

Chicken and Rice with Sherried sauce

Joseph Huffer

Port St Lucie Elementary Family Recipe Book

*1 cup long grain rice
1 chicken, cut up
1/4 cup sherry
1 envelope dry onion soup
mix
3/4 cup orange juice
1 can golden mushroom
soup*

Preheat the oven to 325 degrees.

Grease a 13x9-inch baking dish.

Spread the rice evenly in the bottom of the dish.
Place the chicken pieces on top of the rice.

In a bowl, mix the soup, sherry and orange juice.
Pour over the chicken. Sprinkle the onion soup
over the top. Cover with foil.

Bake for two hours. Uncover.

Bake for 15 to 20 minutes longer.

Per Serving (excluding unknown items): 3380 Calories; 234g Fat (64.9% calories from fat); 259g Protein; 25g Carbohydrate; trace Dietary Fiber; 1358mg Cholesterol; 1047mg Sodium. Exchanges: 36 Lean Meat; 1 1/2 Fruit; 24 Fat.