

## *Almond Stuffed Chicken*

*Stacy Lundy*

3 chicken breasts	$\frac{2}{3}$ cup slivered almonds
1 lb. mushrooms, sliced	1 cup dry white wine
$\frac{1}{4}$ cup butter	Salt and pepper
1 clove garlic, minced	Flour
4 Tbsp. chopped parsley	$\frac{2}{3}$ cup slivered almonds,
2 eggs, beaten	ground
2 Tbsp. lemon juice	$\frac{1}{2}$ cup butter, melted

Pound chicken to  $\frac{1}{4}$  inch thick. Marinate in wine overnight.

Sauté mushrooms in butter for 5 minutes. Add garlic, parsley, and lemon juice. Sauté 3 more minutes. Add  $\frac{2}{3}$  cup toasted almonds. Pat chicken breast dry and season with salt and pepper. Place mushroom mixture ( $\frac{1}{3}$  cup) on chicken breast. Fold sides and roll. Secure with toothpick. Chill for 1 hour.

Dredge rolled breast first in flour, then egg, and then ground almond. Place in buttered casserole dish and drizzle with butter. Bake at 425° for 20 to 25 minutes.

## *Curried Chicken*

*Aunt Margaret's Recipe*

6 boneless chicken breasts	2 tsp. curry
3-4 Tbsp. butter	1-2 cans cream of mushroom
1 medium onion, chopped	soup
1 green apple, chopped	1 can milk

Sauté onion and apple in butter. Add 2 teaspoons curry. Remove from fire and add 1 to 2 cans cream of mushroom soup and 1 can milk (can use half-and-half). Arrange 6 chicken breasts in Pyrex dish. Pour sauce over and bake at 375°, uncovered, for 30 minutes; then cover tightly with foil and bake another 30 minutes. Serve over rice.