

Chicken Loaf Tennessee

Doris Pace - Huntingdon, TN

Treasure Classics - National LP Gas Association - 1985

Servings: 12

*1 1/2 cups milk
1 1/2 cups chicken broth
4 eggs, beaten
2 cups soft bread crumbs,
firmly packed
4 cups cooked chicken,
diced
1 cup cooked rice
3/4 cup diced celery
1/4 cup onion, finely
chopped
2 tablespoons chopped
pimientos
1 teaspoon salt
1 teaspoon lemon juice
SAUCE
1 can (10-3/4 ounce) cream
of mushroom soup
1 tablespoon butter or
margarine
1 teaspoon lemon juice
1 teaspoon (or more)
parsley*

Preparation Time: 20 minutes

Bake Time: 1 hour

In a bowl, combine the milk and the broth. Blend in the eggs. Add the bread crumbs. Let the mixture set for several minutes to allow the bread crumbs time to soak up the milk and broth.

Add the chicken, rice, celery, onion, pimiento, salt and lemon juice. Spread the mixture evenly into a greased 13x9-inch baking dish. Cover.

Place in the refrigerator to season overnight.

Bake in a 350 degree oven for one hour

Serve with sauce.

PREPARING THE SAUCE: In a bowl, combine the mushroom soup, butter and lemon juice. Mix well. Heat and serve over the chicken loaf. Sprinkle with paprika.

Per Serving (excluding unknown items): 193 Calories; 7g Fat (33.7% calories from fat); 20g Protein; 11g Carbohydrate; 1g Dietary Fiber; 117mg Cholesterol; 493mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat.