



Chicken and Biscuit Bake

2 cans (10-3/4 ounces) condensed cream of chicken soup, undiluted
1 1/3 cups mayonnaise
5 teaspoons Worcestershire sauce
8 cups cubed cooked chicken
6 cups chopped broccoli, cooked
1 large onion, chopped
2 cup (8 ounces) shredded cheddar cheese
2 tubes (12 ounces each) refrigerated buttermilk biscuits
2 eggs
1/2 cup sour cream
2 teaspoons celery seed
3/4 teaspoon salt

1. In a large bowl, combine the soup, mayonnaise and Worcestershire sauce. Stir in the chicken, broccoli and onion. Transfer to greased casserole pan. Sprinkle with cheese.
2. Cover and bake at 375° for 20 minutes.
3. Separate biscuits; cut each in half. Arrange, cut side down, over hot chicken mixture.
4. In a small bowl, combine the remaining ingredients; pour over biscuits.
5. Bake, uncovered, 20 minutes longer or until golden brown.
6. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
7. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m.-8:45 a.m. OR 9:50 a.m.-12 p.m. Do not deliver during the worship service. If you need to drop off during the week (M-F, 9am-5pm), please contact Kathy Young at 410-461-7793 PRIOR TO MAY 19 to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm (bonnieleesturm@gmail.com)

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

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1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until hot throughout.