

# *Poultry*

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## **STUFFING for 25 POUND TURKEY**

- 1/4 pound butter
- 4 eggs
- 1 1/2 cups chopped onion
- 3 cups chopped celery
- 1/2 pound meat (optional)
- 2 cups chicken broth
- 2 teaspoons salt
- 1 teaspoon ground pepper
- 4 tablespoons poultry seasoning
- 2 tablespoons sage
- 1 tablespoon thyme
- 1 tablespoon rosemary
- 2 loaves gummy white bread (44 slices)

- Be sure the bread is stale and then tear it up.

The day before:

- Sauté onion, and celery in butter and refrigerate.
- Brown the meat separately and refrigerate.
- When ready to make stuffing, be sure refrigerated items have been brought to room temperature or heat slightly in microwave.
- Beat eggs and add seasonings.
- Put bread in large mixing bowl.
- Add onion, celery, and meat, if using.
- Pour on egg mixture and mix thoroughly.
- Add enough chicken broth to make the consistency you want.
- Stuff turkey.
- Bake any leftover stuffing separately.

Used for Tapella Thanksgiving dinners.

## Turkey Dinner – America’s Test Kitchen

### *Ingredients*

#### **Turkey**

- 1 turkey (12 to 15 pounds), giblets and neck reserved for gravy, if making (see note)
- 3 tablespoons plus 2 teaspoons kosher salt (see note)
- 2 teaspoons baking powder
- 12 ounces salt pork , cut into 1/4-inch-thick slices and rinsed (see note)

#### **Stuffing**

- 1 1/2 pounds white sandwich bread (about 15 slices), cut into 1/2-inch cubes (about 12 cups)
- 4 tablespoons unsalted butter , plus extra for baking dish
- 1 medium onion, chopped fine (about 1 cup)
- 2 celery ribs , chopped fine (about 1 cup)
- Kosher salt and ground black pepper
- 2 tablespoons minced fresh thyme leaves
- 1 tablespoon minced fresh marjoram leaves
- 1 tablespoon minced fresh sage leaves
- 1 1/2 cups low-sodium chicken broth
- 1 36-inch square cheesecloth , folded in quarters
- 2 large eggs

### *Instructions*

1. **FOR THE TURKEY:** Using fingers or handle of wooden spoon, separate turkey skin from meat on breast, legs, thighs, and back; avoid breaking skin. Rub 1 tablespoon salt evenly inside cavity of turkey, 1 1/2 teaspoons salt under skin of each breast, and 1 1/2 teaspoons salt under skin of each leg. Wrap turkey tightly with plastic wrap; refrigerate 24 to 48 hours.
2. **FOR THE STUFFING:** Adjust oven rack to lowest position and heat oven to 250 degrees. Spread bread cubes in single layer on baking sheet; bake until edges have dried but centers are slightly moist

(cubes should yield to pressure), about 45 minutes, stirring several times during baking. Transfer to large bowl and increase oven temperature to 325 degrees.

3. While bread dries, heat 4 tablespoons butter in 12-inch skillet over medium-high heat; when foaming subsides, add onion, celery, 2 teaspoons salt, and 1 teaspoon pepper; cook, stirring occasionally, until vegetables begin to soften and brown slightly, 7 to 10 minutes. Stir in herbs; cook until fragrant, about 1 minute. Add vegetables to bowl with dried bread; add 1 cup broth and toss until evenly moistened.

4. **TO ROAST THE TURKEY:** Combine remaining 2 teaspoons kosher salt and baking powder in small bowl. Remove turkey from refrigerator and unwrap. Thoroughly dry inside and out with paper towels. Using skewer, poke 15 to 20 holes in fat deposits on top of breast halves and thighs, 4 to 5 holes in each deposit. Sprinkle surface of turkey with salt-baking powder mixture and rub in mixture with hands, coating skin evenly. Tuck wings underneath turkey. Line turkey cavity with cheesecloth, pack with 4 to 5 cups stuffing, tie ends of cheesecloth together. Cover remaining stuffing with plastic wrap and refrigerate. Using twine, loosely tie turkey legs together. Place turkey breast-side down in V-rack set in roasting pan and drape salt pork slices over back.

5. Roast turkey breast-side down until thickest part of breast registers 130 degrees on instant-read thermometer, 2 to 2 1/2 hours. Remove roasting pan from oven (close oven door) and increase oven temperature to 450 degrees. Transfer turkey in V-rack to rimmed baking sheet. Remove and discard salt pork. Using clean potholders or kitchen towels, rotate turkey breast-side up. Cut twine binding legs and remove stuffing bag; empty into reserved stuffing in bowl. Pour drippings from roasting pan into fat separator and reserve for gravy, if making.

6. Once oven has come to temperature, return turkey in V-rack to roasting pan and roast until skin is golden brown and crisp, thickest part of breast registers 160 degrees, and thickest part of thigh registers 175 degrees, about 45 minutes, rotating pan halfway through. Transfer turkey to carving board and let rest, uncovered, 30 minutes.

7. While turkey rests, reduce oven temperature to 400 degrees. Whisk eggs and remaining 1/2 cup broth together in small bowl. Pour egg mixture over stuffing and toss to combine, breaking up any large chunks; spread in buttered 13- by 9-inch baking dish. Bake until stuffing registers 165 degrees and top is golden brown, about 15 minutes.

8. Carve turkey starting breast side down and remove wings by cutting skin first, pulling wings back and cutting thru cartilage. Turn over and remove legs with same technique. Finally, remove breasts with flexible knife and cutting closely following the rib bone.

## **CHICKEN CORDON BLEU (NO-FUSS)**

- 2 whole chicken breasts, split and skinned
- 4 slices baked or boiled ham
- 4 slices Swiss cheese, cut in half
- 2 tbsp. Dijon mustard
- 2 tbsp. Mayonnaise
- 1 c. herb seasoned croutons, finely crushed

Cut a deep pocket in meaty side of each chicken breast half. Wrap a ham slice around each half slice of cheese; stuff into pocket in each breast. Close pockets and secure with toothpicks. Brush breasts with combined mustard and mayo, coat with crushed croutons. Arrange on a rack in shallow pan. Bake at 350 degrees 35 to 40 minutes or until golden brown. Makes 4 servings.

## **CHICKEN FLORENTINE CASSEROLE**

- 2 (10-ounce) packages frozen chopped spinach
- 6 chicken breast halves (about 4 pounds), cooked, boned, and shredded
- 2 (10 3/4-ounce) cans condensed cream of mushroom soup
- 1 cup mayonnaise
- 1 cup sour cream
- 2 cups grated sharp Cheddar
- 2 tablespoons fresh lemon juice
- 1 teaspoon curry powder
- Salt and freshly ground black pepper
- 1/2 cup dry white wine
- 1/2 cup freshly grated Parmesan
- 1/2 cup soft bread crumbs
- 2 tablespoons butter

### **Directions**

Remove the outer wrappers from the box of spinach. Open 1 end of each box. Microwave on full power for 2 minutes, until thawed. Drain the spinach and put into a large bowl. Add the shredded chicken.

In a medium bowl, combine the soup, mayonnaise, sour cream, Cheddar, lemon juice, curry powder, salt and pepper, to taste, and wine. Whisk together to make a sauce. Pour the sauce over the spinach and chicken. Mix well with a spatula.

Place the mixture into an 11 by 7-inch casserole dish or 2 (9-inch) square disposable aluminum foil pans that have been sprayed with vegetable oil cooking spray. Pat down evenly and smooth with a spatula. Combine the Parmesan and bread crumbs and sprinkle over the top. Dot with the butter.

Wrap the uncooked casserole securely with plastic wrap, then with aluminum foil. Place each pan into a plastic freezer bag and seal. Place into freezer.

Allow casserole to thaw 24 hours in refrigerator. When ready to bake, remove the plastic wrap and foil. Bake uncovered at 350 degrees F for about 30 minutes until bubbly.

## **CHICKEN PICCATA**

Giada De Laurentiis

### **Ingredients**

- 2 skinless and boneless chicken breasts, butterflied and then cut in half
- Sea salt and freshly ground black pepper

- All-purpose flour, for dredging
- 6 tablespoons unsalted butter
- 5 tablespoons extra-virgin olive oil
- 1/3 cup fresh lemon juice
- 1/2 cup chicken stock
- 1/4 cup brined capers, rinsed
- 1/3 cup fresh parsley, chopped

### **Directions**

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess.

In a large skillet over medium high heat, melt 2 tablespoons of butter with 3 tablespoons olive oil. When butter and oil start to sizzle, add 2 pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes. Remove and transfer to plate. Melt 2 more tablespoons butter and add another 2 tablespoons olive oil. When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.

Into the pan add the lemon juice, stock and capers. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor. Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes. Remove chicken to platter. Add remaining 2 tablespoons butter to sauce and whisk vigorously. Pour sauce over chicken and garnish with parsley.

## **BAKED CHICKEN MARSALA**

Serves 12+

6 lbs. boneless skinless chicken thighs (Foster Farm from Costco)  
 1 pkg. Lipton onion soup mix  
 Sweet Marsala wine

Thaw chicken and pat dry. Flatten then salt and pepper lightly. Roll up tightly, no need to tie. Place all thighs nice side up (about 18 or so) in a Pam sprayed 9x13 baking dish. Pour wine over chicken to a depth of 1/2 inch. Sprinkle onion soup mix over chicken. Cover with foil. Bake at 375 degrees for 45 minutes. Pour dish juices into a pot and bring to boil. Add cornstarch mixed with water (1 tbsp per cup of liquid) and cook until thickened. Pour sauce back over chicken. Return to oven for another 10-15 minutes, uncovered.

A nice addition is caramelized onions over the top of the sauce.

## **BREAST of CHICKEN ELEGANTE (in Phyllo)**

Serves 12.

- 1 1/2 cups mayonnaise
- 1 cup green onions, chopped
- 1/3 cup lemon juice
- 1/4 cup sour cream

- 2 cloves garlic minced
- 2 teaspoon dry tarragon leaves, crushed
- 12 chicken breasts, boned and skinned
- 24 sheets of filo dough (Prebuttered dough saves a lot of time)
- 2/3 cup melted butter (usually need more)
- 1/3 cup parmesan cheese

- Combine thoroughly for sauce the mayonnaise, green onions, lemon juice, sour cream, garlic and tarragon.
- Lightly sprinkle chicken breasts with salt and pepper.
- Place 2 sheets of filo dough together on a damp towel and brush top surface with melted butter.
- Spread 1 1/2 tablespoons. of sauce in upper corner of filo, place breast on this and add another 1 1/2 tablespoons. sauce on breast.
- Bring corner of filo over breast, fold the sides in , and roll to form a package enclosing the chicken.
- Proceed with each chicken breast.
- Place on an ungreased baking sheet.
- Bush the packets lightly with melted butter and sprinkle with parmesan cheese.

Bake at 375° for 20 to 25 minutes, until golden

Recipe from Carol Proffitt, May 1991, used New Years Eve 1991, and Queens dinner 1999.

## **CORNISH GAME HENS with WILD RICE DRESSING**

Serves 4

- 2 Cornish game hens
- 1/2 cup chopped onion
- 1 tablespoon butter
- 1 3/4 cups chicken broth
- 1/2 cup wild rice
- 1/4 cup regular brown rice
- 1/4 teaspoon ground sage
- 1/4 teaspoon dried oregano, crushed
- 1/8 teaspoon pepper
- 1 cup shredded carrot
- melted butter
- Fresh sage (optional)

- Halve the Cornish hens lengthwise. Rinse hens halves. and twist wing tips under backs. Cover and chill.

### **FOR STUFFING:**

- In a medium saucepan, cook onion in butter till tender.
- Stir in the broth, wild rice, brown rice, sage, oregano. and pepper.
- Bring to boiling; reduce heat.
- Simmer, covered for 40 to 50 minutes or till liquid is absorbed.
- Stir in the carrot.
- Cool; cover and chill up to 24 hours.

### **TO BAKE:**

- Spoon rice stuffing into 4 mounds on bottom of a 13x9x2-inch baking dish.
- Place Cornish hens, cut side down, over rice mounds in pan.
- Brush with melted butter.
- Bake, covered, in a 375° F. oven for 45 minutes.
- Uncover. Brush hens with melted butter.
- Bake, uncovered, 30 to 35 minutes more to till tender.

- Arrange hens atop rice stuffing on four plates.
- Garnish each with a sprig of fresh sage.

Recipe from Marilyn Runge, *Culinary*, June, 1989.

## CURRY

Makes 4 to 6 servings.  
Preheat oven to 325°F.

- 1/4 cup butter
- 1 clove garlic, chopped
- 1 cup chopped onion
- 3 tablespoons curry powder
- 1 cup chopped, peeled apple
- 1/2 teaspoon ginger
- 1/2 cup flour
- 3 cups chicken broth
- 1 tomato, peeled & chopped
- 1 1/2 cups milk
- 4 ounces flaked coconut
- salt and freshly ground pepper to taste
- 1 pound left-over turkey or chicken, cut-up

- Sauté garlic, onion, apple, curry and ginger in butter.
- Cook slowly until onions and apples are tender but not browned.
- Stir in flour and gradually stir in chicken broth.
- Cook and stir until mixture boils and is thickened.
- Add tomato.
- Pour over poultry in 3 quart casserole.
- cover and bake in a 325°F. oven for 1 hour.
- Meanwhile, simmer coconut in milk for 20 minutes.
- Strain, pressing all milk from coconut.
- Stir milk into curry mixture.
- Add salt and pepper to taste, and let cook another 10 minutes.
- Serve over cooked rice.

Accompany with chopped nuts, flaked coconut, chutney, and raisins.

Recipe from *Fondue, Chafing Dish and Casserole Cookery* by Margaret D. Murphy

## CHICKEN CYNTHIA à la CHAMPAGNE

- 10 boned chicken breasts
- 10 chicken thighs
- 2 cups flour
- 2 teaspoons salt
- 4 tablespoons butter
- 4 tablespoons salad oil
- 3 ounces orange curaçao
- 18 ounces dry champagne
- 1 1/2 cup chicken bouillon
- 1 cup mushrooms, sliced
- 1 cup whipping cream

- 1 can Mandarin orange wedges
- 2 tablespoons corn starch
- 2 tablespoons water
- seedless grapes (if available)

- Salt and flour chicken. Sauté in butter and oil, 10 minutes on each side. Transfer to a roasting pan and continue browning in a 350° F oven for 20 minutes.
- Remove from oven and pour in curaçao and champagne.
- Cover with bouillon and simmer on top of the stove until tender, about 20 minutes.
- This much can be done early.
- Remove chicken and keep warm in oven while making sauce.
- Sauté mushrooms and add with the cream to liquid in roasting pan.
- Mix corn starch and water and add slowly to sauce, stirring constantly until sauce thickens.
- It should be the consistency of a thin white sauce. If it does not thicken properly, add one more tablespoon corn starch mixed with 1 tablespoon water.
- Serve chicken, spoon sauce over and garnish with orange wedges and grapes.

Recipe from Ernie's via Marilyn Regan used for AAUW Supper Club French Dinner, June 1975

## **WILLIAMSBURG BONELESS BREAST of CHICKEN**

Serves 10

- 10 whole chicken breasts, boned
- 1 1/2 cups butter, divided
- 25 large fresh mushrooms, chopped
- 10 tablespoons flour
- 2 1/2 tablespoons shallots, chopped
- chicken stock or milk
- 1 1/4 cup light cream
- drippings from chicken
- salt and pepper to taste

- Line a shallow baking pan with foil and grease well.
- Flatten chicken breasts slightly.
- Sauté mushrooms and shallots in 3/4 cup butter over medium heat for 5 minutes. Stir constantly. (May have to sauté in 2 batches).
- Salt and pepper to taste.
- Stuff chicken breasts with mixture and fasten securely with wooden toothpicks.
- Place in prepared pan and bake at 375° F. for 40 minutes. (This much can be done early).
- Reduce heat to 350° F. and baste chicken occasionally if it seems to be browning too rapidly; bake an additional 10 to 15 minutes or until chicken is done.
- Pour chicken drippings into a measuring cup and add Chicken Stock or milk to make 2 1/2 cups.
- Make sauce by melting remaining butter and stirring in the flour. Remove from heat and stir in the 2 1/2 cups chicken drippings and the cream.
- Stir until sauce is smooth, return to heat and cook 3 to 4 minutes, stirring constantly.
- Serve over chicken while hot

Recipe from The Williamsburg Cookbook used for the AAUW Supper Club Williamsburg dinner, November 1975



## CRAB STUFFED CHICKEN BREASTS

Serves 10

- 1 egg
- 1 1/4 cup packaged stuffing mix
- 1 pound crab
- 1 tablespoon lemon juice
- 2 teaspoons Worcestershire sauce
- 1 teaspoon prepared mustard
- salt
- 1/2 teaspoon MSG
- 3 cans cream of mushroom soup
- 1/3 cup salad oil
- 1/4 cup milk
- 2 teaspoons Kitchen Bouquet
- 1/2 teaspoon onion juice or onion powder
- Sherry
- 1/2 teaspoon pepper
- 1/4 pound butter
- 10 whole chicken breasts, boned, skin left on

- Lightly beat egg; add stuffing mix, 2/3 cup undiluted mushroom soup, crab, lemon juice, Worcestershire, mustard and 1/2 teaspoon salt. Mix this well.
- Sprinkle inside of breasts with 1 teaspoon salt and MSG. Spoon 1/10 of stuffing mix down center of each breast; roll up stretching skin to cover all and fasten with metal skewer. Place on cookie sheet.
- In sauce pan combine rest of mushroom soup with salad oil, milk, Kitchen bouquet, onion juice, pepper and sherry.
- Can be fixed to this point and refrigerated for later cooking.
- Melt the butter for basting.
- Broil or grill. the chicken breasts.
- Heat sauce until blended and bubbly.
- TO SERVE: remove skewers, pass sauce separately.

### TO BROIL:

- Broil breasts 6 inches from heat for 15 minutes, turning once. Brush with butter. Broil 15 minutes longer, turning and basting once more.

### TO GRILL:

- when coals are glowing and a gray ash covers charcoal, arrange breasts on grill,
- Grill 20 minutes, turning at least once, and keeping butter sauce warm on side of grill. Brush breasts with butter, turn, grill 10 minutes, brush again with butter, turn again, grill 10 more minutes or until breasts are done.

Recipe from Marlene Dervin used for AAUW Supper Club International Dinner, May 1977 and Queens Dinner, 2000.

## CORNISH HENS with HONEY-SAUTERNES SAUCE

Serves 4.

### SAUCE

- 1/4 cup plus 2 tablespoons honey
- 1 1/2 cup Sauternes or other sweet white dessert wine
- 1 cup chicken stock or canned low-salt broth
- 2 tablespoons soy sauce

### FOR SAUCE:

- Heat honey in heavy small skillet over medium-high heat until honey darkens and becomes fragrant, swirling pan occasionally, about 3 minutes.
- Carefully add Sauternes and stock.
- Boil mixture until reduced to 1 cup, about 20 minutes.
- Add soy sauce and boil 3 minutes longer.

*(Can be prepared 1 day ahead. Cover and refrigerate.)*

## CARAMELIZED ONIONS

- 1 10-ounce basket pearl onions
- 2 tablespoons unsalted butter
- 1/4 cup water
- 1 tablespoon honey

### FOR ONIONS:

- Bring medium saucepan of water to boil. Add onions and blanch 2 minutes. Drain. Rinse onions under cold water to cool. Drain.
- Using small sharp knife, trim off root end of onions; peel off skin.
- Melt butter in heavy medium skillet over medium heat.
- Add onions and sauté until golden brown and almost tender, about 10 minutes.
- Add 1/4 cup water and honey. Cover and simmer until onions are tender, about 5 minutes.
- Uncover and continue cooking until onions are caramelized, stirring occasionally, about 2 minutes.
- Remove from heat.

*(Can be prepared 8 hours ahead. Cover and let stand at room temperature.)*

## GAME HENS

- 2 1 1/4 pound Cornish game hens, cut in half
- 11 tablespoons unsalted butter, cut into pieces, room temperature
- 1 bunch spinach, trimmed

### FOR GAME HENS:

- Preheat oven to 425° F.
- Season hen halves with salt and pepper.
- Arrange hens skin side up on baking sheet.
- Bake until juices run clear when thighs are pierced, about 25 minutes. Keep warm.
  
- Melt 1 tablespoon butter in heavy large skillet over medium-high heat.
- Add spinach. Cover and cook until spinach is just wilted, about 2 minutes. Drain.
- Season with salt and pepper. Keep warm.

- Reheat onions over medium heat, stirring constantly.
- Bring sauce to boil; remove from heat and gradually whisk in remaining 10 tablespoons butter.
- Divide spinach among plates.
- Place 1 hen half atop spinach on each plate.
- Spoon sauce over hens.
- Garnish with onions and serve.

Recipe from Bon Appétit Best of Paris, May 1991, used for New Year's Eve 1992 and Culinary, October 2001

## PASTILLA

Part I can be made ahead

Part II bakes at 425° F. for 30 minutes.

- 3 Cornish game hens
- 4 garlic cloves, minced
- 1 tablespoon salt
- 1 teaspoon coriander
- 1 teaspoon ginger root, minced
- 1/4 teaspoon tumeric
- 1/2 teaspoon ground black pepper
- pinch saffron
- 1 cup hot water
- 3 cinnamon sticks
- 1 cup minced parsley
- 1 large onion, minced
- 1 pound butter
- 1 1/2 cups blanched almonds
- 1/4 cup powdered sugar
- 2 teaspoons cinnamon
- 3 tablespoons lemon juice
- 1 package phyllo leaves
- 6 eggs, beaten until frothy

Part One:

- Wash well and pat dry inside of game hens (reserve giblets).
- Rub well inside and outside with paste of garlic cloves and salt.
- Let stand 10 minutes and place hens and giblets into saucepan in which they fit snugly.
- Combine ginger root, coriander, black pepper, turmeric, saffron and hot water. Pour over hens and add enough water to cover them.
- Sprinkle on top of hens a mixture of cinnamon sticks, onion, parsley and 1/4 pound butter, cut into bits.
- Bring to a boil, cover, lower heat and cook 1 hour or until hens are tender.
- Let cool in stock.
- Remove and shred meat and giblets into small pieces.
- Set aside.
- In heavy skillet brown almonds and 3 tablespoons butter.
- Drain on paper toweling, cool and chop finely.
- Combine with powdered sugar and cinnamon and set aside.
- Remove cinnamon sticks from stock and cook stock over medium-high heat until reduced to 1 1/2 cups.

Part Two:

- Heat the stock to medium and add lemon juice.

- Keep at simmer and gradually beat in eggs.
- Cook, stirring constantly, 10 minutes or until eggs are cooked but not dry.
- Remove from heat and season with salt to taste.
- Stack 4 phyllo sheets on a cookie sheet.
- Bake in 400° F. oven for 1 minute so leaves are crisp but not browned. Set aside.
- Melt about 3/4 cup butter and brush 2 phyllo sheets at a time quickly with the melted butter using a 2' nylon brush until you have done 6 sheets.  
(NOTE: keep unused phyllo dough rolled and covered with tea towels so they will not break and dry out)>
- Spread the 6 buttered phyllo sheets in lavishly buttered 12" skillet, letting edges hang over the sides.
- Fold another buttered sheet of dough and place in center of skillet.
- Sprinkle with reserved almond mixture.
- Cover with 1/2 egg mixture.
- Top with 2 of the baked phyllo sheets.
- Layer over sheets the reserved Cornish hen meat and giblets.
- Top with remaining baked phyllo sheets.
- Cover with remaining egg mixture.
- Fold edges of dough over and brush with melted butter.
- Arrange remaining 2 unbaked phyllo sheets on top, tucking edges in under pie to enclose completely.
- Brush with more melted butter.
- Bake at 425° F. for 20 minutes or until golden brown.
- Shake pan slightly, loosen edges of pie with spatula and invert onto buttered oven proof platter, pouring off any excess butter and reserving it.
- Brush top with reserved butter and bake approximately 10 minutes or until golden.
- Remove from oven and sprinkle lavishly with sifted powdered sugar.
- Make a crisscross pattern on top with ground cinnamon.
- Serve immediately - use fingers only.

Recipe from AAUW Supper Club Middle Eastern Dinner, December 1977.

## **CURRY CHICKEN SALAD**

- 2 cups diced chicken
- 1 cup celery
- 1/4 cup peanuts
- 2 bunches chopped green onions
- 1 13 1/4 ounce can pineapple tidbits, drained

Dressing:

- 2/3 cup mayonnaise
- 1/2 teaspoon curry powder
- 2 tablespoons chopped chutney
- 2 tablespoons lime juice
- 1/4 teaspoon lime rind
- 1.4 teaspoon salt (not usually needed)

- Mix chicken, pineapple, celery, peanuts, green onions.
- Add dressing made with mayonnaise, curry, chutney and lime juice.

## **SMOTHERED CHICKEN**

Makes 4 to 6 servings.

1 cut-up chicken  
1/3 cup flour  
1 teaspoon salt  
1/8 teaspoon pepper  
1/4 cup shortening  
1 package dried Chicken Noodle Soup mix  
1/2 cup water  
1 medium onion, sliced  
1 tall can evaporated milk

- Mix in paper bag the flour, salt and pepper.
- Shake chicken pieces in flour mixture, two pieces at a time.
- In a 10-inch skillet over medium heat, brown chicken slowly in hot shortening.
- Spoon off any drippings.
- Sprinkle Chicken Noodle Soup Mix around chicken pieces.
- Add the water and onion.
- Cover and cook over low heat 30 to 35 minutes, or until drumstick is tender when pierce with a fork.
- Place chicken in deep serving dish.
- Stir evaporated milk into liquid left in skillet.
- Cook and stir until steaming hot, but do not boil.
- Pour sauce around chicken in serving dish.

Note: I use only 1 cup evaporated milk to make a thicker sauce.

## **BREAST of CHICKEN on RICE**

Makes 4 servings.

1 can cream of mushroom soup  
1 soup can milk  
3/4 cup uncooked regular rice  
4 ounce can mushroom stems and pieces  
1 envelope onion soup mix  
2 chicken breasts, split in half

- Heat oven to 350°F.
- Mix mushroom soup with milk; reserve 1/2 cup of the mixture.
- Mix remaining soup mixture with rice, mushrooms (including liquid), and half of onion soup mix.
- Pour into 7x11x2" baking dish. Place chicken breasts on top.
- Pour reserved soup mixture over chicken breasts.
- Sprinkle with remaining onion soup mix.
- Cover and bake 1 hour.
- Uncover and bake 15 minutes longer.

I mix the mushroom soup, milk rice, mushrooms, and onion soup all together.

Recipe from Betty Crocker's Dinner in a Dish Cookbook, 1965.

## **CHICKEN and DUMPLINGS**

Makes 4 servings.

3 pounds chicken wings  
1 tablespoon vegetable oil  
1/2 cup chopped onion  
1/2 cup chopped carrot  
1 1/2 cup chopped celery  
1 teaspoon salt  
1/4 teaspoon pepper  
3 chicken bouillon cubes  
2 tablespoons flour  
3 cups water plus 2 tablespoons

Dumpling Batter;

1 1/2 cups biscuit mix  
2 tablespoons chopped parsley  
1/2 cup water

- In a large heavy kettle, brown wings in the oil.
- Stir in vegetables.
- Cook, stirring, 10 minutes, or until vegetables begin to brown.
- Add salt and pepper.
- dissolve bouillon cubes in 3 cups boiling water.
- Add to wings.
- simmer 1 hour, or until meat begins to fall from bone.
- Taste to correct seasoning.
- Blend flour with 2 tablespoons water.
- Stir into mixture.
- Drop dumpling batter by spoonfuls into kettle, forming 8 dumplings.
- Cover and cook 10 minutes, or until dumplings are done

## CHICKEN in RIESLING WINE

4 pound chicken, cut up  
salt and pepper to taste  
3/4 cup butter  
1 onion, quartered  
1 clove garlic, minced  
2 cups Riesling wine  
1 cup mushrooms, sliced  
juice of 1 lemon  
2 cups heavy cream (whipping cream)

- Salt and pepper the chicken.
- Sauté the chicken in 1/4 of the butter, adding onions, garlic and wine.
- In a separate pan, sauté the mushrooms in 1/4 of the butter with the lemon juice.
- Add the mushrooms to the chicken.
- cover and cook 50 minutes.
- When chicken is cooked, remove it and the mushrooms with a slotted spoon and keep them warm.
- Reduce the liquid in the pan by half its volume.
- Add cream and simmer until thickened.
- Add remaining butter and pour over chicken.

Recipe from Malcolm Hébert, San Jose Mercury News, about 1989.

As good as meal I had at Maison Kammerzell in Strasbourg.

## CHICKEN KIEV

Makes 8 servings.

- 8 boned chicken breasts, split into halves
- 1/2 pound hard butter
- 2 tablespoons minced parsley
- 2 teaspoons lemon juice
- 2 eggs
- 2 tablespoons water
- 2 tablespoons minced chives or scallions (optional)
- 2 cups bread crumbs, cracker crumbs or seasoned coating mix for chicken

- Remove skin from chicken pieces.
- Place between sheets of waxed paper.
- Pound until meat is very thin-about 1/8-inch thick, taking care not to make any holes in the meat.
- Cut each stick of butter into 8 finger shapes, making a total of 16 pieces.
- Place one on each chicken piece peat end.
- Sprinkle with chives, parsley and lemon juice.
- Roll up each piece, folding ends in to that butter is completely enclosed.
- Secure with wooden toothpicks or skewers.
- Trim off end of picks. (I never do.)
- Beat eggs slightly with water.
- Dip rolled chicken pieces into egg mixture, one at a time.
- Shake off excess liquid and coat with breading.
- Place on ungreased shallow pan, sealed side up.
- Bake at 450°F. for 20 minutes or until well browned.
- Drain on absorbent paper; then place on serving platter.

## LEMON CHICKEN

Makes 4 servings.

- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme leaves
- 1/4 cup water
- 1/4 cup lemon juice
- 3 tablespoons corn oil
- 2 whole chicken breasts
- 1 large carrot, sliced
- 1 pound zucchini, sliced
- 1 cup celery
- 1 clove garlic, minced or pressed
- grated rind of 1 lemon

- In small bowl stir together cornstarch, salt and thyme.
- Stir in lemon juice and water until smooth.
- Set aside.
- Cut skinned, boned chicken breasts into strips.
- In wok or large skillet heat 2 tablespoons of the corn oil over medium-high heat.
- Add chicken, one half at a time, and stir-fry about 3 to 4 minutes or until lightly browned.
- Remove chicken from wok.

- Add remaining 1 tablespoon corn oil.
- Add carrots; stir-fry 1 to 2 minutes.
- Add zucchini; stir-fry 1 minute.
- Add celery, garlic and lemon rind; stir-fry 1 minute.
- Return chicken.
- Restir cornstarch mixture.
- Stir into wok.
- Stirring constantly bring to boil over medium heat and boil 1 minute.

## CHICKEN for a CROWD

Amount of ingredients depends on number of people being served.

Chicken pieces  
 salt and pepper  
 garlic salt  
 oil  
 equal parts bread crumbs and flour  
 onions

- Sprinkle chicken pieces with salt, pepper, and garlic salt
- Dip in mixture of bread crumbs and flour
- Pan fry in oil until brown.
- Put pieces in baking pan, layer sliced onions on top.
- Sprinkle with salt.
- Cover with foil.
- Bake at 350°F for one hour.

Recipe from Laura Burguillos

## JOAN'S CHICKEN

8 boned chicken breasts  
 8 slices Swiss cheese  
 1 can cream of chicken soup  
 1/4 cup dry white wine  
 2 cups stuffing mix  
 1/3 cup butter

- Arrange chicken breasts in shallow baking dish.
- Place one slice of Swiss cheese on each breast.
- Stir together soup and wine.
- spoon evenly over chicken.
- Crush the stuffing mix.
- Sprinkle over top of chicken.
- Drizzle melted butter over chicken.
- Bake uncovered at 350°F for 50 to 55 minutes.

Recipe from Joan McSweeney, St. Francis High School Faculty Luncheon about 1980



## CREAMED CHICKEN

1 1/2 cup butter  
1 1/2 cups flour  
1 teaspoon salt  
1/8 teaspoon white pepper  
2 cups chicken stock  
1 1/4 cups whole milk  
2 cups cut-up cooked chicken  
1/2 green pepper, chopped  
1-2 teaspoons pimento  
peas (optional)  
1 carrot, diced fine, cooked until tender

- Melt butter in a large saucepan.
- Blend in flour and seasonings.
- Cook until bubbly.
- Remove from heat and stir in well seasoned chicken stock and milk.
- Return to heat.
- Bring to a boil and boil 1 minute.
- Add rest of ingredients and heat thoroughly.

NOTE: Whole milk or reconstituted evaporated milk should be used.

Recipe from Marilyn Regan.

## AUNT HELEN'S CHICKEN BREAST in WINE

- Boned chicken breasts
- Boil bones for stock.
- Boil rice in stock, mix in chopped celery and onion.
- Stuff breasts with rice mixture.
- Hold breasts together with toothpicks.
- Dip breasts in cooking oil.
- Place in well buttered pan.
- Bake at 350°F. for 1 hour.
- Then pour 1 cup sherry wine over chicken breasts.
- Cook for another 1/2 hour.

## CHICKEN SUPREME

4 chicken breasts  
4 cups chopped celery  
1 cup slivered almonds  
4 ounces mushroom pieces  
1 1/2 cup mayonnaise  
1 cup sour cream  
1 can cream of chicken soup  
shredded cheddar cheese

- Layer chicken breasts in baking dish.
- Combine rest of ingredients, except cheese
- Pour over chicken breasts.

- Cover and let stand over night.
- Spread cheddar cheese on top.
- Bake at 350°F. for 1 hour.

Recipe from Newcomers.

## CRANBERRY CHICKEN

- 4 boned chicken breasts
- 1 can whole cranberry sauce
- 1 package dried onion soup mix
- 8 ounces French/Russian dressing

Place chicken breasts in 9x13 baking dish.  
 Mix cranberry sauce, onion soup mix and dressing.  
 Pour over chicken breasts.  
 Bake at 350° F. for 1/2 hour covered, 1/2 hour uncovered.

Recipe from Julia

## TURKEY OR CHICKEN DIVAN

- ¼ cup Margarine
- ¼ cup Flour
- 1 ½ cups Milk
- ½ tsp salt
- Dash Cayenne
- 8 oz. Velveta or sharp cheddar
- 2 10 oz pkgs. Frozen Broccoli, cooked and drained
- ½ Turkey Breast or 4 Chicken Breasts, cooked and sliced
- Sliced Almonds

Make a white sauce with margarine, flour, milk, and seasonings. Add 1 ¾ cups cheese; stir until melted. Arrange broccoli and chicken in 11 x 7 buttered baking dish. Top with sauce. Bake at 350°, 35 to 40 minutes or until hot. Top with remaining cheese and almonds. Makes 6-8 servings.

## BRAISED TURKEY LEGS / BREASTS

### Ingredients:

- 2 turkey Legs breasts (about 5 pounds total)
- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon dry oregano
- 1/2 teaspoon pepper
- 1/4 cup olive or vegetable oil
- 2 large onions, chopped
- 2 garlic cloves, finely minced
- 1 cup chicken broth
- 1/2 cup dry red wine

1 dry bay leaf  
1/2 teaspoon dry thyme  
1/2 teaspoon dry rosemary

- Rinse turkey and pat dry.
- In a shallow bowl, mix flour, salt, oregano and pepper.
- Dust turkey with flour mixture; set remaining flour mixture aside.
- Heat oil in a wide frying pan over medium heat. Add turkey, a few pieces at a time (do not crowd pan); cook, turning as needed, until browned on all sides. Transfer to a 4 to 6-quart baking pan.
- Add onions and garlic to frying pan; cook, stirring often, until onions are soft, about 5 minutes.
- Add broth and wine, stirring to scrape browned bits free. Then add bay leaf, thyme and rosemary.
- Pour broth mixture over turkey, cover, and bake in a 350°F (175°C) oven until turkey is very tender when pierced, about 2 to 2 1/2 hours. (1 1/2 hours for breast)
- Lift turkey from baking pan and arrange in a serving dish.
- Measure reserved flour mixture and blend with an equal amount of cold water; stir into pan juices. Cook, stirring, until sauce boils and thickens.
- Spoon some of the sauce over turkey; pour remainder in a small serving dish and offer to spoon over individual servings.

Makes 4 servings.