

Chicken Gordon Bleu

4 chicken breasts, skinned and boned
 4 slices ham
 4 slices Swiss cheese
 1/4 cup butter, melted

2 cups bread crumbs, dry yourself
 Sauce:
 1 can cream of chicken soup
 1/2 cup milk

Pound chicken flat with a meat pounder. Place 1 slice of ham and 1 slice of cheese on top of chicken and roll up. Dip in butter and roll in bread crumbs (better if you dry your own bread crumbs, slowly in oven overnight at 200 degrees) and place in baking dish. Bake at 350 degrees for 30 minutes. Mix and heat cream of chicken soup and milk for the sauce and spoon over chicken. Serves 4.

Chicken Pillows

2 packages crescent rolls
 1 package chicken breasts, boned and skinned
 2 packages (small) cream cheese, softened
 1/4 cup onion, chopped fine

1/2 cup butter, melted
 1 small package herb flavor stuffing mix
 Sauce:
 1 can cream of chicken soup
 1/2 cup milk

Boil chicken in saucepan for 40 minutes, drain and dice. Mix cream cheese, onion and chicken together. Put 1 tablespoon mixture in roll and roll up. Dip in melted butter and roll in herb flavored dressing mix. Place on a cookie sheet and bake at 350 degrees for 12 to 15 minutes. Mix cream of chicken soup with milk in saucepan and heat through and pour over top of cooked chicken pillow. Serves 8.