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# Baked Sherried Chicken

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 4

**1 (2-1/2 to 3 pound) broiler-fryer chicken, cuit into serving size pieces**  
**1/4 cup butter or oil**  
**1/2 cup chopped onion**  
**1/2 pound fresh mushrooms (or one four ounce can mushrooms, drained)**  
**1 can (10-1/2 ounce) cream of mushroom soup, undiluted**  
**3/4 cup dry sherry**  
**1 tablespoon chopped parsley**  
**1 teaspoon salt**  
**1 teaspoon paprika**  
**dash pepper**  
**1 or 2 lemon slices (for garnish)**

In a skillet, brown the chicken slowly in butter or oil. Remove from the skillet and place in a single layer in a 11x7-inch shallow baking dish.

Add the mushrooms and onion to the butter remaining in the skillet. Cook until tender but not brown.

Add the soup, sherry, seasonings and lemon slices. Blend thoroughly. Pour over the chicken.

Bake, uncovered, at 350 degrees for about one hour or until the chicken is fork tender.

## **Chicken**

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*Per Serving (excluding unknown items): 61 Calories; trace Fat (7.5% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 539mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat.*