

BUTTERMILK BAKED CHICKEN

1 chicken, cut up
3/4 c. flour
1/4 c. butter
1 can cream chicken soup

1 1/2 c. buttermilk
1/4 tsp. pepper
1 1/2 tsp. salt

Dip chicken in 1/2 cup buttermilk, then roll in seasoned flour. Melt butter in 13 x 9 inch pan. Place chicken in pan and bake 425° for 30 minutes. Turn chicken and bake 15 minutes longer. Blend remaining buttermilk and soup and pour around chicken. Bake 15 minutes more or until chicken is tender.

(Note: There is only 1 1/2 cups buttermilk used in total recipe.) Serves 4.

Joy Rector

CHICKEN POT PIE

1 c. chicken broth
Chicken, cooked and cut up
1 can mixed vegetables, drained
1 can cream of mushroom soup

1 can cream of chicken soup
1 1/2 c. Bisquick
1 c. milk
1 stick butter

9 x 13 inch pan. Mix soup, broth; pour over chicken. Add vegetables; sprinkle Bisquick. Add milk. Melt butter; pour on top. Bake 1 hour at 350°.

Lisa Stephenson