
Smoky Chicken

Terry May Burkhardt - Dayton's Southdale Home Store

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

4 whole chicken breasts, boned and halved

8 thick slices bacon

1 can (10-3/4 ounce) cream of mushroom soup

1 jar (2.5 ounces) dried beef, cut into fine strips

1 carton (8 ounce) sour cream

Preheat the oven to 350 degrees.

Roll each half-breast into a ball. Wrap with one slice of the bacon. Place the balls into a 13x9x2-inch casserole dish.

In a small bowl, combine the soup, dried beef and sour cream. Pour over the chicken.

Bake for two hours, basting occasionally with the soup mixture.

Serve with a wild rice side dish, if desired.

Chicken

Per Serving (excluding unknown items): 3283 Calories; 198g Fat (55.6% calories from fat); 333g Protein; 23g Carbohydrate; trace Dietary Fiber; 988mg Cholesterol; 10566mg Sodium. Exchanges: 1/2 Grain(Starch); 46 1/2 Lean Meat; 1/2 Non-Fat Milk; 15 Fat.