

### CHICKEN DUMPLINGS

**2 boneless chicken breasts**                      **4 can biscuits**  
**1 lg. can chicken soup**                      **1 c. flour**

Boil chicken breasts in water until done. Set chicken aside and cube into small pieces. Bring chicken soup to boil on medium heat. While cooking soup, flour biscuits and cube. Set aside. When soup comes to boil, put cubed chicken in pot and slowly add floured biscuits. Cook until done.

Wallace Wilson

### HOT CHICKEN SALAD

**3 c. cooked cubed chicken**                      **2 T. lemon juice**  
**2½ c. cooked rice**                      **½ c. chopped celery**  
**2 cans chicken soup**                      **3 hard-boiled eggs, chopped**  
**2 T. chopped onion**                      **1 sm. can water chestnuts, sliced**  
**1½ c. mayonnaise**                      **2 T. pimento**

#### Topping:

**1 c. crushed cornflakes**                      **3 T. melted oleo**

Combine all ingredients and pour into greased 9 x 13-inch casserole. Cover with crushed cornflakes mixed with melted oleo. Bake at 350° for 45 minutes to 1 hour.

Karin Tucker

### COMPANY CASSEROLE

**4 chicken breasts, cooked & cubed**                      **¼ c. slivered almonds**  
**2 cans cream of chicken soup**                      **1 c. diced celery**  
**¾ c. milk**                      **½ c. diced green pepper**  
**1 (4-oz.) can mushrooms**                      **½ c. chopped onion**  
**1 (5-oz.) can water chestnuts,**                      **4 c. cooked noodles**  
**drained**

Combine all ingredients and mix slightly. Place in ovenproof casserole dish. Cover with 2 cups crushed potatoes chips. Cover with aluminum foil if begins to brown too fast. Otherwise, bake, uncovered, at 350° for 1 hour.

Carolyn Enix

### CHICK-A-RONY

**Boneless chicken strips, cut in sm. pieces**                      **¼ c. soy sauce**  
**2 c. ReaLemon**                      **1 c. pancake mix**  
**1 T. paprika**

Cut chicken in small pieces and soak in lemon juice and soy sauce for 6 hours. Roll chicken in pancake mix and paprika. Deep fry to golden brown. Serve with seafood sauce.

Betty Wagner