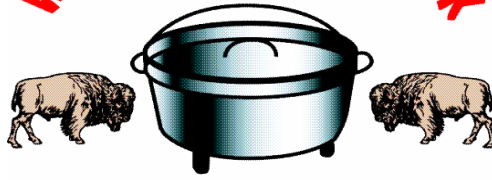


WESTERN NEW YORK
CHAPTER



INTERNATIONAL
DUTCH OVEN SOCIETY

Mushroom Chicken Parmesan

- 2 *boneless, skinless chicken breast (four halves)*
- 1 *egg, whipped*
- 1 *cup unseasoned bread crumbs*
- 2 *Tbs. olive oil*
- 1 *lb. of fresh store button mushrooms,
or any small mushroom of your choice, thickly sliced*
- 1 *26 oz. jar of your favorite spaghetti sauce*
- 4 *1/4" thick slices of mozzarella cheese*
- 1 *cup Parmesan cheese*

Dip the chicken halves in an egg bath and then dredge in about 1 cup of breadcrumbs. Brown the chicken in olive oil about ten minutes.

Pour one half of the spaghetti sauce in a 10" or 12" Dutch oven. Place half of the mushroom slices in the sauce. Place the sautéed chicken on the mushrooms. Put one piece of the mozzarella cheese on the chicken pieces. Add the rest of the mushroom pieces, and then pour the remaining sauce over all.

Finish by sprinkling the Parmesan cheese on top. Cook at 350° F for about 35 minutes or until all is "bubbly" and the cheese is melted. This is goooood!

Serve with rice, noodles, with garlic French bread, etc. For those who like wine, a 1/4-cup of white wine in the sauce makes for a very interesting and different flavor. You can also sprinkled fresh oregano or minced flat leafed parsley on top.

*from the files of
Ron Wagnez
(AKA "Grampa Fox")*