

Chicken Supreme

Ingredients:

2 cups cooked chicken, diced
2 tablespoons chopped onion
1/4 cup chopped celery
1/2 teaspoon poultry seasoning
1/2 teaspoon salt
1/4 cup + 2 tablespoons butter
1 egg
3 cups bread crumbs
2 cups + 2 tablespoons chicken broth
2 tablespoons flour



Directions:

1. Wash hands with water and soap.
2. Place chicken in a greased 1-quart baking dish; set aside.
3. Peel onion; rinse onion and celery under cool running water. Dice and set aside.
4. In a medium skillet, sauté onion, celery, sage or poultry seasoning, and salt in 1/4 cup butter until tender. Remove from heat; cool.
5. Crack egg into a small bowl and beat with a fork. Wash hands with water and soap.
6. In a medium bowl, add bread crumbs, sautéed vegetables, beaten egg and 2 tablespoons chicken broth. Mix well and spoon over chicken; set aside.
7. In a medium skillet, melt 2 tablespoons butter. Stir in flour until smooth; cook for 1 minute. Gradually add 2 cups chicken broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Season with salt and pepper, to taste. Pour over chicken and dressing. Bake at 350° F for 35 to 40 minutes or until a thermometer inserted in the center reads 165° F. Yields: 4 servings.

Note: The amount of butter can be reduced in the dressing.