

Larry Kyse's Recipe for CHICKEN DISH

PROPORTIONS ARE FOR EACH 12 PIECES OF CHICKEN

12 PIECES OF SKINLESS THIGHS OR BREASTS
1 CAN OF CREAM OF CELERY SOUP
1 CAN OF CREAM OF MUSHROOM SOUP
2 CUPS OF WATER
¾ CUP OF MINUTE RICE
1 ENVELOPE OF DRY ONION SOUP MIX

ARRANGE CHICKEN IN ALUMINUM COOKING PAN. SALT AND PEPPER THE CHICKEN, ADD THE 2 SOUPS WITH THE RICE AND WATER. SPRINKLE THE DRY ONION SOUP MIX OVER TOP. COVER WITH FOIL AND BAKE FOR 2 HOURS AT 300 DEGREES OR 1 1/2 HOURS AT 350 DEGREES.

I WOULD RECOMMEND GETTING 40 SKINLESS THIGHS 40 CHICKEN LEGS, USUALLY COMES WITH SKIN, AND 20 SKINLESS BREASTS. I CUT THE BREASTS IN 2, IF THE THIGHS ARE LARGE I ALSO CUT THEM IN HALF. THIS QUANTITY WILL ALLOW FOR TWO THIGHS EACH OR ONE BREAST AND STILL HAVE SOME LEFT OVER FOR SECONDS. THE MEAT DEPARTMENT CAN GET YOU THE CHICKEN SKINLESS IF YOU GIVE THEM SOME NOTICE. BJS DEFINITELY HAS SKINLESS THIGHS AND BREASTS.