

CHICKEN CASSEROLE**DONNA FLETCHER/
MOM**

1 LARGE STEWING HEN COOKED WITH A CARROT AND 3 STALKS OF CELERY AND 1 ONION. COOK UNTIL TENDER. RESERVE 2 CUPS OF THIS STOCK. SIEVE VEGETABLES AND PUT WITH STOCK. ADD 1/2 TEAS MUSTARD, 1/2 TEAS SAVORY SALT. STIR. CUT CHICKEN INTO PIECES AND LET STAND IN BROTH OVERNIGHT. TAKE CHICKEN OUT OF STOCK AND REHEAT AND THICKEN (like GRAVY). ADD 1/2 CUP WHIPPED CREAM, 1 CAN MUSHROOM SOUP, 2 WELL BEATEN EGGS.

TWO CANS CHINESE NOODLES. PLACE IN BUTTERED CASSEROLE 1 CAN OF NOODLES, 1 LAYER CHICKEN, 1/2 CUP SLIVERED ALMONDS, THEN SAUCE. REPEAT EXCEPT NOODLES. 1 CAN NOODLES ON TOP. ADD NOODLES ON TOP JUST AS THEY ARE READY FOR THE OVEN. BAKE AT 300 FOR 45 MINUTES

SAUCE FOR TOP**2 CANS MUSHROOM SOUP****2 EGG YOLKS****1 CAN MUSHROOM PIECES****1/4 CUP SOUR CREAM**

HEAT SOUP, ADD LIQUID FROM MUSHROOM PIECES. BEAT EGG YOLKS SLIGHTLY AND ADD SOUR CREAM AND MUSHROOMS.

SIMMER, DO NOT LET BOIL SERVE ON TOP OF CASSEROLE

I LIKE CHICKEN BREASTS BEST