

CHICKEN AND DRESSING CASSEROLE

1 whole chicken or 4 breast, stewed
4 cups bread crumbs or cornbread
1 stick margarine, melted (reserve 3 ½ cups
stewing broth to pour over casserole)

Mix the following in a bowl:

1 cup sour cream
1 can mushroom or chicken soup
1 ½ tablespoon sage
1 teaspoon celery seed
1 teaspoon pepper
2 small chopped onions

Put half of bread crumbs into a flat baking dish...add
margarine and all of chicken in a layer on top...

Cover chicken with soup, sour cream, sage, pepper and onion mixture...top with remainder of bread crumbs...pour reserved broth over this...bake at 325 degrees for 45-55 minutes...pan size 10 x 14 inch long rectangular...yield: 8 - 10 servings.