

Virginia's Cheesy Chicken

8 boneless, skinless chicken breasts
8 (4 X 4) slices Swiss cheese
2 cans cream of chicken soup, undiluted

1/2 cup dry white wine
1 stick butter, melted
1 cup herb seasoned
stuffing mix

Arrange chicken in lightly greased 9 X 13 dish. Top with Swiss. Combine soup and wine. Spoon sauce over chicken and sprinkle with crushed stuffing mix. Drizzle melted butter over crumbs. Bake at 350 degrees for 1 hour.

Serves: 8

Western Rice

2 cups Uncle Ben's converted rice
2 T. oil
1/2 cup butter
2 bunches green onions, chopped
1 large green pepper, chopped
1 tsp. Italian seasoning
2 (4 oz) cans sliced mushrooms, drained

2 (3 oz) jars pimentos
1 T. soy sauce
1 T. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper
1/4 cup dried parsley flakes

Cook rice according to package directions. In oil and butter, sauté onions first; then add green pepper and cook until tender. Add rest of ingredients except parsley and rice to sautéed vegetables. When ready to serve, add parsley and rice, toss and serve immediately. Casserole may be put together several days ahead, refrigerated and heated at serving time. Freezes well.

Serves: 8

Laura's Salad

¼ cup balsamic vinegar ½ tsp. salt
3 T. light (or dark) brown sugar ½ tsp. pepper
1 T. chopped garlic ¾ cup olive oil

Mix ingredients and whisk well. Chill until serving. Pour over:

Romaine or mixed greens	Diced cucumbers
Grape tomatoes	Toasted pecans
Blue cheese crumbles	Dried cranberries

Lucy's Strawberry Pie

1 - 8 oz. cream cheese (softened)
1 Cup Splenda
1 - 8 oz Cool Whip
2-4 Cups sliced strawberries
1 graham cracker crust

Lucy Thompson & Janet McIlwain

Blend cream cheese and Splenda. Gently add cool whip and strawberries.
Pour into crust - chill