



Dumbarton United Methodist Church

Seasonings of the Spirit

POULTRY

Andy's "Good Food" Chicken
Grace Smith's Chicken Diablo
Chicken Saronno
Chicken Breasts Davidson
Baked Chicken Breasts Supreme
Chicken Romano d'Giavani
Uncle Chuck's Chicken
Chicken Tetrazzini
Spanish Chicken
Moroccan Chicken
Chicken with Orange Juice
Chicken Pot Pie
Chicken a la Nancy
Chicken Marsala
Barbecued Chicken
Huli Huli Chicken
Chicken Cutlets

Palak Chicken
Chicken and Celery
Chicken Tarragon
Chicken Kiev
West African Chicken
Chicken Breasts Milanese
Ground Nut Stew
Chicken Breasts in Sour Cream
Simple Chicken Curry
Chicken Paprikash
Chicken Divan 2
Duck and Sauerkraut
White Turkey Steak Scallopini
Lemon-Herb Stuffing
Turkey Baked with Almonds
Almond Turkey Bake

A.A.M.



ANDY'S GOOD FOOD RECIPE FOR CHICKEN

Andy McIntyre

Take a chicken. Place it on a plate. Ingredients to go with the chicken: zucchini, carrots, some water. Then, for cooking, fry the chicken and cook everything else. Then carefully take the chicken out of the oven. Place the zucchini around the chicken. Then place the carrots on top of the zucchini. Leave the water in it while you are cooking it. That's how to cook my special recipe. I eat the carrots but not the zucchini.

GRACE SMITH'S CHICKEN DIABLO

Sookie Alvis

3 lb. cut-up chicken
1/2 stick butter
1/2 c. honey
1/4 c. prepared mustard
1 tsp. salt
1 tsp. curry powder

Wash chicken and pat dry. Remove skin. Melt butter in a shallow baking pan. Stir in other ingredients. Roll chicken in mixture, coating all sides. Arrange in a single layer in the pan. Bake for 1 hour at 370° F.

CHICKEN SARONNO

Debbie Woodcock

--This is an elegant dish for company, serve it with a green vegetable.

6 boneless and skinless chicken breast halves
salt, pepper, garlic powder, curry powder, flour
1/4 c. butter or margarine
1/2 lb. fresh mushrooms, thickly sliced
1/4 c. Amaretto di Saronno
grated rind and juice of one lemon
1-1/2 c. chicken broth (bouillon cubes can be used)
1 tsp. cornstarch shells (sold at frozen food section)

Cut chicken into strips. Toss chicken in a bag with flour, then season in the pan with salt, pepper, garlic powder and curry powder. Heat butter or margarine in a large skillet. Brown chicken pieces on all sides. Add mushrooms, Amaretto di Saronno, grated lemon rind and juice. Simmer 5 minutes. Mix chicken broth and cornstarch. Stir mixture into skillet. Stir over low heat until mixture bubbles and thickens. Season to taste with salt, if necessary. Spoon mixture into patty shells. Garnish with parsley. Makes 6 servings.

CHICKEN BREASTS DAVIDSON

Elaine Friebele

Wrap 6 breasts of chicken with slides of bacon. Grease pan or casserole dish. Place layer of chopped beef (3 or 4 oz.) in bottom of the casserole, then the chicken.

Mix: 1/2 pt. sour cream 1 can mushroom soup 1 can mushrooms 1/2 of the mushroom liquid

Pour this over chicken. Bake at 300° F. for 2 hours. Serves 6.

BAKED CHICKEN BREASTS SUPREME

Mercia Palmer

--Not original, but GOOD!!!-

6 (12-oz. size) chicken breasts
4 cloves garlic, minced fine
2 c. sour cream (or use minced flakes)
1/4 c. lemon juice
4 tsp. salt
4 tsp. Worcestershire sauce
1/2 tsp. pepper
4 tsp. celery salt
1-3/4 c. dry bread crumbs
2 tsp. paprika
1/2 c. butter or margarine
1/2 c. shortening

Cut breasts in half; wipe well with damp paper towels. Combine sour cream, lemon juice, Worcestershire sauce, celery salt, paprika, garlic, salt and pepper. Add chicken, coating each piece well. Let stand, covered, in refrigerator overnight. Preheat oven to 350° F. Remove chicken from mixture. Roll in bread crumbs, evenly coating. Arrange in single layer in large shallow baking pan. Melt butter and shortening. Spoon half over chicken. Bake uncovered for 45 minutes. Spoon rest of butter mixture over chicken. Bake 15 minutes longer, or until chicken is tender and browned lightly.

Bob Gell

CHICKEN ROMANO d'GIAVANI

3 chicken breasts
1 c. seasoned flour
6 ham slices
1 egg
6 mozzarella cheese slices
1 c. milk
2 c. white sauce
2 c. potato flakes'
Romano cheese

Bone chicken breasts and divide into 6 fillets. Roll fillets in flour. Dip chicken in egg and milk mixture. Roll chicken in potato flakes. Saute in butter or margarine. Stack a ham slice, a fillet and a slice of mozzarella cheese on a plate. Cover each stack with white sauce. Sprinkle Romano cheese over stack. Place under broiler until cheese browns. Garnish and serve. Serves 6.

UNCLE CHUCK'S CHICKEN

Ruth Glass

1 broiler-fryer (3-1/2 lbs.) cut in pieces
flour
1 tsp. each celery salt, paprika, salt
1 tsp. each curry powder, oregano, pepper
6 T. melted butter
3/4 c. sliced almonds
1-1/2 c. light cream
1/2 c. sour cream
3 T. fine bread crumbs

Coat chicken with flour. Blend spices with butter and roll chicken in herbed butter, coating all sides. Arrange in single layer in a baking dish, sprinkle with almonds. Pour light cream between pieces. Bake, covered, in 350° F. oven for 45 minutes. Uncover, spoon about 1/2 c. sauce from pan into sour cream and mix together. Pour evenly over chicken. Sprinkle with crumbs. Bake, uncovered, about 15 minutes longer. Serves 6.

CHICKEN TETRAZZINI

Jody McPherson

chicken pieces, cooked and boned
chicken broth
1 egg yolk, slightly beaten
1/4 c. chicken fat
3 T. light cream
2 T. flour
2 c. fine noodles
mushrooms, sliced (optional)
2 T. Parmesan cheese, grated
speck of pepper
1 tsp. butter or margarine

Skim 1/4 c. fat from broth. Melt 2 T. fat, stir in flour, pepper, 1 c. broth. Cook, stirring until thickened. Saute mushrooms in 2 T. fat for 5 minutes. Into sauce, slowly stir combined yolk and cream. Add chicken and mushrooms and heat. Meanwhile, cook

noodles in at least 3 c. broth for 5 minutes. Drain. Arrange noodles in shallow baking dish; pour on chicken mixture. Sprinkle with Parmesan and dot with butter. Brown under the broiler and serve.

SPANISH CHICKEN

Jackie Mayers

--This recipe was given to me by Jane Butts.

- 1 medium hen (cooked and boned)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can green chilies (Old E1 Paso)-chopped
- 1 can (1 lb.) tomatoes
- 1 pkg. (1 doz.) corn tortillas
- 2 c. grated Cheddar cheese
- 1 c. chopped onions
- 1 c. chicken broth

Use a 13x9-inch pan for this. Combine soups, chilies, tomatoes and broth. Put thin layer of sauce in bottom of baking dish. Then a layer of quartered tortillas, more sauce, shredding chicken, onion and cheese. Repeat, starting with tortillas and ending with cheese. Bake at 325° F. for 1 hour. This dish can be frozen before cooking.

MOROCCAN CHICKEN WITH LEMON AND OLIVES ("Americanized Version")

Virginia Lapham

- Two 3 to 3-1/2 lb. chickens, cut into serving pieces
- 2 c. sliced onions
- 4 to 6 lemons
- 1 bunch fresh parsley
- 1/2 lb. small black olives (Middle Eastern kind)
- salt, pepper and ground ginger

Place parts of one chicken in baking pan. Sprinkle with ginger and pepper. Cover with one cup of sliced onions. Slice 2 to 3 lemons and place on onions. Liberally shake salt on sliced lemons. (The salt will interact with the lemons to flavor onions and chicken.) Repeat with the parts of the second chicken placing on top of the sliced lemons. Add onions and another layer of sliced lemons and salt. Cover with aluminum foil or tight lid and bake in a slow oven (325° F.) for about 1-1/2 to 2 hours. Just before removing from oven, add olives until heated. Chopped parsley and a few sprigs of parsley may be added just before serving. Serve with rice and green salad. Hot mint tea is the traditional finish to Moroccan meals.

CHICKEN WITH ORANGE JUICE

Leah Johnson

Cut as many potatoes as you wish into half-inch slices and put them into the bottom of a baking pan. Add a jar of bottled or canned onions or use small fresh onions. Also add one small can or jar of baby carrots or fresh carrots sliced. Add salt and pepper to taste. Place pieces of chicken, skin side up, on top of vegetables. Salt, pepper and garlic powder to taste. Sprinkle with rosemary leaves. Pour over everything 1 c. orange juice and 1/2 c. white wine. Bake at 400° F. for about an hour. Baste occasionally.

CHICKEN POT PIE

Jody McPherson

1 chicken
1 medium carrot, diced
1 stalk celery, cut in 1" pieces
1 stalk celery, diced
1 medium onion, halved
2 small potatoes, diced
2 tsp. salt
1 pkg. frozen peas
3 T. butter
1/3 c. butter
1/4 c. flour
1 c. flour

Cover chicken with water. Add celery and onion and 1 tsp. salt. Bring water to boil, reduce heat, simmer 1-1/4 hours until meat pulls away from bone easily. Let chicken cool in stock. Bone chicken; cut into small pieces. Discard carcass. Bring stock to simmer. Add diced celery, carrots, potatoes, and 1 tsp. salt. Simmer 15 minutes until potatoes are done. Do not overcook. Remove vegetables with slotted spoon and put with chicken and peas in pan.

Make roux by melting butter or chicken fat and adding 1/4 c. flour. Cook, stirring constantly for 5 minutes until roux is golden brown. Add 3 c. hot stock from vegetables slowly, while stirring, simmer gently 15 minutes. Pour over chicken and vegetables and mix well. Prepare crust made of 1 c. flour, 1/3 c. shortening, and 2 T. water. Cover pie with crust, sealing and making vents. Bake at 450° F. for 15 minutes and then at 350° F. for 25 minutes.

CHICKEN A LA NANCY

Nancy Miller

4 to 6 boneless chicken breasts
1 pkg. pressed ham
1 can cream of mushroom soup
8-oz. container of French onion dip

Spread 2 layers of ham slices on bottom of shallow baking pan. Put chicken on top of this. Blend soup and dip, pour mixture on top of chicken (you may not need all of the mixture - use enough to cover chicken completely with a fairly thick layer.) Bake almost 1 hour in 350° F. oven. It's really that easy, and delicious. You'll enjoy brown rice with the chicken with any extra sauce poured over it.

CHICKEN MARSALA

Sally Shortt

4 large chicken breasts, skinned, boned, halved
2 eggs
1 c. seasoned bread crumbs
2 T. butter
2 cloves garlic
For Sauce:
1/2 c. butter
1/3 c. Marsala wine
4 tsp. flour
1/8 tsp. black pepper
1 c. water
1/4 c. chopped parsley
1 c. chicken bouillon

Make sauce first; melt butter, stir in flour dissolved in water. Gradually stir in wine, bouillon, pepper and parsley. Cook medium-low until sauce thickens and boils. Prepare chicken: coat chicken in beaten egg and bread crumbs. Brown in butter and garlic. Arrange in casserole dish. Pour sauce over browned chicken. Bake in preheated oven at 325° F. for 20 minutes. Good served with brown rice.

BARBECUED CHICKEN

Ellen Hoover

chicken pieces
salt, pepper

flour
Hunt's tomato sauce

Cover chicken with salt, pepper and sprinkling of flour. Cover with sauce (slightly diluted with water). Bake at 325° F. for one hour or longer if the quantity is large. Two hours is not too long.

HULI HULL CHICKEN (HAWAIIAN BARBECUE)

Beth Taylor

6 chicken quarters	1/4 c. soy sauce
1/4 c. ketchup	1/2 c. white wine
3 T. pineapple juice or chicken broth	1 T. finely chopped ginger

Wash chicken, pat dry with paper towel. Mix ketchup, soy sauce, wine or broth, pineapple juice and ginger in small bowls (Worcestershire sauce may be added to taste). Brush part of mix over chicken. Grill 5 to 6 inches from grayed coals, turning and basting often with sauce until brown and meat near bone is no longer pink (approximately 40 minutes). Serves 6.

Hint: When storing uncooked chicken in the refrigerator, cover with a damp dish towel. This is so that air will reach the bird and no unpleasant odor will develop. Don't store chicken for more than 2 days before cooking.

CHICKEN CUTLETS

Mercia Palmer

--A Russian friend gave this one

2 lb. ground chicken
1 egg
8 slices bread
salt and pepper
1/2 to 3/4 c. chicken broth
chopped parsley
butter and margarine
bread crumbs

Soak bread slices in broth, then squeeze out excess. Mix all but last ingredient until well integrated. Make oval, flattish patties. Flatten onto bread crumbs. Leave standing out 1 hour or more. Fry in half butter and half margarine in a very hot pan. Makes about 15 cutlets.

PALAK CHICKEN

Susan Gilpin

-- a recipe from the chef at the Norfolk Hotel in Kenya

3 T. ghee or clarified butter	2 onions sliced
4 to 5 cloves garlic, chopped	1-1/2 inches fresh ginger, chopped
1-1/4 stick cinnamon	4 to 5 cardamoms

2 tsp. coriander powder
1 lb. fresh spinach
2 to 3 green chilies

1 large chicken, cut-up
4 to 5 chopped tomatoes, peeled

In a large frying pan, heat the ghee. Add the onions and saute until golden brown. Grind or blend together the spices. Add the spices and chicken to the pan and lightly brown. Add chopped spinach, peeled tomatoes and chilies. Cover and cook over low heat about 1 hour or until the meat is tender.

CHICKEN and CELERY

Jody McPherson

2 whole chicken breasts
4 T. oil
2 T. cornstarch
1 c. diced celery
1/4 tsp. pepper
1/2 c. hot chicken broth
1/4 tsp. sugar
2 T. soy sauce

Cut chicken into 1/2-inch cubes. Mix 1 T. cornstarch, pepper, sugar, 1 T. soy sauce, and 2 T. oil. Coat chicken. Heat 2 T. oil, add chicken and celery. Fry for 3 to 5 minutes. Mix 1 T. soy sauce and 1 T. cornstarch with chicken broth. Add, cooking 1 minute longer.

CHICKEN TARRAGON

Susi Devrient

4 boneless chicken breasts
salt and pepper to taste
tarragon
pinch of nutmeg if desired
4 scallions (sliced including tops)
1/2 c. sauterne fresh mushrooms (sliced)
4 to 6 oz. heavy cream flour butter

Cut chicken into bite-sized pieces; dredge in flour and saute in buttered pan until golden. Pour in sauterne around edges. Add mushrooms. Season to taste, adding tarragon, nutmeg and scallions. Drain grease if necessary. Add cream and cook until it thickens and simmer 10 to 20 minutes.

CHICKEN KIEV

Jody McPherson

4 whole chicken breasts
1/2 lb. butter or margarine

1/4 tsp. pepper
2 eggs, lightly beaten

2 T. chopped parsley dry bread crumbs
2 T. chopped green onions or chives flour

Place skinned and boned half breast between two pieces of waxed paper and pound until 1/4 inch thick with mallet or rolling pin. Remove waxed paper. Repeat with each half. Form butter into 8 flattened balls. Roll each ball in mixture of chives, parsley, and pepper. Place one seasoned butter ball in center of each half breast and roll up envelope-fashion so that butter is completely enclosed. (The flesh will adhere without skewers). Dust each chicken envelope with flour, dip into beaten eggs, roll in bread crumbs. Refrigerate one hour or more. Fill fryer or kettle with enough fat to completely cover breasts; heat to 350° F. Add chicken gradually. Fry until golden brown, about 5 to 7 minutes. Drain on absorbent paper and serve immediately. Preparation time: at least 2 hours, maybe more the first time.

WEST AFRICAN CHICKEN

Robin Maas

--I use my slow cooker for this--

- chicken, cut up 1 medium can tomatoes
2 onions, chopped 1/2 to 1 c. peanut butter
2 to 4 cloves garlic, minced salt and chili powder

Combine all ingredients and cook in slow cooker for all day (on slow) or several hours (on high).

Note: chicken may be browned in fat first, or put in as is. I usually take the skin off to make the dish less fattening. All of the ingredients may be varied in amounts according to taste.

CHICKEN BREASTS MILANESE

Jody McPherson

3 whole chicken breasts or 6 half breasts
2 eggs, well beaten
1 c. fine dry bread crumbs
salt
2 T. salad oil
seasoned pepper
3 T. margarine
flour

Skin and bone chicken breasts; cut whole breasts in two. Place chicken between sheets of waxed paper and flatten by pounding with rolling pin. Sprinkle with salt and a little seasoned pepper. Dust lightly with flour; shake off excess. Dip pieces in egg then roll in bread crumbs. Press on crumbs with your palms to coat evenly. Shake off

excess. Heat oil and butter in heavy frying pan but do not allow it to brown. Add chicken, 3 to 4 pieces at a time. Cook over moderate heat until golden and crisp, tender inside but not dry, 5 to 7 minutes on each side. Drain on paper towelling. Keep hot on warm serving platter until all is cooked. Serve hot. Makes 4 to 6 servings.

GROUND NUT STEW (West African)

Carolyn McIntyre

1 frying chicken, cut up (or 2 lb. beef or lamb stew meat)
1 bay leaf
1/4 tsp. ginger
2 T. oil
1/2 tsp. dried parsley
1 large onion, chopped
1/4 tsp. ground thyme
6 fresh tomatoes, chopped
1/4 tsp. black pepper
(or 4 T. tomato paste) 1 tsp. minced garlic
2/3 c. crunchy peanut butter
1/2 tsp. hot pepper
6 c. water

Saute onion, meat or chicken in oil. Add spices, tomatoes and 1 c. water. Boil 10 minutes. Dissolve peanut butter in 2 c. water. Add it and all remaining water (3 c.) to meat. Bring to boil, cover and simmer until meat is tender. If too thick, add 1 c. water. Serve over plain, hot rice.

CHICKEN BREASTS IN SOUR CREAM

Jody McPherson

1/2 c. butter or margarine	1 c. onion
4 chicken breasts	2 c. sour cream
1 T. paprika	2 tsp. lemon juice
salt and pepper to taste	

Melt the butter; brown the chicken slowly in the hot butter for 10 minutes. Sprinkle chicken pieces with paprika, salt and pepper. Add the onion; cover and cook over low heat for 10 minutes or until chicken is tender. Mix the sour cream with lemon juice and add to chicken. Cook over low heat until sour cream is heated through but do not allow to boil or sour cream will curdle (will take only a few minutes).

SIMPLE CHICKEN CURRY

Judy Birch

1/2 c. butter	4 onions, chopped
1-1/2 tsp. salt	2 or 3 garlic cloves, minced
2 to 3 T. curry power	2 bay leaves
1 T. paprika	1 tsp. powdered cinnamon
2 medium tomatoes	6 whole cloves (peeled and quartered)
1 roasting chicken (about 5 lbs.) or a larger fryer (cut up and skinned)	

Melt butter in deep heavy skillet or Dutch oven. Add onions and garlic; cook over low heat until lightly browned. Add bay leaves, cinnamon and cloves; cover and cook 5 minutes. Add chicken pieces and about 1/2 c. water. Simmer uncovered until liquid has evaporated. Remove bay leaves and cloves. Combine salt, curry powder and paprika; blend with about 1/2 c. water; add to skillet and mix well. Add tomatoes (a small can if fresh ones not available) and enough water to cover chicken. Cover. Simmer until chicken is tender (about 1-1/2 hours). Makes six servings. This is good served with rice with raisins and nuts.

CHICKEN DIVAN

Ellen Hoover

1 10-oz. pkg. frozen broccoli or asparagus
 3 or 4 whole chicken breasts (cooked, removed from bone)
 1 can cream of chicken soup
 1/2 c. mayonnaise (or Miracle Whip)
 1 T. lemon juice
 1 c. shredded Cheddar cheese (or thin slices)
 1/2 c. bread or cracker crumbs.

Arrange broccoli in oiled casserole dish. Place chicken on this. Combine soup and mayonnaise and lemon juice. Pour this cold over chicken. Bake at 350° F. for 20 minutes, then sprinkle cheese and bread crumbs on top and bake 10 more minutes.

CHICKEN PAPRIKASH

Billie Stultz

2 large chicken breasts	butter
1/2 can cream of celery soup	carrot, sliced
1/4 c. cooking sherry	salt, pepper, paprika

Salt, pepper and paprika chicken. Put in casserole dish and dot with butter. Cover chicken with soup. Place carrot around chicken. Pour sherry over the top. Salt to taste. Cover and bake at 375° F. for about 1 to 1-1/4 hours. Serves 1 to 2.

CHICKEN DIVAN

Roger Gilkeson

2 to 3 chicken breasts (4 to 6 halves)
1 8-oz. container of sour cream
about an equal amount of mayonnaise
2 cans of cream of chicken soup
about 1/2 lb. grated Cheddar cheese
salt and pepper
1-1/2 bunches fresh broccoli (or fresh aparagus)
3 to 4 T. Parmesan cheese
2 T. butter
1/3 pkg. Pepperidge Farm stuffing

Boil chicken breasts for about 1/2 hour. Let cool. While chicken is cooling, mix together sour cream, mayonnaise, soup, Cheddar cheese and salt and pepper to taste. While chicken is still cooling, steam broccoli. Don't overcook. Break the broccoli up into smallish branches and pieces and lay in the bottom of a 14x10x2-inch pan. Now break the chicken into bite-sized pieces and add them to the mixture of sour cream/mayonnaise. Stir ingredients together and pour over the broccoli. Sprinkle some Parmesan cheese (about 3 to 4 T.) over the top. Melt several tablespoons of butter in a skillet and pour in about a third of a package of stuffing, cooking it over a low flame for a few minutes. Sprinkle these bread crumbs over the top of the chicken-broccoli mixture. Put the pan in an oven pre-heated to 350° F. for about 25 minutes. Let it cool for at least five minutes before cutting into squares and serving. (It tastes even better the next day warmed up if there should happen to be leftovers.) This dish goes well with white wine, rice, salad and bread.

DUCK AND SAUERKRAUT

Carolyn McIntyre

--This is a Danish recipe.--

Clean out duck (thawed, if it was frozen) and remove excess fat. Rub salt on outside of duck. Stuff drained sauerkraut into cavity and surround the duckling with extra sauerkraut. Roast according to charts in cookbook, making sure the duck is on a rack during roasting. When ready to serve, remove sauerkraut from inside duck and mix it in a bowl with sauerkraut which had been placed around the duck (the flavors blend).

WHITE TURKEY STEAK SCALLOPINI

Mercia Palmer

1-1/4 lb. raw turkey breast steaks, sliced thin
4 T. dry white wine
2 T. butter garlic
1/4 c. boiling water
salt and freshly ground pepper
parsley or lemon juice (optional)

Use a skillet with non-stick finish. Combine steaks, wine, butter and garlic in skillet over high heat. (Cook steaks one layer at a time.) Cook uncovered until all the wine evaporates. When top surface of the turkey is beginning to turn white, turn and quickly brown the other side. Cook a minute or so until pinkness disappears. Remove to heated platter. Pour water into skillet. Cook over high heat, scraping skillet to deglaze. Pour over steaks, season, garnish with parsley and lemon juice.

LEMON-HERB STUFFING

Suzanne Gell

-- excellent for turkey--

8 c. bread crumbs, packed	4 T. lemon juice
1 c. finely diced celery	1 tsp. salt
1 onion minced	1 tsp. poultry seasoning
1/2 lb. butter or oleo	1/4 tsp. rosemary
1/2 c. chopped parsley	1/8 tsp. pepper and thyme

Cook celery and onion in butter for about a minute. Add parsley. Put bread crumbs in bowl and sprinkle with lemon juice, salt, poultry seasoning, rosemary, pepper and thyme. Add vegetables and butter. Toss well. Stuff bird.

TURKEY BAKED WITH ALMONDS

Barb Gilbert

2 c. cooked cubed turkey (or chicken)
1 c. sliced raw celery
1/3 c. toasted almond pieces
2 tsp. grated raw onion
1 tsp. Lawry's seasoned salt
2 T. fresh lemon juice
3/4 c. Hellman's mayonnaise (or enough to mix)
1/2 c. sharp cheese, shredded
1 c. potato chips, crushed

Combine all ingredients, except cheese and chips, as if making a salad. Put into casserole. Top with cheese and sprinkle with potato chips. Bake in 425° F. oven for 20 to 30 minutes, or until hot and bubbling. We have this recipe for the Dumbarton Seder but we did not put cheese on the casseroles, according to the Jewish dietary law forbidding meat and dairy products on the same plate. Serves 5 to 6.

ALMOND TURKEY BAKE

Sookie Alvis

1 c. shredded cheddar cheese
1 T. flour
1 c. mayonnaise

1 c. slivered almonds (toasted)
1/2 tsp. poultry seasoning
3 c. cooked, chopped turkey*
salt and pepper to taste
1-1/2 c. celery slices
pastry for 2 crust pie
1 T. lemon juice

After preparing pastry, fit into 11-3/4x7-1/2 inch baking dish; flute edges. Toss cheese in flour, then combine cheese (3/4 cup), 1/2 c. almonds, turkey, celery, lemon juice, mayonnaise, seasonings and mix well. Put into shell, top with rest of cheese and almonds. Bake at 400° F. for 30 to 35 minutes. Serves 6 to 8.

* Canned turkey chunks can be used. Brand label is tender chunk.