



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Quick Hot Shredded Chicken Sandwiches

2 cans (28 ounces each) of Canned Boneless Chicken Meat, undrained

2 cans of Campbell's Cream of Chicken Soup

1 level Tablespoon of Celery Seed

1 ½ cups of Progresso Plain Bread Crumbs, do not use torn up bread!

Salt and pepper to taste

Pour the cans of chicken meat into a large Dutch oven, broth, fat, and all. Using your hands crumble up the chicken.

Stir in the soups and the celery seed and bring to a simmer. Let simmer for 5 to 10 minutes.

Slowly add the bread crumbs, you may want to add more or less depending on how it looks to you and consistency of the chicken, I start out with about 1 ½ cups, salt and pepper and stir. Let simmer for 10 minutes stirring so as not to stick to bottom of pan.

Serve hot on buns.

This recipe makes a lot for company. If this is too much for youthen divide the recipe in half and it works just fine too!