

Bethel Cookbook

Chicken and Dumplings

3 lb. boiled chicken meat, usually leg and thigh meat, picked off the bone
4 cups of chicken broth, rendered when boiling the chicken parts, save separately
4 cups self-rising flour
Food coloring, yellow

Put chicken broth in a boiler pan and heat to simmering temperature, maintain this temperature.

Use some of the broth to mix with the flour to form a stiff dough. Roll out on a bread-board to approximately a 1/8 inch thickness. Cut dough into strips approximately 1/2 to 3/4 inches wide.

Pick up strips of dough and place in the simmering broth, push strips down into broth for thorough cooking. Bring broth to a boil for about a minute with cover on boiler.

Add food coloring to a desired shade of yellow (This adds appeal to the product).

Stir while adding chicken meat. Simmer for an additional two minutes and serve.

Serves 8 or more

Winifred "Capt'n" McElvar

Chicken Casserole

4-6 chicken breasts	2 cans Franco American chicken gravy
salt and pepper	1 cup seasoned bread crumbs
1 cup uncooked yellow rice	1/2 stick margarine
2/3 cup water	

Prepare chicken by placing in covered pan with 2/3 cup water. Add salt and pepper. Cook on low heat until tender about 1 1/2 hours. Remove chicken and cool. Cook rice in chicken broth. Cut chicken into pieces. Using 3 qt. casserole dish, place a layer of rice, layer of chicken and 1 can of gravy. Repeat rice, chicken, gravy. Mix crumbs with melted margarine. Place on top. Bake 350° for 30 minutes. Serves 8.

Mary Brown

Bethel Cookbook

Chicken A La Manwich

1 whole chicken cut up and skinned
1 large can Manwich sauce
salt and pepper
parsley

Lightly oil baking pan with olive oil. Place chicken pieces in pan. Salt and pepper to taste. Bake at 325° until lightly brown. Turn chicken on other side till lightly brown. Pour off any grease from chicken. Pour 1/2 can of Manwich over chicken and continue baking. Turn over, pour remaining Manwich over chicken and bake until done. Serve with yellow rice and salad. Approximate baking time 45 minutes to 1 hour. This may also be prepared in the microwave. Sprinkle with parsley.

Cee Merritt

Chicken & Broccoli Skillet

1 package chopped frozen broccoli
boneless chicken breasts (1 per person)
1 small chopped onion
3 medium tomatoes
1 Tbs margarine
1 tsp thyme
1 tsp lemon juice
1 tsp salt

Thaw 1 package of frozen broccoli. Cut boneless, skinless chicken breasts into 1 inch thick strips. Salt and pepper chicken. Cook chicken in skillet with 1 Tbs of margarine and 1 small chopped onion - about 5 minutes. Add thawed broccoli, thyme, lemon juice, salt. Cook covered for 5 minutes. Cut 3 medium tomatoes in small wedges - add to broccoli and chicken, cover and cook 5 to 6 minutes. Serve.

Barbara Stiles

Bethel Cookbook

Chicken Enchiladas

- 1 chicken cooked, chopped (save broth)
(or 2 packages boneless chicken breast)
- 1 medium onion
- 2 cans chopped chiles (small cans)
- 1 can cream of chicken
- 1 can cream of mushroom soup
- 1 cup chicken broth
- 1 dozen Corn tortillas
- 1 lb longhorn cheese grated (may use cheddar)

Saute onion in butter, add chiles, soups broth and chicken. Mix well. Grease 9"x13" glass baking dish. Put layer of tortillas (3), cover with sauce and grated cheese, add cooked chicken and cover with rest of sauce and grated cheese, continue to layer ending with cheese. Bake 30 minutes at 350°. Serve with rice and green peas (optional).

Annette Pendergrass
(submitted by Barbara Stiles)

Chick Corn

- 1 fryer, 3-4 pounds, cut up
- 2 cans cream style corn
- flour
- salt and pepper

Pour corn in a buttered 9"x13" pan. Lightly flour chicken, salt and pepper to taste. Fry until brown, but not done. Place chicken in corn and bake at 350° for 45 minutes or until chicken is done.

Shelley Willis

Bethel Cookbook

Marinated Chicken Breast Meat

- 1 lb chicken breast meat, cut into 3/4 inch by 3/8 inch strips
- 4 oz white or red wine , or white rum
- 1 oz apple vinegar
- 1 Tbs chopped basil
- 1 bay leaf, crumpled and broken into small pieces
- 2 medium size cloves of garlic, sliced thin

Mix wine, vinegar, basil bay leaf, and clove of garlic in a small (1 qt.) bowl. Submerge chicken meat strips in this mixture, stir every 30 minutes to expose all surfaces of meat strips to the marinate. Meat should marinated for at least 90 minutes or over-night. Water may be added if marinate does not cover the meat.

Use self-rising flour for coating meat strips before frying. Fry in about 1/2 inch of peanut oil. Turn when brown on one side. Total frying time should be about 10 minutes.

Great with a baked potato!

Newton "Mac" McElvar

Orange Baked Chicken

- 1 1/2 cups Minute Rice, cooked
- 1 1/2 cup orange juice
- 1 can chicken rice soup
- 6 or 8 chicken breasts

Put rice and soup in bottom of baking dish, mix thoroughly. Lay pieces of chicken on rice. Pour orange juice over all. Cover with foil. Bake in 350° oven for 45 minutes or until chicken is done. You may remove foil the last few minutes to allow chicken to brown.

Carl and Cee Merritt

Bethel Cookbook

Oven Fried Chicken

Mix Bisquick (2 cups), salt and pepper, and 1/4 cup paprika in zip lock bag. Add chicken pieces and shake. Spray Pam on baking dish. Put into 350° oven with 1 stick in baking dish until butter is melted. Add chicken pieces. Bake at 350° for 1 hour.

Pat Singletary

"Party Chicken"

8 good size pieces of boneless chicken breasts
8 slices of bacon (I usually microwave a little first)
1 jar Armour Chipped Beef
1 can mushroom soup
1/2 pint sour cream

Wrap each breast with bacon. Cover bottom of flat greased baking dish (8"x12"x2") with chipped beef, arrange breast on top of beef. Mix soup and sour cream and pour over all. Bake uncovered for 3 hours at 275° to 300°. Serves 8.

*Pam Plate
Ft. Walton Beach*

Chicken-n-Rice

1 cup diced chicken	4 tsp margarine
2 cups instant rice	1 1/2 - 2 tsp lemon pepper
2 cups chicken broth	1 tsp garlic minced (optional)

Melt margarine in skillet. Add lemon pepper, garlic and salt and pepper. Stir in diced chicken and cook till golden brown. Add broth and rice. Bring to boil, turn burner off and cover. Ready in 15 to 20 minutes.

Susan Holzworth

Bethel Cookbook

Quick Chicken Pie

Salt and Pepper fryer chicken, cook until done and debone. Place chicken in bottom of long casserole dish. Mix 1 cup chicken broth and 1/2 can cream of celery soup, bring to a boil and pour over chicken. Boil 2 or 3 eggs, peel and cut up over chicken mixture. Add drained can of mixed vegetables (optional), mix well with chicken mixture.

Follow instructions for crust.

1/4 stick margarine (room temperature)
1/2 cup self-rising flour
1/3 cup margarine
1/2 cup milk

After mixing well, pour over chicken mixture (be sure to pour your crust evenly over the entire dish so that all the pie will be covered with crust when baked). Bake at 425° for 30 minutes or until pie is firm to touch.

Mary Bailey

Chicken and Rice Casserole

1 cup raw rice	1 package of dry onion soup mix
1 can mushroom soup	1 can consomme
salt and pepper	

Lightly oil bottom of casserole dish. Put raw rice on bottom of casserole and sprinkle with dry onion soup mix. Mix mushroom soup and consomme, and pour over rice. Season raw chicken pieces with salt and pepper and lay on top. Bake covered 1/2 hour, then uncover and cook until rice and chicken are done, approximately 1/2 hour.

Jennifer Stiles

Bethel Cookbook

A Different Chicken Salad

2 1/2 cups doced cook chicken
4 bacon strips, cooked and crumbled
1 8 oz can sliced water chestnuts, drained
1/2 cup thinly sliced celery
1 cup green grapes cut in half
3/4 cup salad dressing or mayonnaise
1 to 2 tsp dried parsley flakes
1 tsp lemon juice
Dash of Worcestershire sauce
Salt and pepper to taste

Combine everything in a large bowl. Chill.

Shelley Willis

Charlie Brown Chicken

chicken - about 35 pieces	12 cans (12oz) tomato sauce
3 cups flour	3/4 cup vinegar
seasoned with salt & pepper	3/4 cup chili powder
4 chopped onions	3/4 cup sugar
3 cloves minced garlic	3 quarts water
4 cups peanut butter	

Wash and dry chicken and then coat it with flour. Brown chicken in hot oil. Remove from pan and brown onion and garlic. Blend in other ingredients and then add chicken pieces. Bring to a boil and simmer, uncovered for 40 minutes or until chicken is tender. Stir occasionally, adding water if needed..

Betty Brown

(from Selby II for Women Scholarship House archives)

Bethel Cookbook

Hot Chicken Salad Souffle

6-8 slices bread (cut in cubes)	1/2 cup mayonnaise
2 cups diced cooked chicken	3/4 tsp salt
1/2 cup chopped onion	dash of pepper
1/2 cup finely chopped celery	2 beaten eggs
1/2 cup chopped green pepper	1 1/2 cup milk
1/2 cup sharp cheddar cheese	1 can cream of mushroom soup

Place 2 slices of cubed bread on bottom of deep casserole. Combine chicken, veggies, seasoning, and mayonnaise - spoon over bread. Place remaining bread cubes on top of chicken mixture. Combine eggs and milk and pour over all. Cover and chill one hour or overnight. When ready to bake spoon the soup over all. Bake 1 hour at 325°. Sprinkle cheese over top last 3 minutes.

Barbara Stiles

Fried Turkey Breast

Breast of young turkey	Salt and pepper
1 cup flour	

Slice turkey cross-grained in 1/4 inch thick slices. Season to taste with salt and pepper. Roll in flour. Deep fry in hot grease until lightly browned.

Cee Merritt

Bethel Cookbook

Cornish Hens with Wild Rice

- 1 6 oz package Uncle Ben's long grain & wild rice
- 4 (1 lb) rock cornish hens, thawed, rinsed and dried
- 2 cups chicken broth
- 2/3 cup finely chopped green onions with tops
- 6 Tbs butter or margarine
- 1/2 cup sour cream
- 1/2 tsp salt
- 1 cup finely diced celery
- 2 cups thinly sliced fresh mushrooms

Cook contents of rice and seasoning packets according to package directions, except substitute 2 cups chicken broth for the 2 1/2 cups of water called for. Cook mushrooms, celery and onions in 1/4 cup butter or margarine until tender, not brown. Add cooked rice and sour cream; mix well. Stuff cornish hens using about 1/2 cup of stuffing in each. Close openings with skewers. Arrange hens in rack in shallow baking pan. Melt remaining 2 Tbs butter or margarine and brush over hens. Sprinkle with salt. Place remaining rice stuffing mixture in aluminum foil packet. Bake hens at 350° until tender, about 1 1/2 hours. Place packet of stuffing in baking pan in oven 30 minutes before end of baking time. Serve extra stuffing with hens. Makes 4 servings.

Barbara Stiles