

CHICKEN DIVINE

From the Kitchen of Anne Dykeman
(a simple recipe & delicious - given to me by a good friend)

Fresh cooked broccoli (cooked until just barely tender)
3 cooked Chicken or Turkey breast, diced
(or diced dark meat mixed with breast meat to make 3 cups)
2 cans cream of chicken soup
1 cup mayonnaise
 $\frac{3}{4}$ cups milk
1 tsp. lemon juice
 $\frac{1}{2}$ tsp. curry powder
5-6 Tbls. Dry Sherry
 $\frac{1}{2}$ cup shredded sharp cheddar cheese
1 Tbls. butter
 $\frac{1}{2}$ cup bread crumbs

Put broccoli in a 9 x 13 x 2" pan. Place chicken on top of broccoli. Combine soup, mayonnaise, lemon juice, curry powder, Sherry and milk. Pour over broccoli and chicken. Sprinkle with cheese.

Melt butter and toss with bread crumbs. Sprinkle over cheese.

Bake at 350° for 25 to 30 minutes. Serves: 8 to 10 people.