

Chicken Dressing Casserole

4 chicken breasts, cut in small pieces
1 can chicken broth
1 can condensed cream of chicken soup
1 can condensed cream of celery or cream of mushroom soup
1 small pkg. dry herb or cornbread dressing mix
1 stick margarine, melted

Mix melted margarine and dry dressing mix until coated. Combine all other ingredients except chicken, and mix well. Layer in casserole dish as follows: dressing, chicken, soup, ending with thin layer of dressing. Bake at 350°F for 45 minutes to 1 hour, until dressing on top is golden brown.

Line bottom of the pan with partially cooked bacon.

1 c. uncooked rice
1 can cream of chicken soup
1 can evaporated milk
4-6 chicken breasts

Salt and pepper chicken. Mix together rice, soup and milk and pour in pan, add chicken. cover with foil and bake at 350 for about 30 minutes. Remove foil and cook 30 minutes longer, may need to add a little more milk. Check bacon for doneness, if not brown turn oven up to 400.

By trial & error I finally kept this recipe and have been using it for a year. Grandchildren love it and I even use it for get-well gifts, using decorative jars for the contents.

Instant Oatmeal Mix

4 cups regular or old-fashioned oats
2 teaspoons cinnamon
1 cup (packed) brown sugar
1/2 cup or more, dried fruit (raisins, cranberries, apples or bananas)
1/2 cup or more, pecans or walnuts
1 cup instant powdered dry milk
Dash of salt
1 or 2 teaspoons vanilla powder, if desired

Put all ingredients in food processor and grind together to desired coarseness.

For Serving: Add 1/2 cup oatmeal mix to a microwable bowl or mug; add 1 cup of cold water and stir.

Micro for 2-1/2 minutes or more (depending on your microwave wattage) if it comes to a boil. Take out of micro and stir. Let set 3 or 4 minutes to thicken & cool slightly. Add pat of butter, if desired, but not necessary.

HOMEMADE CAKE MIX

5 c. flour
2 1/2 Tbsp. baking powder
3 1/2 c. sugar
2 tsp. salt
1/2 c. powdered milk
1 1/4 c. shortening

Sift dry ingredients into large bowl, cut in shortening until it resembles cornmeal. Store in covered container. Many varieties of cake may be made from this mix.

Yellow:

4 1/2 c. mix
1 c. water
1 tsp. vanilla
2 eggs

Mix together 3 minutes. Pour into prepared 9 x 13-inch pan. Bake at 375 degrees for 30 to 40 minutes.

Chocolate cake: To mix, add 2 squares melted chocolate.

Rice-a-roni Substitute Mix

Beef or Chicken Flavor:

2 cups uncooked rice (not instant)
1 cup of broken vermicelli pasta pieces (broken into one-inch size pieces)

Try to be of one uniform size with the broken pieces so that they will all cook at the same rate.

1/4 cup dried parsley flakes

6 Tablespoons instant chicken OR beef bouillon powder/granules

2 teaspoons onion powder (NOT onion salt)

1/2 teaspoon garlic powder (NOT garlic salt)

1/4 teaspoon dried thyme

Mix all ingredients and store in airtight container.

TO USE: Shake or stir dry mixture well. Place 1 cup mix and 2 tablespoons margarine in a heavy saucepan with 2 1/4 cups water. Bring to a boil; cover and reduce heat. Simmer for 15 minutes or until rice is tender.

Hot Roll Mix

5 lbs. all purpose flour

1 and 1/4 cups flour

4 tsps. salt

1 cup instant nonfat dry milk

Combine all ingredients in a large bowl. Stir to distribute evenly. Put in a large airtight container. Label. Store in a cool, dry place. Use within 6-8 months. Makes about 22 cups hot Roll Mix

Rec. Crescent Rolls

1 Tbsp. active dry yeast

1 and 1/2 cups lukewarm water

2 eggs, beaten

1/2 cup vegetable oil or melted margarine

5 to 6 cups Hot Roll Mix

2 Tbsp. butter or margarine, softened

In a large bowl, dissolve yeast in lukewarm water. Blend in eggs and oil or margarine. Add 5 cups Hot Roll Mix. Blend well. Add additional Hot Roll Mix to make a soft, but not too sticky dough. Knead about 5 minutes until dough is smooth. Lightly butter bowl. Put dough in bowl and turn to butter top. Cover dough with a damp towel and let rise in a warm place until doubled in