

CHICKEN SUPREME WITH GRAVY

Chris Todd

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| 1½ stalks celery, diced (about 6 c.) | 2 tsp. pepper |
| 6 med. onions, diced (about 4 c.) | 12 eggs |
| 1 lb. butter or margarine | 9 c. milk |
| 3 loaves bread (1½-lb. loaves) | 24 c. cooked chicken, diced |
| 3 T. ground sage | 3 (14½-oz.) cans chicken broth |
| 3 T. salt | 8 (10¾-oz.) cans creamy chicken mushroom soup, undiluted |
| 1 T. baking powder | Water |

In large skillet, saute celery and onions in butter. Break bread into small pieces in a large bowl. Add sage, salt, baking powder and pepper; toss to coat. Add celery and onions; mix well. Beat eggs and milk; add to bread mixture. Divide half of the chicken in four 13 x 9 x 2-inch greased baking pans. Cover and bake at 300° for 1 hour and 45 minutes or until broth is absorbed; uncover and bake 15 minutes more. For gravy, combine the soup and water in a large saucepan; mix well. Simmer about 10 minutes. Serve with the chicken dish.

BIG APPETITE PANCAKES

Chris Todd

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| 12 eggs | ¾ c. baking powder |
| 3 qt. milk | 2 T. salt |
| 12 c. all-purpose flour | 1½ c. vegetable oil |
| ¾ c. sugar | |

Beat eggs; add milk. Add dry ingredients and oil; mix well. Spoon batter onto hot greased griddle and brown on both sides.

SLOPPY JOES FOR 100

Chris Todd

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| 20 lbs. ground beef | 2 (12-oz.) cans tomato paste |
| 4 lg. onions, chopped | 4 (15-oz.) cans tomato sauce |
| 4 lg. green peppers, chopped | 6 c. water (can add 2 c. more) |
| 4 c. celery, chopped | 1 c. vinegar |
| 1 c. packed brown sugar | ⅔ c. Worcestershire sauce |
| 1 c. spicy brown mustard | 100 hamburger buns |
| 4 c. ketchup | |

In a large Dutch oven, brown the beef, onions, pepper and celery in batches until meat is browned. Remove with a slotted spoon to a large roaster; add the next 8 ingredients. Cover and simmer for 3-4 hours. Serve on buns. Yields 100 servings (12 quarts).