



## CHICKEN TETRAZZINI

- 1 Quart Water
- 2 Teaspoon Salt
- 5 Pound Stewing Chicken, Cut Up
- 1 3/4 Cups Chicken Broth
- 4 Ounce Can Sliced Mushrooms
- 2 Tablespoons Flour
- 1/2 Teaspoon Garlic Salt
- 1/8 Teaspoon Pepper
- 1/2 Cup Cream
- 1 Cup Grated Cheddar Cheese
- 4 Cups Cooked Rice
- 1 Tablespoon Chopped Parsley
- 4 Strips Bacon, Cooked and Crumbled
- 1/4 Cup Cracker Crumbs
- 1/4 Teaspoon Poultry Seasoning

## DIRECTIONS

1. Heat water in a saucepan with salt.
2. Add chicken.
3. Cover and simmer for 4 hours.
4. Remove meat from bones and cut up chicken.
5. Heat broth with juice from mushrooms.
6. Blend flour, garlic salt, pepper and cream.
7. Stir into broth.
8. Cook, stirring constantly until thickened.
9. Remove from heat and stir in cheese.
10. Combine rice, chicken, mushrooms and chopped parsley.
11. Alternate layers of chicken mixture and sauce in a buttered 3 quart casserole.
12. Top with a combination of bacon, crumbs and seasoning.
13. Bake in a 450 degree oven for 30 minutes.