

MAIN DISHES

BAKED CHICKEN CASSEROLE

Lucy Harvey

2 large chicken breast
1 c. vegetable oil
3 large Russett potatoes
1/3 c. chopped celery
1/3 c. chopped onions
1 T. parsley flakes
1 tsp. celery salt
1 tsp. black pepper
1 c. flour
1 can cream of mushroom soup
1 can cream of chicken soup
1 can water
1/3 c. ALAGA Cane Syrup

Preheat oven to 425 degrees. Cut chicken into strips. Slice the potatoes to be about 1/4 inch thick. Boil the sliced potatoes, celery and onions in saucepan for about 10 minutes. Take out of water and set aside. Batter the chicken in flour, black pepper and celery salt until browned about 5 minutes. Grease a medium casserole or aluminum pan with cooking oil (just enough to keep the potatoes from sticking). Place 1/2 of the potatoes flat in the pan like a crust. Add 1/2 of the celery and onions, line with chicken strips and sprinkle with 1/2 of the parsley flakes. Blend the soups, ALAGA Cane Syrup and water. Pour 1/2 of the mixture over the chicken. Redo the layers and finish with the soup mixture on top. Cook in the oven for 45 minutes.