
Chicken Tetrazzini

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

1 four to five pound chicken
1 package (8 ounce) spaghetti
1 stalk celery, chopped
2 onion, chopped
1 cup margarine
1 cup flour
1 quart milk
salt
1/2 pound American cheese, cubed
1/2 pound Old English cheese, cubed
1 can (10-1/2 ounce) mushroom soup, undiluted
cracker crumbs

Cook the chicken until done, reserving the chicken broth. Remove the bones and chop.

Cook the spaghetti in the chicken broth. Drain.

In a skillet, saute' the celery and onions in margarine until tender. Add the flour and milk. Cook until thickened. Add the cheeses and soup. Stir until smooth. Add the chicken and vegetables.

Place the mixture into a three-quart buttered baking dish. Top with cracker crumbs.

Bake at 350 degrees for 30 to 40 minutes.

Yield: 10 to 12 servings

Chicken

Per Serving (excluding unknown items): 7280 Calories; 531g Fat (66.1% calories from fat); 371g Protein; 241g Carbohydrate; 11g Dietary Fiber; 1708mg Cholesterol; 7828mg Sodium. Exchanges: 11 Grain(Starch); 43 Lean Meat; 3 1/2 Vegetable; 4 Non-Fat Milk; 77 1/2 Fat.