

Comfort Chicken Casserole

1 large whole chicken
4 chicken bouillon cubes
2 cups of cream of chicken soup
2 cups chicken broth
1 cup of **self rising** flour
Pepper to taste
1 stick of Parkay margarine, melted
1 cup of buttermilk (do not substitute!)

Wash the chicken up and place into a big pot. Cover with water and the bouillon cubes (you want **really** rich broth) and cook till it falls apart! Do not throw the broth away! Take the chicken out and debone. Place the chicken into a 2 qt casserole dish.

I strain the broth, just in case of any little bones that I may have left behind. Measure out 2 cups of broth and mix together in a pan with the cream of chicken soup, bring to a boil.

Pour the soup mixture onto the chicken in the casserole dish.

Combine the flour, pepper, buttermilk and melted Parkay and then pour on top of the chicken mixture. DO NOT STIR!!!! Leave the mixture lay on top of the chicken!! This will be forming a crust!

Bake in a pre-heated 425 degree oven for 35-45 minutes. Casserole should be bubbly and crust golden!

Please note: I **double** this recipe for a 9X13 inch pan to take to pot luck dinners!