

Recipie # 7**Poulet De France**

x1	x3	x6	Ingredient
12 oz	36 oz	72 oz	seasoned bread stuffing (6 cups)
2 tbsp	6 tbsp	12 tbsp	melted margarine
2 cups	6 cups	12 cups	chicken broth
3 cups	9 cups	18 cups	chopped cooked chicken
1/2 cup	1 1/2 cups	3 cups	finely chopped onion
1/4 cup minced	3/4 cup	1 1/2 cups	chives
1/2 cup	1 1/2 cups	3 cups	finely chopped celery
1/2 cup	1 1/2 cups	3 cups	light mayonnaise
3/4 tsp	2 1/4 tsp	4 1/5 tsp	salt
2	6	12	eggs
1 1/2 cup	4 1/2 cups	9 cups	milk
10 3/4 oz	3 cans	6 cans	condensed cream of mushroom soup
1 cup	3 cups	6 cups	grated/shredded cheddar cheese
8 servings	24 servings	48 servings	

Directions:

In a medium bowl, mix stuffing, melted margarine, and 1 1/4 cups broth. Mix chicken 3/4 cup broth, onion, chives, celery, mayonnaise, 1/2 cup cheddar cheese, and salt in another bowl.

Spread half of stuffing in a 13x9x2 inch baking dish treated with nonstick spray. Spread chicken mixture over stuffing. Cover with foil. To prepare for serving, thaw grated cheese and chicken dish. Bake covered in a 325 degree oven for 30 minutes. Remove foil,

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