

CHICKEN CASSEROLE

2-3 lb broiler fryer
1 cup water
1 cup dry sherry or cooking wine
1 ½ tsp salt
1 ½ tsp curry powder
1 med sliced onion
½ cup chopped celery
1 lb fresh mushrooms
¼ cup butter
2 pkgs (6 Oz size ea) Uncle Bens long grain & wild rice w/ seasonings (not precooked)
1 cup sour cream
1 can cream of mushroom soup

Place chicken in a deep kettle, add water, sherry, salt, curry, onion & celery. Bring to a boil. Cover tightly, reduce heat and simmer 1 hr.

Remove from heat at once. Strain broth and reserve; refrigerate chicken and broth. When chicken is cool, remove meat from bones and discard skin. Make bite size pieces.

Wash mushrooms, pat dry and sauté until golden brown (in butter).

Measure reserved chicken broth and use as a part of the liquid and cook rice per pkg instructions. Combine chicken, cooked rice and mushrooms. Blend sour cream and undiluted soup together and add to chicken mix. Put in a 13" x 9" pan.

Bake at 350 degrees for 1 hour (325 degrees for glass pan) uncovered.

NOTE: Can be made the day before and refrigerated and heated next day. Take out 1 hour before heating.