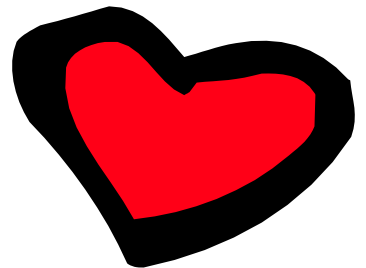
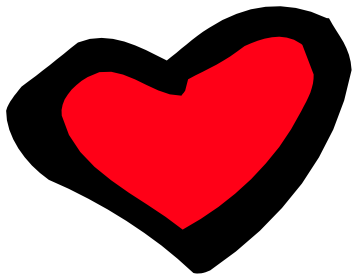
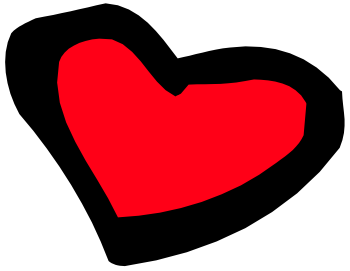


CHICKEN DISHES



Chicken Enchiladas Casserole

From the Kitchen of Diane Di Rito

Serves 8

4 cups chicken breasts, cooked and cut in chunks or shredded
1 (10 oz) can cream of chicken soup
1/2 cup milk
1 whole onion, chopped
2 cups green chilies - chopped (frozen is better than canned)
12 corn tortillas
2 cups cheddar cheese, shredded
garlic, salt, cilantro, and oregano, to taste



Sauté onions, chicken, green chilies, and spices in a minimal amount of vegetable or olive oil until onions are not quite clear. Add soup and milk. Stir and bring to a boil. Boil until mixture thickens; add flour/water mixture if it is too watery.

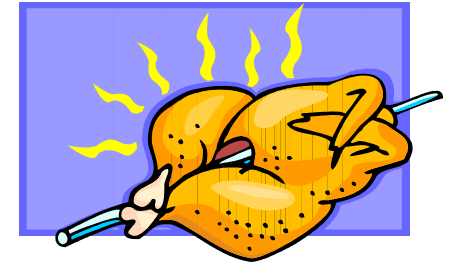
Layer ingredients in casserole dish in the following order: small amount of sauce (to keep tortillas from getting crispy), tortillas (one layer to cover bottom of dish), chicken mixture, cheese, tortillas, chicken mixture, and then top with cheese. Cover with foil and bake at 350° for 30 minutes. Cut in squares and serve with additional flour tortillas and sour cream if desired.

NY Style Firehouse BBQ Chicken

From the Kitchen of Cathy Doney

Serves 10

- | | |
|----------------------------|---------------------------------|
| 1 large egg | 1 Tbsp poultry seasoning |
| 1-1/3 cups vegetable oil | 1/2 tsp black pepper |
| 3 cups apple cider vinegar | 5 fryer chickens, split in half |
| 3 Tbsp seasoned salt | |



In a large stainless steel work bowl, beat the egg with a whisk. Pour in oil and whisk again. Add remainder of ingredients and mix well. Place chicken halves, skin side up, in a non-reactive bake pan in one flat layer. Pour marinade evenly onto the 10 chicken halves. Cover and chill for 2-4 hours.

Grill chicken over medium, non-flaming fire, turning and basting every 15 minutes. Finished chicken will have a dark, golden brown crust, moist interior, and be cooked thoroughly (approximately one hour). Discard any remaining marinade. Chicken can also be “oven barbequed” by placing undrained chicken in pan into a 350° convection oven.

Each chicken half is typically served with a baked potato, corn on the cob, coleslaw, and a dinner roll. Unlike the familiar “red sauced” BBQ, this has a special, old-fashioned taste which is typical for the East Coast.

Mexican Chicken

From the Kitchen of Pam Gross

Serves 8

3 lbs chicken, poached & shredded
1 onion, chopped
2 (4 oz) cans diced green chiles
2 Tbsp vegetable oil
1 (12 oz) can enchilada sauce

1 cup chicken broth
1 cup half & half
2 cups grated Monterey Jack cheese
18 corn tortillas
1 cup shredded sharp cheddar cheese



Sauté onion and green chiles in oil until soft. Add half & half, broth, Monterey Jack cheese, and enchilada sauce; stir until melted. Add chicken. Place layer of tortillas in bottom of a greased 3-quart casserole dish. Spoon some of the chicken mixture over tortillas. Continue alternating layers of chicken mixture and tortillas. Top with cheddar cheese. Bake uncovered at 350° until heated through.

Zesty BBQ Chicken

From the Kitchen of Eric Hashberger

Serves 4-6

- 10 chicken parts
- 1 cup ketchup
- 5 Tbsp brown sugar
- 3 Tbsp vinegar
- 1 tsp mustard

In a saucepan, combine ketchup, brown sugar, vinegar, and mustard; heat on a low setting. Meanwhile, grill the chicken on the grill. When the chicken has about 5 minutes left to cook, remove the chicken from the grill. Dip each piece of chicken in the heated BBQ sauce (don't brush it) and make sure each piece is fully coated. Place the chicken back on the grill for the remaining 5 minutes; this allows the BBQ sauce to caramelize. Serve the chicken with extra BBQ sauce for dipping. The Hashberger family serves the BBQ chicken with cheesy cauliflower and jello for dessert.



Oven Fried Chicken Monterey

From the Kitchen of Paula Busk

Serves 8

Chicken:

16 chicken parts

1/4 cup flour

1-1/4 oz taco seasoning mix

1/4 cup butter

3 cups crushed taco chips

Mix flour and taco seasoning and put in ziploc bag. Dip chicken pieces in butter then place in bag (2 to 3 pieces at a time) and coat. Roll chicken in crushed taco chips, then place on cookie sheet. Bake at 375° for 50 minutes.

Sauce:

1 Tbsp cooking oil

2 Tbsp onion, finely chopped

2 Tbsp flour

1 (13 oz) can evaporated milk

1/4 tsp tabasco sauce

1 cup shredded Jack cheese

1/4 cup sliced pitted olives

1 tsp lemon juice

1/4 tsp salt



Soften onions in cooking oil. Stir in flour. Pour in evaporated milk and tabasco sauce; stir about 1 to 2 minutes more, or until thick. Add cheeses, olives, lemon juice, and salt. Cover cooked chicken with sauce and top with salsa.

Hed Chicken

From the Kitchen of Diane Hedberg

Serves 4

- 4 boneless, skinless chicken breast halves
- 1 egg, beaten
- 1/2 cup crushed garlic seasoned croutons
- 2 Tbsp vegetable oil
- 1 (10 oz) can cream of asparagus soup
- 1/3 cup milk
- 1/3 cup water

Dip chicken in beaten egg, then coat with crouton crumbs. Heat oil in a skillet. In hot oil, cook chicken 10 to 15 minutes until browned on both sides and no longer pink. Remove chicken from skillet and keep warm in the oven.



In the same skillet over low heat, combine soup, milk, and water. Heat through, stirring up chicken bits. Serve chicken with sauce over the top.

Hawaiian Chicken

From the Kitchen of Sandy Hopkins

Serves 12

- 3 lbs chicken, cut into pieces
- 1 (9 oz) can crushed pineapple
- 1/4 cup margarine
- 1/4 cup brown sugar
- 1/3 cup ketchup
- 1/4 cup vinegar blended with 2 Tbsp cornstarch
- 1 tsp salt
- 1/2 tsp Worcestershire sauce
- 1 tsp soy sauce



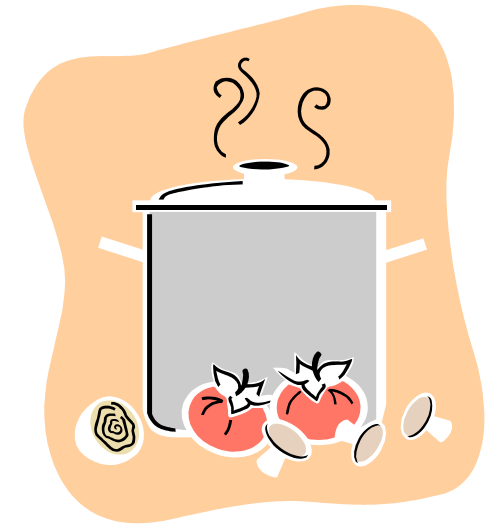
Cook together all ingredients except chicken and pineapple. Place the chicken in a casserole dish. Pour sauce over chicken and top with pineapple. Bake uncovered at 325° for 2 hours until browned and cooked thoroughly.

Chicken Penne Pasta

From the Kitchen of Cindy Glanzer

Serves 6-8

- 1/2 cup olive oil
- 1 cup balsamic vinegar
- 4 Tbsp sugar
- 4 Tbsp Country Dijon mustard
- 4 to 6 shakes cayenne pepper
- 1 Tbsp red pepper flakes
- 6 tsp garlic, crushed
- 6 Tbsp water
- 6 boneless, skinless chicken breasts
- 1 lb penne pasta (or bowtie), cooked according to package directions
- freshly grated Parmesan cheese, to taste



Combine the first 7 ingredients and mix well. Add chicken breasts and marinade in refrigerator for at least 3 to 6 hours or overnight.

Broil or grill chicken until cooked through but still moist. Cut chicken into bite-size pieces. In a saucepan, bring marinade to a boil, then simmer 5 to 6 minutes. Combine chicken, cooked pasta, and marinade. Toss well and serve with fresh Parmesan cheese. Easy and great for guests - they love it!

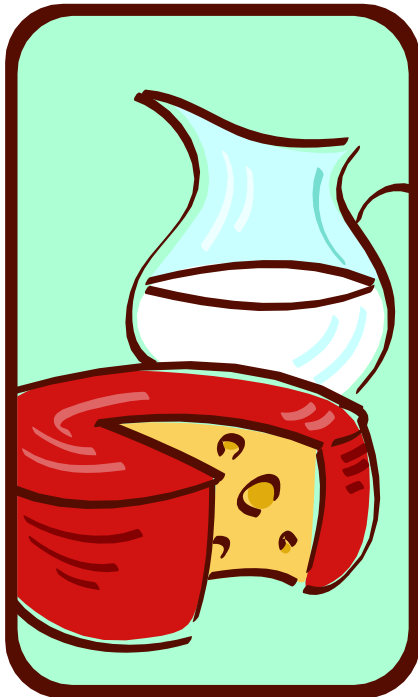
Chicken Squares

From the Kitchen of Hilary Skufca

Serves 4

1 (8 oz) package crescent rolls
2 cups cubed chicken breast, cooked
3 oz softened cream cheese
2 Tbsp milk
2 Tbsp sour cream

2 Tbsp chives, chopped
1/4 tsp salt
1/8 tsp pepper
2 Tbsp butter, melted
3/4 cup Italian bread crumbs



Mix together chicken, cream cheese, milk, sour cream, chives, salt, and pepper. Place mixture in the middle of two crescent rolls that are rolled out like a rectangle. Pull up all four corners and pinch together to form a square. Brush with melted butter and sprinkle with bread crumbs. Bake at 350° for 20 to 25 minutes. Yum!

Lemon Chicken

From the Kitchen of Karin Huxman

Serves 4

4 cups lettuce, shredded
2 large tomatoes, sliced
1 lemon, sliced
2 boneless skinless chicken breasts
4 Tbsp fresh lemon juice
1/2 tsp salt
1/2 tsp pepper
6 Tbsp cornstarch

6 Tbsp flour
6 Tbsp oil
4 Tbsp ketchup
3 Tbsp vinegar
3 Tbsp sugar
3 Tbsp light soy sauce
1 Tbsp sesame oil



Cover a serving platter with shredded lettuce. Place sliced tomatoes and lemon around edges. Cut chicken into bite-size pieces. Mix lemon juice, salt, and pepper in a bowl; add chicken and toss to coat. Marinate 15 minutes. Mix cornstarch and flour; coat chicken pieces. Set wok on high heat for 30 seconds. Add 4 Tbsp oil; fry coated chicken pieces until golden brown. Arrange chicken in the center of platter over lettuce.

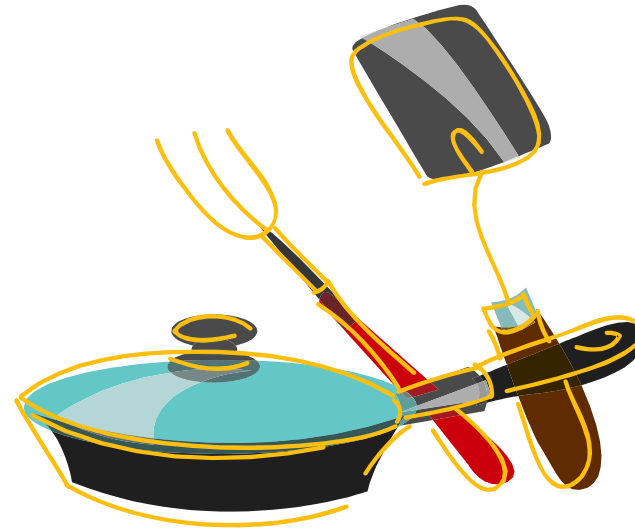
Heat 2 Tbsp oil in saucepan. Add ketchup, vinegar, sugar, soy sauce, and sesame oil; heat and stir until mixture is hot and well combined. Pour sauce over cooked chicken.

Buttermilk Pecan Chicken Fingers

From the Kitchen of Cindy Glanzer

Serves 6

- 6 boneless chicken breast halves
- 1 cup all-purpose flour
- 1 cup pecans, ground
- 1 Tbsp paprika
- 3/4 tsp salt
- 1/8 tsp pepper
- 1 large egg, beaten
- 1 cup buttermilk
- 1/3 cup margarine, melted



Cut each chicken breast half into 4 strips. Combine next five ingredients in a bowl. In a separate bowl, combine egg and buttermilk. Dip chicken into egg mixture and then dredge in flour mixture. Pour margarine into a 15"x10" jelly roll pan. Add chicken, turning to coat. Bake at 375° for 30 minutes. Drain and serve.

Donald's Grilled Chicken

From the Kitchen of Cathy Doney

Caesar Salad

Serves 4

- 1-1/2 cups prepared Caesar dressing
- 4 chicken cutlets (about 3 oz each)
- 1 large head Romaine lettuce, rinsed, dried, & sliced
- 2 carrots, peeled & sliced thin
- 1 medium cucumber, peeled, seeded, & sliced
- 2 medium sweet red bell peppers, seeded & sliced
- 3 scallions, trimmed, rinsed, & sliced
- 1/2 cup additional Caesar dressing
- garlic bread, optional



Pour dressing into glass 11"x17" baking dish. Place chicken in dressing and turn to coat. Cover dish with plastic wrap and refrigerate 2 hours. Preheat grill to medium high setting. Place drained chicken on hot grates about 3 inches apart. Discard dressing left in dish. Grill chicken 7 to 9 minutes on each side until juices run clear. After cooking, remove chicken from grill and place on cutting board. Allow meat to rest for 5 minutes. Cut each cutlet into 4 large pieces, slicing at a diagonal with meat knife.

Meanwhile, prepare salad ingredients and place in large work bowl. Toss lightly with additional dressing until vegetables glisten. Divide salad equally onto 4 dinner plates, mounding slightly. Arrange each chicken cutlet onto each plate, fanning on top of salad. Garnish with slices of garlic bread, which have been grilled alongside chicken.