

Bonnie's Chicken & Dressing

Chicken

- 1 large fryer or small hen
- 1/2 cup celery, diced
- 1/4 cup onions, diced
- 1 teaspoon salt
- 1/2 teaspoon pepper

Place chicken in large pot and cover with water. Add celery, onion, salt, and pepper. Boil until tender. Add a little water as it boils so you end up with about a quart of broth. Cool chicken and remove from bone.

Dressing

- Pan of corn bread (double recipe on bag - mix 4 cups; use buttermilk)
- 2 slices toast or 1 cup dry breadcrumbs
- 2 eggs
- 1/2 cup milk
- 1 tablespoon sage
- 1/4 cup celery, diced
- 1/4 cup onion, diced
- 1/2 stick butter or margarine, melted
- 2 cans Cream of Chicken

Cook a pan of corn bread; cool and crumble. Add crumbled toast. Beat eggs and milk together. Add sage, celery, onion, and cream of chicken soup. Mix all together with broth. Add melted butter. Make dressing slightly thin/wet. Grease pan. Pour in half of dressing. Add deboned chicken. Pour in rest of dressing. Bake till set and a little brown on top.

P.S. Try not to overbake

Bake at 350° for 45 minutes

Gravy

- 1 can Campbell's Cream of Chicken soup
- 1 boiled eggs, chopped
- 1 tsp butter/margarine
- Black pepper
- 1/8 teaspoon salt

Mix all together; bring to boil.

rice.

Note: High heat and quick stirring are essential. The secret is to avoid overcooking.

Becky Cook, Huntsville Council

CHICKEN AND DRESSING

1 large fryer or small hen Salt
Celery *add cream* Pepper
Onions *of chicken soup*

potatoes & use butter milk
double corn bread
recipe on corn meal mix
4 c.

Scrub and clean chicken well. Place in large pot and cover with water. Add about 1/2 cup diced celery, 1/4 cup diced onion, about 1 teaspoon salt and 1/2 teaspoon pepper. Boil till chicken is tender. Add a little water as it boils just so you end up with about a quart of broth. Cool chicken and remove from bone.

TOAST
Dressing: Cook a pan of corn bread. ↑ Cool and crumble up bread. Add about 2 slices of loaf bread or 1 cup dry bread crumbs. Beat 2 whole eggs and 1/2 cup milk together. Add 1 tablespoon sage, 1/4 cup diced celery, 1/4 cup diced onion. Mix all together with broth. Add 1/2 stick melted margarine. Make dressing slightly thin. Grease pan. Pour in half of dressing; add chicken (deboned). Pour in rest of dressing. Bake till set and a little brown on top.

P.S. Try not to overbake.

350° 45 min.

Gravy:

1 can Campbell's cream of chicken soup	1 tsp. margarine
2 boiled eggs, chopped	Little black pepper
	1/8 tsp. salt

Mix all together; bring to boil.

Marcia Freeman, Birmingham East Council

1567-82

don't use more than 3 eggs

553