

DINNER#4 - Chicken Cordon Bleu

Dutch Oven

Date:11/01/94

MENU: Chicken Cordon Bleu, carrots, baked potato, cookies, juice

SHOPPING LIST:

ITEM	PER PERSON	TOTAL	ITEM	PER PERSON	TOTAL
chicken breast	1		ham	2 slices	
swiss cheese	2 slices		cream of celery soup	1/4 can	
toothpicks			carrots	1	
potato	1 to 2		pillsbury cookies	1/4 roll	
juice mix			foil	1 roll	

PLAN:

At Home:

1. Pound chicken flat and cut in half.
2. Roll chicken w/ 1 slice ham & cheese
3. Wash, peel, & Slice carrots
4. Wash potatoes, pierce w/fork, wrap in foil

60 MINUTES BEFORE MEAL:

1. Place potatoes in hot coals. Turn every 15 minutes.
2. Place chicken in pan in Dutch oven. add carrots, soup, and 1/2 cup water.
3. Check after 40 minutes.

WHEN CHICKEN IS COOKED:

Remove from Dutch oven. Place metal plate with cookies in oven. Check cookies after 10 minutes.