

## BAKED CHICKEN WITH WILD RICE DRESSING

### BAKED CHICKEN

90 chicken breasts, wash and pat dry  
1/4 cup Lawrey's Original Season Salt

Sprinkle chicken breasts with seasoning over skin and on under side. Place in baking pan bone side down. Bake at 400 degrees for 20 minutes to melt fat. Pour off fat. Reduce heat to 350 degrees and bake 1 hour. If oven is full do not reduce heat but continue baking at 400 degrees until done. Remove from oven, cover with foil and let set for about 10-15 minutes before serving.

### WILD RICE DRESSING

#### 10-12 Servings

#### 100 Servings

Wild rice	2 cups	7 1/2 lbs.
Corn oil for sauté	1/4 cup	2 1/2 cups
Lg. onions, coarsely diced	1	10
Scallions, thinly sliced	6 medium	60
Celery, coarsely chopped	3 lg. ribs	3 bunches
Carrots, coarsely chopped	2 medium	20 medium
Marjoram, crumbled	1 tsp.	3 1/2 T.
Rosemary, finely crumbled	1/2 tsp.	2 T.
Thyme, crumbled	1/2 tsp.	2 T.
Pepper	1/2 tsp.	1 1/2 T.
Mushrooms, thinly sliced	1 lb.	10 lbs.
Butter	2 T.	2/3 cup
Flour	3 T.	2 cups
Chicken stock	1 2/3 c.	1 gal. water + stock
Baked bread cubes	2 cups	20 cups

--- If using unsalted chicken stock, add salt to taste. ---

Wash wild rice in warm water to remove charred chaff. In large pots, boil water and rice for about 50 minutes until rice is slightly exploded and chewy (not mushy). Rinse rice in cold water and set aside.

In large pans, sauté in batches onions, scallions, celery, carrots & mushrooms. Carrots and celery need to cook the longest, about 10-15 minutes.

In large pots, melt butter, whisk in flour until mixture is smooth and hot. Whisk in the chicken stock and cook, stirring frequently, until the sauce boils and thickens, about 3 minutes. Reduce heat & simmer until the sauce is as thick as gravy, about 5 minutes longer.

Generously grease large deep sided baking pans. In large bowl, mix together the rice, vegetables, bread cubes, and the sauce. Dump the mixture in the prepared baking pans. Spray heavy duty foil (or grease) and cover pans with foil, crimping tightly to seal. Bake at 350 degrees for 1 hour. Remove and serve. This can be prepared and baked a day in advance, then reheated for 35-40 minutes at 350 degrees.