
BREAKFAST QUICHE

Darlene Helmer

1 lb. sausage **1½ c. milk**
8 oz. shredded cheddar cheese **3 eggs**
¾ c. biscuit mix

Brown sausage and drain. Place sausage in bottom of pie plate. Sprinkle cheese on top. Mix biscuit mix, milk and eggs and pour on top of cheese. Do not mix! Bake at 400° for 30 minutes or until golden brown.

CHEESY CRESCENT CHICKEN

Beth Herring

4 chicken breasts **1 can cream of chicken soup**
¼ c. shredded cheddar cheese **1 c. milk**
1 to 2 cans crescent rolls **½ c. shredded cheddar cheese**

Cook chicken and debone. In sauce pan, heat milk, chicken and ¼ cup cheese. Chop chicken into bite size pieces and add enough sauce to moisten it. Unroll the crescent rolls. Take each roll and fill with some chicken and some of the remaining cheese. Roll up and place in a 9 x 13-inch baking dish. Continue making as many as desired. Pour the remaining sauce over the top. Bake at 350° until browned and crescent rolls are done.

CHICKEN AND DUMPLINGS

Mavis Vaughan

1 boiled chicken **Water**
2 c. flour **1 tsp. salt**
2 eggs **1 tsp. pepper**

Boil chicken. Debone and cut into pieces; set aside. Mix flour, eggs, salt and enough water to make stiff dough. Roll out thin and let dry 1 hour. Cut into dumplings. Bring chicken broth to boil and drop dumplings in. Cook on low heat 10 to 15 minutes. Add chicken and salt and pepper to taste.