

RECIPES COURTESY OF TRICIA DENNIS' KITCHEN

PARMESAN CHICKEN

4 boneless chicken breasts 1 c. corn flake crumbs
¼ c. melted butter ¼ c. Parmesan cheese

Place crumbs, cheese and ½ tsp. salt in plastic bag. Shake well. Rinse chicken with water and shake in bag until coated. Place in baking dish. Drizzle with butter. Cover and bake at 350 degrees for 1 hour.

SWISS STEAK

1 ½ lbs. boneless round steak ½ can water
1 can cream of mushroom soup dried onion or diced fresh onion

Cut steak into serving size pieces. Place in crockpot with onion. Combine soup and water and pour over meat. Cook on high for 1 hour. Turn to low for 6 – 8 hours. Serve with mashed potatoes.

BONELESS CHICKEN

4 boneless chicken breasts
1 can cream of chicken soup
1 c. sour cream

Place chicken in baking dish. Combine soup and sour cream and spread over chicken. Cover and bake at 350 degrees for 1 hour. Serve with rice.

CHICKEN CORDON BLEU

4 boneless chicken breasts 2 Tbl. mayonnaise
4 thin slices ham ¼ c. seasoned bread crumbs
4 slices Swiss cheese

Pound chicken with mallet until thin. Layer each breast with ham and cheese. Roll up and place seam side down in greased baking dish. Spread mayo on each roll and sprinkle with crumbs. Sprinkle with paprika and bake uncovered at 425 degrees for 30 – 35 minutes.

VEGETABLE LINGUINE

6 oz. uncooked linguine 1 large tomato, chopped

2 med. zucchini, thinly sliced	2 tsp. basil
½ lb. sliced fresh mushrooms	½ tsp. salt
2 green onions, chopped	¼ tsp. pepper
1 clove garlic, minced	4 oz. provolone cheese, shredded
2 Tbl. butter	3 Tbl. shredded Parmesan cheese
1 Tbl. oil	

Cook and drain linguine. Saute zucchini, mushrooms, onions, and garlic in butter and oil for 3 – 5 minutes. Add tomato, basil, salt and pepper. Cover and simmer for 3 minutes. Add linguine and cheeses. Toss to coat.

GREAT STEW

1 lb. stew meat	1 can cream of mushroom soup
4 cubed potatoes	2 bay leaves
5 sliced carrots	4 green onions, chopped
1 can cream of celery soup	½ pkg. Lipton onion soup mix
1 can golden mushroom soup	

Combine all ingredients in crockpot. Cook on high for 6 hours.

RITZY CHICKEN

1 c. sour cream	2 tsp. celery salt
2 tsp. Wor. sauce	2 cloves garlic
1 tsp. paprika	1 ½ c. crushed Ritz crackers
½ tsp. salt	4 – 5 boneless chicken breasts
¼ tsp. pepper	¼ c. butter
2 Tbl. lemon juice	2 Tbl. poppy seeds

Combine 1st 8 ingredients. Marinate chicken in mixture, then roll in cracker crumbs. Arrange in baking dish. Pour melted butter over top. Bake uncovered at 350 degrees for 45 minutes. Sprinkle with poppy seeds and bake 15 minutes longer.

PEPPER STEAK

2 cube steaks, cut into strips	½ sliced onion
1/8 tsp. garlic salt	½ c. bias cut celery
¼ tsp ginger	1 Tbl. cornstarch

2 Tbl. oil
1 green pepper, cut into strips

2 Tbl. soy sauce
1 tomato, cut into 1/8's

Season meat with garlic salt and ginger. Brown on all sides. Add oil and vegetables and cook until tender. Combine cornstarch, soy sauce and 1/2 c. water. Add to meat mixture and stir until thickened. Add tomato pieces and heat through. Serve over rice.

TURKEY TETRAZINNI

4 oz. spaghetti
3 Tbl. butter
3 Tbl. flour
1 1/2 c. chicken broth
1/2 c. light cream or milk
1/2 tsp. salt

1/4 tsp. pepper
1 c. mushrooms
1 1/2 c. cooked turkey, cubed
1/2 c. Parmesan cheese
1/2 c. shredded cheddar cheese

Cook spaghetti. Melt butter, blend in flour. Stir in broth and add cream. Cook until thick and bubbly. Add salt, pepper, spaghetti, mushrooms, and meat. Turn into casserole dish; sprinkle with cheeses. Bake covered at 350 degrees for 30 minutes.

CHICKEN IN FOIL

4 boneless chicken breasts
2 Tbl. lemon juice
1/4 tsp. onion
1/2 c. butter

1/4 tsp. oregano
1/4 tsp. rosemary
3/4 tsp. salt
1 c. milk

Melt butter and add lemon juice and seasonings. Place chicken on squares of foil. Pour seasoning mixture over chicken and seal foil. Bake on cookie sheet at 350 degrees for 45 minutes. Prepare white sauce with 2 Tbl. butter and 2 Tbl. flour. Add dash salt and peper. Pour in milk and juice from chicken. Cook until bubbly. Serve with rice.

COUNTRY FAIR CHICKEN

1 envelope Lipton Savory Herb with Garlic soup mix
4 - 5 chicken pieces
1 lb. potatoes, thinly sliced
2 large carrots, thinly sliced
1 chopped onion

1 chopped onion
2 Tbl. water
1 Tbl. oil

Combine all ingredients in large plastic bag. Seal bag and shake until chicken and vegetables are evenly coated. Empty into 9 x 13 baking dish. Cover and bake for 1 hour at 350 degrees.

SWISS CHICKEN

4 boneless chicken breasts	¼ c. water
4 slices Swiss cheese	2 c. stuffing mix
1 can cream of chicken soup	2 Tbl. melted butter

Place chicken pieces in casserole dish. Top with cheese. Combine soup and water and pour over cheese. Cover with stuffing. Drizzle butter over top. Cover and bake at 350 degrees for 45 minutes. Uncover and bake 15 minutes longer.

ROAST

3 – 4 lbs. sirloin tip roast	1 Tbl. grated lemon peel
1 Tbl. pepper	1 tsp. salt
2 Tbl. oil	2 cloves garlic, minced

Combine spices, oil and lemon peel; rub over meat. Bake uncovered at 325 degrees for 1 ½ - 2 hours.

MINI MEAT LOAVES

1 lb. ground beef	1 tsp. oregano
1 6 oz. pkg. stuffing mix	¾ c. shredded cheddar cheese

Combine meat, stuffing, 1 c. water and oregano. Press into 12 muffin cups sprayed with cooking spray. Make an indentation in the center of each with spoon. Bake for 30 minutes at 375 degrees. Top with cheese and bake 5 minutes longer.