



SOUTHERN CHICKEN UPSIDE DOWN DINNER

- 2 Recipes Creamed Chicken
- 1 Cup Sifted Flour
- 1 Cup Corn Meal
- 2 Tablespoons Sugar
- 2 Teaspoons Baking Powder
- 3/4 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 3 Tablespoons Shortening
- 1 Cup Buttermilk

DIRECTIONS

1. Sift together flour, cornmeal, sugar, baking powder, salt, and baking soda.
2. Cut in shortening.
3. Add buttermilk, stirring until just blended.
4. Place the creamed chicken into a 10 inch oven proof skillet.
5. Spread dough over top.
6. Bake in a 400 degree oven for 25 minutes.
7. Invert onto a platter, cut into wedges.