

Add half of chopped onions, eggs, buttermilk, cooking oil, and water. Make bread mixture soupy enough to pour into well greased skillet. Cook on 350 degrees until done. Boil chicken with water, onions, celery, Season-All®, Nature's Season®, A-1 sauce®, and worcestershire sauce; set aside until bread is done. Cool bread and crumble bread. Take broth from chicken while still hot. Add cream of chicken, cream of mushroom, and cream of celery soups. Blend all this well with chicken broth. Once bread is cooled and crumbled, add broth, a cup at a time, until mixture is soupy. (I usually add too much liquid, so when cooking, dressing won't dry out.) Add sage to taste. Cook at 350 degrees until top of dressing is golden brown.

BREAKFAST PIZZA

Sandy Fortenberry

1 lb. sausage, browned and crumbled	4 to 5 eggs
1 can crescent rolls	½ c. milk
1 c. grated cheese	Salt/Pepper to taste

Press rolls in pizza pan to form crust. Sprinkle sausage on top. Mix remaining together and pour over sausage. Bake at 375 degrees for 15 minutes.

CHICKEN SALAD

Sandy Fortenberry

4 chicken breasts	½ c. sweet pickle relish
1 small onion	Mayonnaise
3 eggs, boiled	

Boil and debone chicken. Boil eggs. Combine chicken, onion, eggs, and pickle relish in food processor. Add mayonnaise until moist.

BAKED CHICKEN

Della Ainsworth

2 chicken breasts	½ cup parmesan cheese
1 Tbsp. butter or margarine	2 Tbsp. butter or margarine

