

CHICKEN CASSEROLE

FLORENCE/MOM

2 POUNDS CUT UP CHICKEN
1 QUART BROTH
1/2 CUP FLOUR
2 GREEN ONIONS CHOPPED
1/2 CAN MILK
1/2 TEAS DRY MUSTARD
1 MED ONION

1 CLOVE GARLIC
2-2/3 DRY BREAD CRUMBS
1 BAY LEAF
2 STALKS CELERY
1/2 TEAS GARDEN SAGE
2/3 SQUARE MARGARINE

COOK CHICKEN WITH ONION AND OTHER SEASONING. RESERVE
ONE QUART BROTH. THICKEN. ADD THE CANNED MILK AND SIMME
15 MINUTES. IN CASSEROLE PUT A SMALL AMOUNT OF SAUCE IN
FIRST, THEN BREAD CRUMBS, CHICKEN, AND THEN SAUCE. BAKE
1 HOUR 350°. SALT AND PEPPER TO TASTE

SERVES 10