

CASS'S BAKED CHICKEN FOR COMPANY

4 whole chicken breasts, halved
1/4 cup butter
1/3 lb. sliced mushrooms
2 cans cream of chicken soup
1 clove minced garlic
generous dash of crushed thyme
1/8 tsp. crushed rosemary
2/3 cup half & half
1/2 cup dry white wine

Brown chicken in butter, remove from skillet. Place in casserole dish in single layer. Brown mushrooms, stir in soup, wine, garlic & seasonings. Pour over chicken. Cover and bake at 300° for 45 minutes. Stir occasionally to blend cream & wine. Remove from oven.

To serve: Garnish with toasted slivered almonds.

Note: To make the day ahead, do not add wine to sauce. After chicken is cooked, remove from oven, cool & refrigerate covered. Next day, preheat oven to 300°. Pour wine over sauce. Reheat chicken (covered with foil) in low oven for 30 minutes or more. Stir occasionally to mix in wine. To serve, garnish with toasted slivered almonds.

Recipe from Cass, a friend of Kay's from The Emporium.