Chicken Breasts

Ingredients

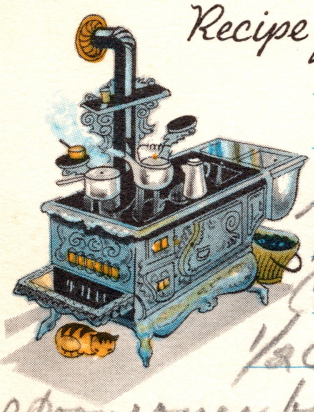
- 6 chicken breasts, de-boned, skin removed (1/2 breast per person)
- Salt
- Bacon, to wrap
- 1 can cream of mushroom soup or cream of chicken soup
- 1/2 cup sour cream

Instructions

1. Salt chicken breasts lightly and flatten with hand.
2. Roll up each breast and wrap with bacon.
3. Mix together the can of mushroom or chicken soup and 1/2 cup sour cream.
4. Spoon sauce over breasts.
5. Put in a 300° oven for 3 hours, basting every hour. Keep covered.
6. Uncover last 15 minutes to brown and thicken.

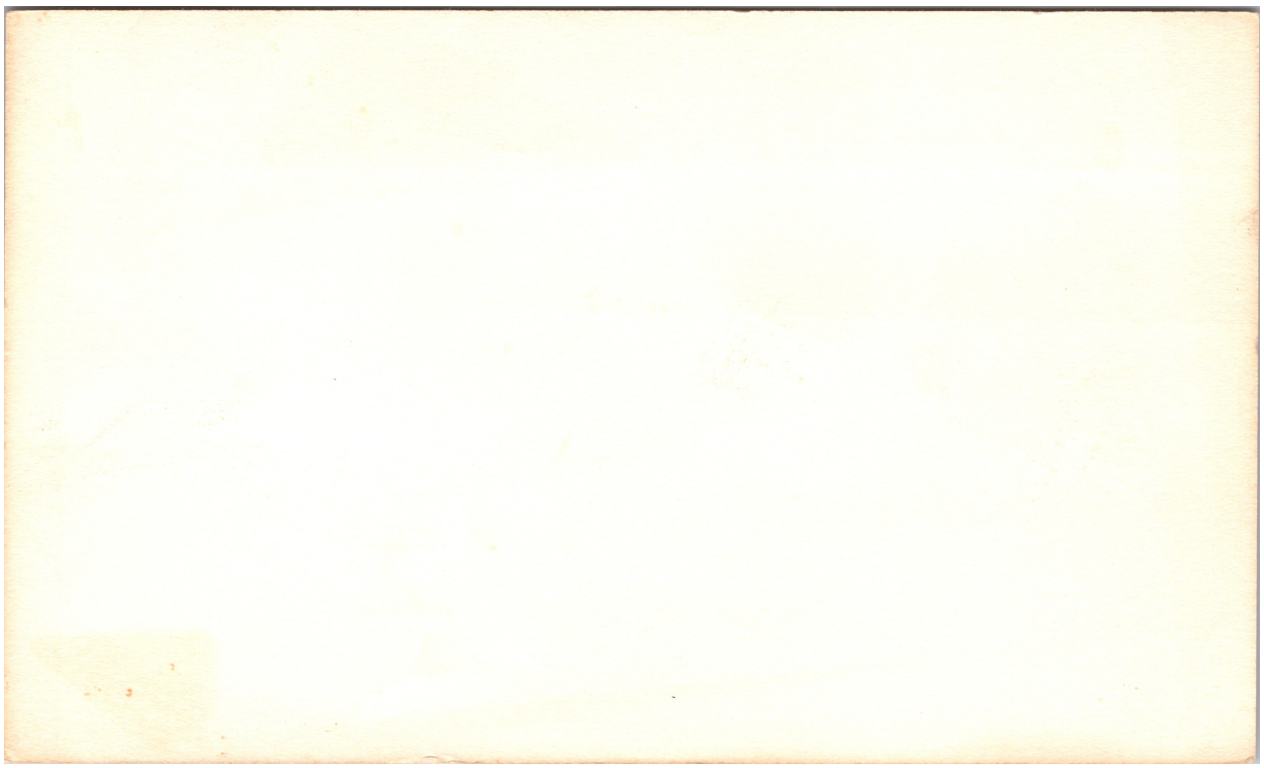
Here's what's cookin' Chicken breasts Serves

Recipe from the kitchen of



½ breast per person
6 breasts – de-bone – take skin off
pat lightly – flatten with hand
Roll up and wrap with bacon –
Can of mushroom or Chicken soup
½ C sour cream – Mix together
spoon over breasts – Put in 300° oven
for 3 hrs. Baste every hr. Covered Uncover
last 15 min to brown + thicken.

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