
Chicken and Marinade

Esther Christie - Marshall Field's Mayfair

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

1 bottle (8 ounce) Catalina French lite dressing

1 package (1 ounce) onion soup mix

1 can (16 ounce) whole cranberry sauce

5 pounds chicken breasts

Make the marinade: In a bowl, mix together the French dressing, soup mix and cranberry sauce. Place in a sealable container.

Skin and remove all fat from the chicken. Place in a greased 9x13-inch baking dish. Pour the marinade over the chicken.

Cover with plastic wrap and refrigerate overnight.

Remove the plastic wrap. Cover the chicken with foil.

Bake at 375 degrees for 30 minutes.

Condiments, Sauces

Per Serving (excluding unknown items): 3238 Calories; 170g Fat (48.7% calories from fat); 383g Protein; 21g Carbohydrate; 4g Dietary Fiber; 1164mg Cholesterol; 4637mg Sodium. Exchanges: 1 1/2 Grain(Starch); 54 1/2 Lean Meat; 1/2 Fat.