

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Barbara's Party Chicken (Barbara Anderson)

Ingredients:

- 10-15 thin cut chicken cutlets
- 1 egg beaten
- Flavored bread crumbs
- 14 oz boiling water
- 3 packets chicken broth
- 5 oz or more white or pink wine
- Mushrooms (if desired)

Directions:

1. Fry cutlets that have been dipped in egg and bread crumbs. Drain on brown bag.
2. Mix water, chicken broth packets and wine to create a marinade.
3. Add mushrooms to top of chicken pieces and pour marinade over. Chicken can be in a pan or plastic bag.
4. Refrigerate overnight or longer.
5. Bake at 350° for 30-40 minutes.