

CHICKEN TETRAZZINI

courtesy of Sylvia Hart
From the Philadelphia Orchestra Cookbook

Serves 6 - 8

4 whole chicken breasts
1 pound mushrooms, peeled
4 tablespoons butter
1 pound very thin spaghetti
3 tablespoons sweet butter
3 tablespoons flour
1 3/4 cups heavy sweet cream
1/3 cup dry sherry
1/2 cup grated Parmesan cheese (or mixture of Parmesan and Swiss)
salt and pepper

Cover chicken with boiling water and simmer until tender, adding just a little salt to the water to season. Cool chicken in broth, then finely shred the chicken meat (or cut it into 2-inch chunks) and put the skin and bones back in the broth; cover, bring to a boil and simmer for 45 minutes. Remove cover from pan and let broth boil furiously for 10 to 15 minutes, or until reduced to about 2 cups. Strain.

Meanwhile, thinly slice mushrooms and sauté them in 4 tablespoons of butter until tender and lightly browned, stirring frequently.

Break the spaghetti into small pieces and cook in a large amount of boiling salted water until tender (about 15 minutes).

Make cream sauce as follows:

Melt 3 tablespoons of sweet butter; blend in flour and gradually stir in the hot, strained, reduced chicken broth, stirring constantly until perfectly smooth and absolutely free from lumps. Let it boil up 3 or 4 times, and then stir in scalded cream, and sherry.

Divide the sauce into 2 parts. Add the shredded chicken to one part; the cooked, well drained spaghetti and mushrooms to the other part.

Season both to taste with salt and pepper. Put the prepared spaghetti into a baking dish, making a cavity in the center and banking it around the side of the dish. Pour the chicken in the center; sprinkle with grated Parmesan cheese over the top and bake in a moderate oven until lightly browned (about 10 to 12 minutes). Serve from the baking dish.

CHICKEN and WILD RICE CASSEROLE

courtesy of Gene Dilks

6 to 8 servings

1 (6.2-ounce) box fast-cooking grain and wild rice

¼ cup butter

1 cup chopped onion

1 (8-ounce) package sliced baby bella mushrooms

½ cup chopped celery

3 Tbs all purpose flour

¾ cup milk

1 (10.75-ounce) can cream of mushroom soup

2 cups chopped cooked chicken

½ cup chopped roasted red pepper

¼ tsp salt

¼ tsp ground black pepper

1 cup shredded sharp cheddar cheese

- **Cook rice according to package; set aside and keep warm.**
- **Preheat oven to 350°.**
- **Lightly grease a 2 ½ quart casserole or a 9x13" Pyrex container.**
- **In a large skillet, melt butter over medium high heat.**
- **Add onion, mushrooms, celery; cook 5 - 7 minutes, stirring occasionally or until tender.**
- **Add flour; cook 2 minutes, stirring constantly.**
- **Add milk, and cook, stirring frequently, until thickened, about 2 minutes.**
- **Remove from heat.**
- **Stir in soup, chicken, red pepper, salt, pepper and rice.**
- **Spoon into a prepared baking dish, sprinkle evenly with cheese, and bake 30 minutes.**

SCALLOP and SHRIMP JAMBALAYA

courtesy of Debbie Gibbons-Neff

Serves 4 -5

6 slices diced bacon

1 med onion, chopped

1/2 cup celery

1 clove garlic, minced

Fry bacon a bit until cooked, add veggies and cook until tender crisp - do not brown.

Spoon off excess bacon drippings, if needed.

1/2 tsp thyme leaves

salt & tabasco to taste

28 oz diced tomatoes, including juice

2 cups peas

2 cups cooked rice (I used brown rice)

2 lbs seafood - uncooked, deveined and peeled shrimp, scallops, combo of both

Add all ingredients, stir gently

Cover & simmer 15 minutes, until seafood is cooked.

Pass extra tabasco, hot sauce

I made the base the night before, heated it, and added seafood just before serving.