

Ken's French Herbed Chicken



Servings: 4 * 2 pcs. each serving

Another great recipe with no history available. I vaguely remember it being a cutout from some magazine. No matter, I am glad I found it somewhere, it is a delicious dish. Be sure to make this recipe for your family. The most famous or classic mixture of French herbs used in French cooking is the Bouquet Garni.

INGREDIENTS:

- 3 lbs. - Chicken Whole fryers, w/skin
- 1/3 cup - "All Purpose" flour ** 1-1/2 tsps. - Salt
- 1/2 tsp. - Pepper ** 1/2 cup - Carrots, chopped
- 1/2 cup - Sweet Onions, chopped ** 1 cup Pearl onions
- 1 piece - Garlic clove, minced ** 1 cup - Mushrooms, sliced
- 1 cup - Celery, chopped ** 2 cups - Table wine, (Red Burgundy)
- 1 "Bouquet Garni" (1 sprig of Flat Parsley, 2 sprigs of Fresh Thyme and 1 Bay Leaf, tie ingredients together with string. Tying the bundle in cheesecloth makes it easier to retrieve from the pot.)

DIRECTIONS:

- 1.) Cut up chicken; roll in flour, salt, and pepper mixture in skillet, slowly brown in small amount hot oil. Remove chicken.
- 2.) To same skillet, add onions, carrots and garlic. Cover cook for 5 minutes.
- 3.) Place "Bouquet Garni" in a 3-quart casserole. In layers, add cooked vegetables, chicken, and fresh mushrooms.
- 4.) Add Burgundy to skillet; heat, scraping bits. Pour over casserole. Cover, bake at 350 degrees for 2 hours.

Ken's Cornish Game Hens ©



As with many other recipes, the origin is unknown. What is well known is how delicious these hens were. The Long Grain & Wild Rice Dressing was known to find the table without being in the Cornish Game Hens many times.

INGREDIENTS: 2 medium-sized - Cornish Game Hens, Butter for basting.

INGREDIENTS: Long Grain & Wild Rice Dressing

- 6 tbsps. - Butter divided
- 1 lb. - Bulk Pork Sausage (Seasoned with Salt & Pepper only)
- 1 large - Sweet Yellow Onion (diced small)
- 2 stalks - Celery (diced small)
- 4 1/2 cups - Chicken Broth (canned broth is fine)
- 3 tbsps. - Fresh Thyme (chopped) divided
- 1 1/4 cups - Wild Rice (about 6 1/2 oz.)
- 1 1/4 cups - Long Grain White Rice
- Salt & Freshly Ground Black Pepper to taste.

DIRECTIONS Dressing:

- 1.) Cook sausage (crumble) till done and drain, set aside.
- 2.) Sauté Onion & Celery in 2 tbsps. of butter, until tender.
- 3.) In large saucepan, bring Chicken Broth and 1 tbsp. Thyme to a boil. Add the Wild Rice and return it to a boil. Reduce the heat, cover, and simmer for 30 minutes. Add the White Rice, cover and simmer until rice is tender and the liquid is almost absorbed, about 15 minutes.
- 5.) Stir the remaining Thyme, Sausage, Onion, and Celery into the rice mixture, cover and simmer for 3 minutes. Stir the remaining Butter into the Rice mixture. Lightly Salt & Pepper.

DIRECTIONS Game Hens:

- 1.) Prepare hens for roasting by cleaning and rinsing, pat dry.
- 2.) Stuff each hen with Long Grain & Wild Rice Dressing. Bake at 350° F for 45 minutes, basting with butter every 15 minutes.
- 3.) Serve with Long Grain & Wild Rice Dressing

Ken's Salsa Chicken Breasts



There are hundreds of Salsa Chicken Breasts recipes on-line. Don't waste your time, use this recipe. I say use mild salsa, if you want a real treat, make, and use some of my Pico de Gallo, not using the optional Jalapeno (BOOK1 app13).

INGREDIENTS:

- 4 - Boneless Chicken Breasts (6oz. each, skin removed)
- 4 cups - Mild Salsa
- 3 cups - Fresh Mushrooms (sliced)
- 2 tbsps. - Vegetable Oil
- Salt & Pepper

DIRECTIONS:

- 1.) Place Chicken Breasts in a skillet, brown on all sides in Vegetable Oil, Salt & Pepper lightly.
 - 2.) Place Chicken Breasts in a roasting pan, cover with Salsa and sliced Mushrooms, bake at 350° F for 15 minutes each side, spoon Salsa & Mushrooms over them each time they are turned.
- HINT:** Do not use too large a roasting Pan. A pan just large enough for 4 Chicken Breasts allows the Breasts to absorb the Salsa flavor better.
- 3.) Serve on a platter topped with Salsa & Mushrooms.

Mom's Chicken Over Biscuits



Mom's use of Chicken, Ham, and Pimentos in her Creamed Chicken, makes me wonder where this recipe came from. It certainly makes biscuit eating a whole new experience. It was always very good.

