Here's what's cookin' Chike Casuale Serves 8 Recipe from the kitchen of ____ I whole churke cut up flue! whole chike hund, helved 2 T. hutter melled 1 C. Cs. o Chrise soup 1/2 C. Elwerit almonde 1/4 C. gruted Varmes Cheese Can meter fatter overit said sout & pyges Mer I C. Cr. of chicken samporith 1/2 C dry

white were I from it over the chicke. Jop with 1/2 C. flevered almones & 1/4 C. grated primien chies. Bake uncavered 1 h. I 15 minutes on til tender at 350°.