

Chicken Cordon Blue

Lennie Jo Barnes

Description:

Chicken can be stuffed and set aside to bake later or after frying. I once made enough for a party of 120.

Ingredients:

6-8 Chicken Breast (one per person)

Swiss Cheese slices or Mozzarella Grated Mix

Ham Slices

Bread Crumbs

Flour

Salt and Pepper

Eggs mixed into a wash with a little milk.

1 can of cheddar soup mixed with milk, and spices to taste.

Canned Cheese soup

Directions:

1) Flatted breast between 2 pieces of wax paper and pound with the flat side of a kitchen maul or a fry pan will do. Remove top wax paper.

2) Place a slice of ham, a slice of Swiss cheese on breast. I will sometimes use grated cheese with 1 teaspoon of breadcrumbs mixed together in the center of chicken breast. With the help of the bottom wax paper, start to roll the chicken breast. Secure with strong round toothpicks.

3) Roll chicken breast in flour.

4) Dip the breast into the egg wash and then roll it through bread crumbs.
(Repeat if not coated enough.)

5) Fry the chicken breast in a fry pan until golden brown on all sides and set aside. I use an electric fry pan. (Chicken may be refrigerated at this point and saved for later).

6) Mix 1 can of cheese soup with milk, Worcestershire sauce, and cumin.

7) Place breast in a casserole pan and pour sauce over to cover.

8) Bake 350 degrees for 40 minutes.

I serve mine on a bed of flat noodles with broccoli on the side.