



ALICE'S SCALLOPED CHICKEN

- 1 Stewing Chicken
- 1 Cup Chicken Fat
- 1 1/8 Cup Flour
- 1 Tablespoon Salt
- 1/4 Teaspoon Pepper
- 4 1/2 Cups Chicken Broth
- 2 Cups Milk
- 1 Cup Day Old Bread, Toasted and Cubed
- 1/4 Cup Chopped Onion
- 1 Cup Chopped Celery
- 1 Teaspoon Salt
- 1 Teaspoon Sage
- 1/3 Cup Melted Butter

DIRECTIONS

1. Simmer Chicken in salted water to cover and cook until tender.
2. Remove meat from bones.
3. Melt fat in heavy skillet; blend in flour, salt and pepper.
4. Cook on low heat until bubbly, stirring constantly.
5. Slowly stir in liquids, boil 3 minutes, stirring constantly.
6. Lightly toss together bread cubes, onion, salt, sage and butter.
7. Arrange in 2 quart baking dish.
8. Top with chicken; cover with white sauce.
9. Mix with a fork to moisten dressing.
10. Bake in a 350 degree oven for 1 hour.