

Boil chicken with salt and pepper, debone and set aside. In the broth, cook the celery and onion for about 5 minutes, until tender. Add noodles and cook until tender. Pour off extra broth, but do not drain. Add soup and mix well; add chicken. If it is a little dry, you can add some of the broth back. Salt and pepper to taste.

*Connie Brantley Daniels*

## **C**RESCENT ROLL CHICKEN

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<i>4 chicken breasts, boiled</i>	<i>1 ¼ c. milk</i>
<i>1 can cream of mushroom soup</i>	<i>1 c. shredded cheddar cheese, mild</i>
<i>1 can cream of chicken soup</i>	<i>1 can crescent dinner rolls</i>

Boil chicken until tender and cut into bite-sized pieces. Preheat oven to 350°. Place rolls on clean, flat surface, separate and roll out until flat and pretty thin. Place a couple of tablespoons chicken on each roll. Roll up into bundles. Place in greased casserole dish, seam side down. (Do not place too close together, they will rise and spread out a little.) Place in oven and bake until golden brown. Mix soups, milk and ½ cup of the cheese in a saucepan; heat until cheese is melted; pour over baked chicken bundles. Sprinkle remainder of cheese on top and return to oven for about 20 minutes.

*Connie Brantley Daniels*

## **P**RALINE CHICKEN

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<i>6 boneless chicken breasts</i>	<i>½ c. maple syrup</i>
<i>2 tsp. Creole seasoning</i>	<i>2 T. brown sugar</i>
<i>¼ c. melted butter</i>	<i>1 c. chopped pecans</i>

Sprinkle seasonings on both sides of chicken. Brown in butter over medium heat. Place in slow cooker. Mix syrup, brown sugar and pecans and pour over chicken. Cook on low for 6-8 hours. Serve over rice.

*Melanie Brantley Haley*