

17. Poultry & Stuffings

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Skillet Chicken A La King

1 medium green pepper, diced	1 cup diced cooked chicken or turkey
1 cup sliced mushrooms, fresh or canned	1 pimiento, chopped
¼ cup vegetable oil	1 egg yolk
3 tablespoons flour	2 tablespoons sherry (optional)
1 cup chicken stock*	Salt and pepper
½ cup light cream	

Lightly sauté green pepper and mushrooms in 2 tablespoons vegetable oil in skillet. Remove. Add remaining vegetable oil and stir in flour. Add chicken stock slowly, stirring constantly while cooking about 2 minutes over low heat. Blend in cream and add green pepper, mushrooms, and chicken. Cook just long enough to heat. Just before serving, add pimiento, then egg yolk beaten with sherry. Salt and pepper to taste. Serve in patty shells or on rice. 4 servings.

* If made with bouillon cubes, liquid from canned mushrooms may be substituted for some of the water.

Chicken A La King

2 cans (6 ounces each) sliced mushrooms, drained (reserve ½ cup liquid)	½ teaspoon pepper
1 cup diced green pepper	2 cups light cream
1 cup butter or margarine	2½ cups chicken broth*
1 cup all-purpose flour	4 cups cut-up cooked chicken
2 teaspoons salt	2 jars (4 ounces each) pimiento, drained and chopped

In Dutch oven, cook and stir mushrooms and green pepper in butter 5 minutes. Stir in flour, salt and pepper. Cook over low heat, stirring constantly until bubbly. Remove from heat; stir in cream, broth and reserved mushroom liquid. Heat, stirring constantly, until sauce boils. Boil and stir 1 minute. Stir in chicken and pimiento; heat until hot. (Can be served immediately on toast, hot rice or in patty shells. 12 to 14 servings.) Divide between three 1-quart freezer containers. Cool quickly. Cover, label and freeze.

45 minutes before serving, remove 1 container Chicken A La King from freezer. Have ready: toast, hot rice or patty shells.

Dip container of chicken into very hot water just to loosen. Place ½ cup water and frozen block in medium saucepan. Cover tightly; heat over medium-low heat, turning occasionally, until hot and bubbly. Serve on toast, hot rice or in patty shells. (4 to 5 servings.)

* Chicken broth can be made by dissolving 2 chicken bouillon cubes or 2 teaspoons instant chicken bouillon in 2½ cups boiling water.

Chicken Cacciatore

1 ready-to-cook fryer chicken (2½ to 3 pounds), disjointed
½ cup flour
1 teaspoon salt
1/8 teaspoon pepper
½ cup vegetable oil
2 medium onions, chopped
1 green pepper, sliced
8 ounce can mushrooms

1 can (16 ounces) tomatoes
1 can (8 ounces) tomato sauce
4 cloves garlic, crushed*
1½ teaspoons oregano*
1 teaspoon celery seed
1 teaspoon salt
1/8 teaspoon pepper
¼ teaspoon Tabasco*

Dry chicken with paper towels. Mix together flour, salt and pepper and use to coat chicken lightly. Brown on all sides in hot vegetable oil in large deep fry pan. Remove chicken. Add onion, green pepper and mushrooms. Add remaining ingredients. Cover and simmer 30 minutes. Add chicken pieces, and simmer another 30 minutes or until chicken is tender, turning pieces occasionally. 4 to 6 servings.

* For a milder dish, use 2 cloves garlic, 1 teaspoon oregano and a few drops of Tabasco.

Chicken Cacciatore

3 tablespoons olive oil
½ cup carrots, diced
½ cup celery, diced
1 green pepper, chopped
4 tablespoons chopped onion
3 garlic cloves, chopped
2 pounds whole chicken, cut up
1 can (1 pound) tomatoes

1/8 teaspoon basil
½ teaspoon oregano
½ teaspoon thyme
1 cup sliced mushrooms
1 teaspoon salt
½ teaspoon pepper
2 chicken bouillon cubes
½ cup white wine

Add olive oil to heavy saucepan and combine carrots, celery, green pepper, onion and garlic. Place over medium heat to make vegetables “sweat.” Stir occasionally.

Meanwhile, cut chicken into pieces and sauté until brown. When vegetables in pan have been on heat for about five minutes, add tomatoes (with juice), basil, oregano, thyme, mushrooms, salt and pepper, bouillon cubes and wine. Stir well and let simmer for 10 minutes, until chicken is tender and sauce is somewhat cooked down. Serves four.

Day-After Turkey Divan

1 package (10 ounces) frozen broccoli or
asparagus spears, cooked and drained
4 large slices turkey
1/3 cup milk

1 can (10½ ounces) condensed cream of
vegetable, celery, chicken or
mushroom soup
½ cup shredded Cheddar cheese

Arrange broccoli in shallow baking dish (10x6x2"). Top with turkey slices. Blend soup and milk; pour over turkey; sprinkle with cheese. Bake in a 450°F oven until sauce is slightly browned, about 15 minutes. 4 servings.

Chicken or Turkey Croquettes

2 cups cooked chicken, turkey or meat,
chopped fine
¾ teaspoon salt
½ teaspoon celery salt
Dash pepper
1 teaspoon grated onion
3 tablespoons chopped parsley

1 cup thick white sauce
1 cup fine dry crumbs
1 egg, slightly beaten
2 tablespoons water
Vegetable oil to depth of 1 to 1½"
in skillet

Combine chicken, seasonings, onion and parsley with white sauce; chill. Form into croquettes – about 10 little log-shaped ones. Roll in crumbs, then in egg mixed with water, then in crumbs again. Let stand to dry coating while heating vegetable oil. Fry in vegetable oil heated to 375°F about 1½ minutes, until golden brown. Drain. 4 to 6 servings.

Chicken-Rice Bake

3 cups cooked rice (1 cup uncooked)
2 ounce jar pimento
¼ cup or 4 ounce can mushrooms
1½ cups cooked chicken
½ cup blanched almonds

½ cup sliced celery
1½ cups chicken broth
Salt & pepper
1½ tablespoons flour

Heat oven to 350°F. Sauté mushrooms and almonds in butter. Combine rice and pimento; place 1/3 in greased casserole; alternate chicken, celery, mushroom-almond mixture with remaining rice. Pour over this the chicken broth seasoned with salt and pepper and blended with flour. Bake 1 hour. Makes 6-8 servings.

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.

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.

Pineapple Stuffing

½ pound margarine	2 20-ounce cans crushed
2 cups sugar	pineapple (drained)
8 eggs	10-15 slices bread

Melt margarine. Add sugar. Add beaten eggs. Add bread and pineapple. Stir until well blended. Put into greased 9x13" pan. Sprinkle top with cinnamon. Bake at 350°F one hour.

Old Fashioned Butter Dressing

½ cup margarine	½ teaspoon pepper
1 cup finely chopped onion	1 teaspoon paprika
3 cups finely chopped celery	1 egg, slightly beaten
¾ cup chopped parsley	12 cups (about 12 slices) day old
½ teaspoon sage	bread cubes

Melt ½ cup margarine in skillet; sauté onion and celery until golden. Toss lightly with rest of ingredients in large bowl, just until well mixed. If too dry add 1 or 2 tablespoons milk. Makes about 12 cups.

Sausage Stuffing

1 onion, finely chopped	10 slices white bread, cubed
5 tablespoons butter	1 cup Pepperidge Farm seasoned
¾ pound bulk sausage	cubed stuffing
2 stalks celery, finely chopped	

Sauté onions in butter until soft. In separate pan sauté sausage, crumbling with fork. Remove browned sausage from pan with slotted spoon and drain on paper towels. Discard drippings. Reserve sausage.

Add chopped celery to onion and continue cooking until celery is soft. Season to taste with salt and pepper. Moisten bread cubes with some heavy sprinkles of water and toss to distribute water evenly. Combine all ingredients. Check for seasoning and moistness. Stuffing should be thoroughly moist but not drippy. Place in bowl and cover with plastic wrap. Refrigerate until it's time to stuff turkey. Stuff loosely into body and neck cavities. Makes enough for a 12 pound turkey.

Congressional Chicken

1 (10¾ ounce) can condensed cream of chicken soup
1 (10¾ ounce) can condensed cream of mushroom soup
½ cup milk

1 (6 ounce) package long grain and wild rice mix
4 chicken breasts, split, boned and skinned
½ cup (2 ounces) grated Parmesan cheese

Combine soups and milk, mixing until blended. Combine 1½ cups soup mixture with rice mix; spoon into 9x12" baking dish. Top with chicken and remaining soup mixture; cover. Bake at 350°F, 1 hour and 15 minutes. Sprinkle with cheese; continue baking, uncovered, 15 minutes. Makes 8 servings.

Spinach-Stuffed Chicken Breasts

8 slices bacon, diced
1 large onion, chopped
1 package (10 or 12 ounce) frozen chopped spinach, thawed and drained well
1 egg, lightly beaten
½ cup season croutons, lightly crushed

½ teaspoon garlic salt
4 whole chicken breasts, split, skinned and boned
4 tablespoons butter, margarine or salad oil
Lemon wedges

In a wide frying pan over medium heat, cook bacon until crisp. Pour off all but 2 tablespoons of the drippings. Add onion and cook until soft.

With a slotted spoon, transfer bacon and onion to a large bowl. Add spinach, egg, croutons, and garlic salt; toss gently.

With a small sharp knife, cut a pocket in the thick side of each breast half. Stuff lightly with spinach mixture and close with a wooden pick. (At this point you may cover and refrigerate until next day.)

Season lightly with salt and pepper. In same pan over medium heat, melt butter. Add chicken and cook, turning, for about 15 minutes (20 minutes if refrigerated) or until meat in thickest portion is no longer pink when slashed. Serve with lemon wedges to squeeze over top. Makes 4 to 8 servings.

Chicken Tetrazzini

1 can (4 ounces) sliced mushrooms, drained, reserving liquid	½ teaspoon salt
1/3 cup chopped onion	Dash pepper
4 tablespoons margarine or butter	½ cup dry vermouth or chicken broth*
3 tablespoons flour	¾ cup grated Parmesan cheese
1½ cups chicken broth	8 ounces thin spaghetti
½ cup light cream	2 cups diced cooked chicken

In saucepan, cook mushrooms and onion in butter until soft; stir in flour. Gradually add 1½ cups broth, cream and reserved mushroom liquid; cook, stirring, until sauce thickens. Remove from heat. Add salt, pepper, vermouth and ¼ cup of the cheese; set aside. Meanwhile, cook spaghetti as directed on package; drain. Combine spaghetti and chicken in 2-quart casserole; pour sauce over and mix lightly. Sprinkle with remaining cheese. Bake at 375°F for 20 minutes or until bubbling. 4 to 6 servings.

* Note: It is better to use ¼ cup dry vermouth and ¼ cup chicken broth instead of ½ cup dry vermouth.

Oven-Barbecued Chicken

2 broiler-fryer chickens, about 3 pounds each, quartered	2 tablespoons vegetable oil
1 cup ketchup	2 tablespoons Worcestershire sauce
1 cup orange juice	1 tablespoon Dijon mustard
2 tablespoons brown sugar	2 teaspoons salt, or to taste
	1 clove garlic, mashed

Put chicken pieces skin side up in shallow roasting pan in single layer. Combine remaining ingredients in small saucepan, and bring to a boil. Pour half of the sauce over chicken. Let marinate, if you like, several hours or overnight, turning occasionally. Refrigerate remaining sauce.

Bake chicken, uncovered, at 350°F for 30 minutes. Pour remaining sauce over chicken. Bake until juices run clear and chicken is tender, about 30 minutes longer. Makes eight servings.

Mennonite Skillet Chicken With Sour Cream

¼ pound butter

¼ cup + 2 tablespoons all purpose flour

2½ teaspoons salt

Pepper

2 broiler chickens, 2½ pounds
each, quartered

Paprika

½ cup water

1 cup sour cream

Parsley

Spiced crab apples (optional)

Preheat oven to 325°F. Melt butter in a cast-iron skillet. Combine the ¼ cup of flour, two teaspoons of the salt and a dash of pepper in a separate dish. Coat the chicken in the flour mixture, making certain that each piece is completely covered. Dip the coated pieces in the melted butter, coating all sides, and arrange chicken skin side up in the skillet. Sprinkle with the paprika (reserving some for later use), and bake in the oven for 1½ hours or until chicken is tender and golden brown. Remove chicken from the skillet and keep warm.

Add the water to the drippings in the skillet to deglaze and mix well. Blend in the remaining two tablespoons of flour, the remaining half teaspoon of salt, another dash of pepper, another dash of paprika and the sour cream. Bring to a boil, stirring constantly. Remove from the heat as soon as mixture begins to boil.

Return the chicken to the skillet. Cover the chicken with the gravy and sprinkle with more paprika. Garnish with parsley and spiced crab apples, if desired. Serve in the cast-iron skillet. Makes eight servings.