



GLAZED CHICKEN BREASTS

- 3 Whole Chicken Breasts, Split
- 3/4 Cup Currant or Apple Jelly
- 2 Tablespoons Prepared Mustard
- 2 Teaspoons Salt
- 1 Recipe Sage Stuffing Mix
- 1 1/2 Cups Water
- 1/4 Cup Butter
- 4 Ounces Sliced Mushrooms

DIRECTIONS

1. Wash and dry chicken breasts.
2. Combine jelly and mustard in a small saucepan.
3. Place over low heat, stirring, until jelly melts.
4. Sprinkle chicken with salt and place in a single layer in a shallow baking dish.
5. Brush with jelly mixture.
6. Bake in a 350 degree oven for 30 minutes, basting occasionally.
7. Combine contents of stuffing seasoning mix with water and butter.
8. Bring to a boil, then remove from heat.
9. Add crumbs and mix well.
10. Let stand for 5 minutes and stir in mushrooms.
11. Remove chicken from oven and pour drippings from pan.
12. Push chicken to sides of the pan and place stuffing in the center.
13. Brush with glaze again; cover with foil and return to the oven for 15 to 20 minutes.
14. Remove foil and brush with glaze.
15. Bake uncovered for 10 minutes.