

*Amateur Chef Mary Lindner, Meadowood Resident*



# Opulent Chicken Casserole

My heritage is Pennsylvania Dutch where most of the food had a German origin and flavor. The women raised fruits and vegetables much of which they canned for the winter store. Grandpa made egg noodles on Saturday, enough to last the week. While our diets have improved, I do long for some of the old fashion dishes!

Opulent Chicken Casserole is a recipe my mother often made, and it has been a standard for three generations with some updating along the way. It is easy and economical to make, can be made ahead and freezes well. People seem to like this dish, so enjoy making Opulent Chicken Casserole!!

## **Ingredients:**

- 3 pounds cut up chicken or equal weight of chicken pieces
- 1 ½ tsp salt
- ½ tsp paprika
- ¼ tsp pepper
- 6 Tablespoons butter
- ¼ pound sliced mushrooms
- 12-15 oz can of artichoke hearts
- 2 Tablespoons flour
- 2/3 cup chicken consommé or bouillon
- 3 Tablespoons of sherry

## **Directions:**

- Salt, pepper & paprika the chicken pieces.
- Brown in 4 Tablespoons of butter and put in a large casserole.
- Add 2 Tablespoons of butter to frying pan and sauté mushrooms about 5 minutes.
- Sprinkle flour over them and stir in the chicken consommé and sherry. Stir until smooth and thickened.
- Arrange artichoke hearts among chicken parts in casserole.
- Pour mushroom and sherry sauce over it, cover, bake at 375 for 45 minutes to 1 hour.

*~Serves 6 people~*