

SCALLOPED CHICKEN

A day ahead: Cook a young fryer chicken in 2 quarts water with 1 TBSP. chicken bouillon for 1.5 hr. on low. Remove chicken, reserve the strained stock in quart jars. Remove meat from bones of chicken and dice. Refrigerate.

Option: Use Rotisserie Chicken and store-bought chicken STOCK (not broth)

4 HARD BOILED EGGS, DICED

1 LARGE ONION, DICED

4 STALKS CELERY, DICED

8 SLICES OF BREAD, CUBED (DRY IF DESIRED)

OR 1 BOX STOVE TOP STUFFING

COOKED CHICKEN, CUBED

GRAVY: Fat from top of stock plus enough

SALTED BUTTER to equal 3/4 cup

3/4 CUP FLOUR (White Lily Self-Rising)

1 TSP. SALT & 1/2 TSP. BLACK PEPPER

1 TSP. McCormick POULTRY SEASONING

3 CUPS CHICKEN STOCK, STRAINED

2 CUPS MILK

In a large skillet, add butter/fat and sift in flour. Using a gravy whisk, mix well over medium/high heat. Once flour begins to brown, add milk and broth. Turn up heat and stir constantly until gravy thickens. Take off the burner. grease a 13x9x2 casserole dish. Layer by adding half of the onion, celery, chicken, and bread cubes. Add 2 diced eggs. Then gravy. Now repeat ending with all remaining gravy. Top with your choice:

1. 8 oz. shredded cheese

2. Buttered oyster crackers

3. Ritz crackers - crumbled

4. French fried onions

Bake at 350 degrees for 1 hour.

OPTION: use 3 10.5 oz. cans cream of chicken & 1 cup milk (heated) in place of gravy