

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Chicken Casserole

Gifted By: Nancy Bennett

Ingredients:

2 cups cooked chicken, diced
1 can cream of chicken soup
1 medium onion, diced
1 cup cooked rice
½ tsp salt
½ cup mayonnaise
3 hard-boiled eggs, chopped
1 cup celery, diced
1 tbsp pimento, diced
2 cups rice krispies

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Chicken Breasts with Toasted Mustard Seed Sauce

Gifted By: Mama and Papa Roosa

Ingredients:

2 cups heavy cream
3 tbsp dijon mustard
¾ tsp salt
1 tsp freshly ground pepper
1½ tbsp yellow mustard seed
6 whole chicken breasts, boned but with skin still on
3 tsp fresh lemon juice
3 large scallions, thinly sliced

Directions:

Combine all ingredients except rice krispies. Turn into a 9x13 pan. Sprinkle rice krispies overtop and bake for 1 hour at 350°.

Directions:

In a heavy medium saucepan, bring the cream to a boil over high heat. Reduce the heat to low and cook, stirring occasionally, until the cream is slightly thickened and reduced to 1¼ cups, about 10 minutes. Remove the cream from the heat and whisk in the mustard, ¼ tsp salt, and ½ tsp pepper. The sauce can be made up to 4 hours in advance. Whisk occasionally to prevent a skin from forming. Meanwhile, in a small skillet, toast the mustard seeds over moderately high heat, shaking the pan until they're lightly browned and begin to pop. Immediately transfer to a plate to cool. Preheat the oven to 500°. Place the chicken on a broiling pan skin side up and season with remaining salt and pepper. Bake on top rack until chicken has a trace of pink in the center, about 12 minutes. Broil about 1 minute. Let chicken stand while reheating the sauce over low heat. Stir in lemon juice, scallions, and mustard seeds. Spoon sauce over the chicken before serving.