

Company Chicken

By Margaret Pittman

6 boneless, skinless chicken breasts, halved

12 bacon slices

2 cans cream of chicken soup

1 ¼ cups sour cream

3 oz. cream cheese softened

1 jar dried beef

Pepper

4 cups hot rice

Pepper, but do not salt chicken breasts, Wrap one slice of bacon around each half breast. Place a layer of dried beef in bottom of large baking dish. Arrange bacon-wrapped chicken on beef slices. Combine soup, sour cream, and cream cheese; pour over chicken. Cover dish tightly with foil. Place in 325 degree oven for two hours. When meat is tender, remove foil and let brown slightly. Serve on a bed of hot rice. Serves 12.