepper
1 tbsp. Worcestershire sauce
3/4 lb. Cheddar cheese, grated

Remove chicken from bone and cut in bite-size pieces. Cook bell pepper and onion in 1 cup chicken broth. Cook vermicelli in remainder of broth real slow. Mix all ingredients. Heat 25 minutes at 350 degrees.

CHICKEN AND BISCUITS

3 tbsp. margarine
3 chicken breasts, skinned & boned
3 tbsp. chopped onion
3 tbsp. chopped celery
2 tbsp. Worcestershire sauce
2/3 drops Tabasco
Salt & pepper to taste
1 can (10 count) Hungry Jack buttermilk biscuits & 1 sm. can
1 can cream of mushroom or chicken soup
1/2 c. sour cream
1/2 c. milk
2 c. grated Cheddar cheese

Cut chicken up into very small pieces. In a skillet melt margarine and saute onion and celery. Add Worcestershire sauce, Tabasco, salt and pepper. Add cut up chicken to this mixture. In a bowl, mix soup, sour cream and milk; set aside. With a rolling pin, roll each biscuit out flat. Put a spoonful of chicken mixture on each biscuit, fold biscuit over and pinch all edges together. Place biscuits in lightly greased baking dish and bake 10-15 minutes at 400 degrees or until lightly brown. Remove from oven and cover with soup mixture and grated cheese and return to oven for 10-15 minutes until cheese and soup are bubbly.

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300 Chicken Recipes

CHICKEN IN WINE SAUCE

1 pkg. boneless chicken breasts
1 pkg. Stove Top stuffing
2 cans cream of chicken soup
1/2 c. white wine
1/4 c. water

Cook chicken breasts until done. While chicken is cooking, prepare the stuffing according to package directions. When chicken is done, cut into bite-sized pieces and place in casserole dish. Add cream of chicken soup, wine and water. Mix. Spread the prepared stuffing on top. Bake in oven at 350 degrees for 30 minutes. Freezes well.

and can be prepared ahead without baking. Bake after freezing and prior to serving. Serves 6.

CHICKEN IN WINE

6 chicken breast halves, skinless
1 can whole white onions
1 can cream of mushroom soup
1/4 c. sherry
1/4 lb. Cheddar cheese, grated

Place chicken in baking dish. Mix soup and sherry. Pour over chicken. Grate cheese over top. Bake covered for 45 minutes and uncover for 45 minutes at 350 degrees.

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300 Chicken Recipes

CHICKEN ORIENTAL

- 1 c. cream of mushroom soup
- 1 c. (8 oz.) pineapple chunks in pure pineapple juice, undrained
- 1 tbsp. soy sauce
- 2 c. Swanson chunk white chicken
- 1 c. each sliced celery, green onions & green pepper
- 1/2 c. sliced radishes
- 1 c. sliced water chestnuts

In a skillet, combine soup, pineapple, soy sauce and add remaining ingredients. Simmer 10 minutes. Stir gently occasionally. Serve with cooked rice and additional soy sauce. Makes about 5 1/2 cups.

EASY CHICKEN DISH

Chicken breasts, skinned One layer in oblong dish. Mix together 1 can cream of mushroom soup and 1 package Lipton onion soup. Add 1/2 cup of heavy cream. Mix and spread over chicken. Sprinkle with paprika. Bake at 350 degrees for 40 minutes.

CHICKEN CUTLETS

- Chicken, cutlets or pieces, whatever
- Swiss or muenster cheese
- 1 can cream of chicken soup
- 1/2 can water
- 1 pkg. stuffing mix
- Butter or margarine

Place chicken cutlets or portions of chicken breasts in pan. Place layer of Swiss or muenster cheese on top. Add 1 can of cream of chicken soup, diluted with 1/2 can of water. Pour over the chicken and cheese. Put dry stuffing mix on top (followed by seasoning mix, if separated package). Dot with butter or margarine. Bake 45 minutes at 325 degrees.

300 Chicken Recipes

MOZZARELLA CHICKEN

1 lb. boneless chicken breast cutlets
1 egg, beaten
Flavored bread crumbs
1 tbsp. olive oil
1 tbsp. margarine
3/4 c. chicken broth
1/4 c. water
3 tbsp. lemon juice
4.8 oz. mozzarella cheese, shredded

Preheat oven to 350 degrees. Dip chicken breast cutlets in egg and coat with bread crumbs. Heat olive oil and margarine in skillet; brown chicken. Place chicken in 9 x 13 inch dish. Combine chicken broth, water and lemon juice. Pour mixture over chicken. Liberally sprinkle cheese over chicken. Bake for 15-20 minutes until cheese melts. Serves 4.

RASPBERRY CHICKEN

4 lb. broiler pieces
2 c. fresh or frozen raspberries
2 tsp. cornstarch
1/2 c. sugar
1/2 c. cranberry-raspberry cocktail
1/8 tsp. cinnamon
1/8 tsp. allspice
1/8 tsp. nutmeg

Broil chicken in a 9 x 13 inch baking dish to brown and partially cook. Bake at 350 degrees for 30 minutes. Drain the liquid. Cook the rest of the ingredients in a saucepan. Pour over the chicken and cook 1/2 hour more.

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