

**POULET DE NORMANDY
BY BETSY ROTHSCHOPF**

1 package seasoned bread stuffing
1 stick melted butter
1 cup water

Mix together and spread half of the mixture in bottom of a buttered 12 x 8 casserole.

2-1/2 cups cooked chicken
1/2 cup chopped onion
1/2 cup mayonnaise

1/4 cup olives (green or black)
1 cup chopped celery
3/4 tsp salt

Mix together. Put in casserole over bread mixture; then top with remaining stuffing mixture. Beat 2 eggs slightly, add 1-1/2 cup milk and pour over casserole. Cover and refrigerate overnight

Take out 1 hour before baking and spread 1 can of mushroom soup on top. Bake uncovered for 40 minutes at 325 degrees – Cheese may be spread over top and returned to oven for 10 minutes.