

RECIPES FOR SHELTER MEAL

Oven Fried Chicken

Chicken thighs, drumsticks, and/or breasts

1/2 cup margarine, melted

2 teaspoons salt

1/2 teaspoon pepper

1 cup bread crumbs

Add salt and pepper to melted margarine. Dip chicken pieces in margarine and then roll in bread crumbs, turning to coat on all sides. Place chicken in lightly greased baking pan in a single layer. Bake in 375 degree oven for about 40 minutes or until brown and crisp and fork can be inserted in chicken with ease.

Note: Start with this amount of margarine, bread crumbs, etc.; more may be needed.

Potato Casserole

2 lbs frozen shredded/diced hash brown potatoes

1 10-3/4 oz. can condensed cream of chicken soup

8 oz. sour cream

8 oz. cheddar cheese, shredded

1 stick butter or margarine, melted

2 cups corn flakes, crushed

Melt butter; pour 1/2 over hash browns. Mix soup, sour cream, and cheese. Pour mixture over hash browns. Mix together. Put in baking dish. Mix remaining butter with corn flakes, sprinkle over potatoes. Cover.

Bake at 400 degrees for 1 hour to 1 hour and 15 minutes. Uncover for last 15 minutes.

Can be prepared a day in advance. Keep refrigerated. Bake on day to be served.

Serves 12-15