

Cooking Corner Tips To Help You

The Time Is Now For Great Recipes Of The Past

(NAPSA)—It's "in with the old" in many of today's kitchens. Comfort foods are back in fashion but with a twist.

Modern cooks are re-learning the old ways and the old meals, but with time- and labor-saving techniques and recipes. Here's one example of a favorite classic from Grandma's Kitchen: Treasured Family Recipes™ (www.cookingvillage.com):

Creamed Chicken & Biscuits

- ½ large onion
- 1½ teaspoons butter
- 4 cups chopped cooked chicken
- 1 (10¾-ounce) can cream of chicken soup
- 1 cup sour cream
- ½ cup milk
- ½ cup chopped pimiento
- 1 cup shredded mild Cheddar cheese, divided
- 6 frozen biscuits, thawed

1. Preheat oven to 350°F. Grease the bottom and sides of an 11 x 7-inch baking dish.

2. Chop the onion. Heat butter in a small nonstick skillet over medium-high heat until melted. Stir in onion. Sauté until tender.

3. Combine onion, chicken, soup, sour cream, milk and pimiento in a medium bowl and mix well. Spoon mixture into prepared baking dish. Bake for 15 minutes. Remove from oven.

4. Sprinkle baked layer with



Traditional recipes that used to tempt the family are back, and much easier to prepare and cook from Grandma's Kitchen: Treasured Family Recipes™.

¾ cup of the cheddar. Arrange biscuits in single layer over top. Sprinkle with remaining cheddar.

5. Bake until biscuits are golden brown and the sauce is bubbly, about 20 minutes longer. Serve immediately.

Grandma's Secrets

Make no mistake, Grandma was as busy as any modern woman. One thing that helped her save time was that when she prepared any type of cooked chicken, she made a little extra, then chopped and refrigerated it for up to three days. That way, she had chopped chicken ready to make this or any simple chicken meal.

For more great classic recipes from America's yesteryear, visit www.cookingvillage.com.