

CHICKEN CASSEROLE

A Favorite of Ben, Emma and Michael!

3-4 cups cooked chicken <see boiled chicken recipe below>
½ lb. cheddar cheese
1 7oz. box macaroni – cooked
2 cans mushroom soup <Campbell's is best>
2 cups milk
2 cups bread crumbs <optional>

Mix well. Put in 9x13 greased baking dish. Add bread crumbs if desired.
Bake 350 for 1 to 1 ½ hours until bubbly and lightly browned.

Boiled Chicken

2-3 lbs. Of chicken
1-2 ribs of celery
1 chopped onion
2 carrots
pinch of salt

Place all ingredients in large stock pot. Add cold water to cover, bring to a boil. Add a pinch of salt. Turn to low flame. Cook about 2- 2 ½ hours. Cool. Take meat off bones in large pieces. Discard skin and bones. The leg & thigh pieces have more flavor. Strain broth and use in soups or sauces.

This recipe is from the Trinity Episcopal Church Cookbook published in 1977.