



CHICKEN SPIRAL LOAF

CHICKEN FILLING

- 1 Cup Diced Cooked Chicken
- 1 Cup Chopped Celery
- 1/4 Cup Chopped Green Pepper
- 1 Tablespoon Chopped Onion
- 3 Sliced Hard Cooked Eggs
- 1/2 Teaspoon Salt

PASTRY

- 1 1/2 Cups Flour
- 1/2 Cup Corn Meal
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/2 Cup Shortening
- 1/2 Cup Milk

CHEESE SAUCE

- 1 Cup Shredded Sharp Cheese
- 1 1/2 Cups Medium White Sauce

DIRECTIONS

1. Combine all ingredients for filling, mix well.
2. To make pastry - sift dry ingredient together.
3. Cream in shortening until the mixture resembles coarse crumbs.
4. Add milk, tossing lightly until the mixture will hold together.
5. Knead gently for a few seconds on a lightly floured board.
6. Roll to a 10 x 12 inch rectangle.
7. Transfer dough to a baking sheet.
8. Spoon chicken filling onto dough and spread evenly.
9. Roll, beginning on the long side, as for a jelly roll.
10. Place end of fold underneath.
11. Seal ends by pressing dough together over the filling.
12. Bake in a 425 degree oven for 20 to 25 minutes.
13. Melt cheese in white sauce, stirring to blend well.
14. Slice loaf and serve with cheese sauce.