

CRAB-STUFFED CHICKEN BREASTS

4 tbsp. butter or margarine, divided
¼ cup all-purpose flour
1 cup chicken broth
¾ cup milk
¼ cup chopped onion
1 (6 oz.) can crabmeat, drained,
flaked and cartilage removed
1 (4 oz.) can mushrooms, stems and
pieces, drained
⅓ cup crushed saltines
(about 10 crackers)
2 tbsp. minced fresh parsley
½ tsp. salt
dash pepper
4 boneless, skinless chicken breast
halves, about 1 lb.
½ tsp. paprika
Hot cooked rice, optional

In a saucepan, melt 3 tablespoons
butter. Stir in flour until smooth.
Gradually stir in broth and milk. Bring to
a boil; boil and stir for 2 minutes.
Remove from the heat; set aside. In a
skillet, sauté onion in remaining butter
until tender. Add the crab, mushrooms,
cracker crumbs, parsley, salt, pepper
and 2 tablespoons of the white sauce;
heat through. Flatten chicken to ¼ inch
thickness. Spoon about ½ cup of the
crab mixture on each chicken breast.
Roll up and secure with a toothpick.
Place in greased 9-inch square baking
dish. Top with remaining white sauce.
Cover and bake at 350° for 30 minutes or
until chicken juices run clear. Sprinkle
with cheese and paprika. Bake uncov-
ered for 5 minutes longer or until cheese
is melted. Remove toothpicks. Serve
with rice if desired. Yield 4 servings.

Jake Wurz • Depuyer

MONTANA'S NO-BAKE COOKIES

2 cups sugar
3 tbsp. cocoa
½ cup milk
1 tsp. vanilla
pinch salt
½ cup peanut butter
3 cups oatmeal
½ cup butter

Combine sugar, cocoa, milk and butter
in a saucepan. Bring to a rolling boil.
Boil one minute at full rolling boil on
medium heat. Remove from heat. Add
vanilla, salt, peanut butter and oatmeal.
Drop by teaspoonfuls onto waxed paper.
Cool until firm. Store in freezer.

Wilma Fulkerson • Whitefish