# Chicken Souffle

*(Serves 16)*

## Ingredients

- 1 (3 lb.) hen
- 3/4 qt. milk
- 6 eggs
- 3/4 qt. chicken stock
- 1 loaf white bread (1 lb.)
- Salt and pepper
- Monosodium glutamate (MSG)
- Celery, carrots, and onion (for cooking hen)
- Cream of mushroom sauce (for serving)

## Instructions

1. Cook hen with celery, carrots, and onion. Let chicken cool in its own juices.
2. Pull bread into pieces, taking off crust. Soak bread in broth from the hen.
3. Cut meat into small pieces.
4. Beat eggs well and add milk. Pour milk and eggs over chicken and add to chicken broth mixture.
5. Season with salt, pepper, and MSG. Mix all well together.
6. Bake in a greased pan at 350° for about 30 minutes.
7. Allow to set a few minutes, then cut for serving.
8. Serve cut in squares with cream of mushroom sauce.

# Chicken Souffle

(serves 16)

1 - 3 lb. hen
3/4 qt. milk
6 Eggs
3/4 qt chicken stock
1 Loaf white bread (1 lb.)
Salt & Pepper
Monosodium glutamate

Cook hen, add celery carrot & onion.
Let chicken cool in its own juices
Pull bread into pieces taking off crust

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Soak bread in broth & leave
Cut meat in small pieces
Beat eggs well & add milk. Pour mixt eggs over chicken & add to chicken broth mixture. Season with salt pepper & M.S.G. Mix all well together
Bake in greased pan about 30 min. at 350°, allow to set few minutes then cut for serving. Serve cut in squares with cream of mushroom sauce.

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