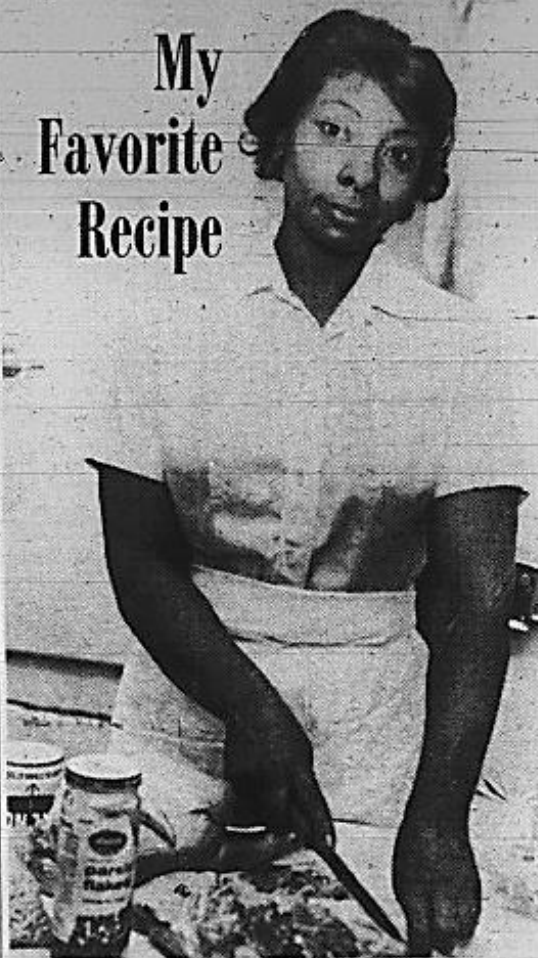


JANUARY 17, 1964

My Favorite Recipe



Mrs. Hattie Pitts

Restaurateur's Favorite Casserole

One of the most popular main dishes at a well-known Chicago South Side restaurant is chicken casserole—as prepared by the energetic proprietress, Mrs. Hattie Pitts.

The Tennessee-born restaurateur, a mother of two daughters, says that any homemaker can prepare this delicious dish easily in the family kitchen.

For those who have yet to taste this meal delight and for those who have not enjoyed Mrs. Pitts' version of chicken casserole, here is her recipe:

CHICKEN CASSEROLE

- 6 chicken breasts
- 6 chicken legs
- 2 packages noodles
- 1 cup flour
- 2 medium onions
- 1 can milk
- 1 tbsp. salt

- 1 tsp. pepper
- parsley

Sprinkle the chicken legs and breasts with flour, drop them into the deep fryer and brown evenly. Place the browned pieces into a casserole dish and pour boiled noodles over them, including the water.

Mince in the two medium onions and cover the casserole dish. Place the dish into a 375-degree Fahrenheit oven for one hour.

When the dish is removed from the oven, pour in a can of milk, sprinkle with parsley and simmer for 10 minutes. Serve hot.