

Free Cookbook Club Cookbook #3

Chicken Enhanced Cookbook



A FREE Cookbook

Featuring 48 In-Book Recipes
(including 7 in our Exclusive
Cook-in-a-Cook Special Feature)
& 37 Enhanced Recipes

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Enhanced Cooking Techniques and Tricks

The cooking techniques below are used throughout this book in many of the recipes.

We have created video or picture pages from some of the top expert chefs that explain how to do these techniques correctly, easily and, most of all, safely.

Watch these videos or view the pictures before attempting any of these cooking techniques the first time in a recipe, and any time you need a refresher, and you will be a much better and safer cook.



How to Know if Chicken is Done and Safe to Eat

It is **CRUCIALLY IMPORTANT** to make sure all poultry is cooked to the correct temperature and safe to eat before serving it to your family or friends. Fortunately, it is super-easy to check the temperature of chicken and other poultry.

freecookbookclub.com/chicken-temp



3 Ways to Cut an Onion Like a Professional Chef

This is a wonderful video that FULLY explains EVERYTHING you need to know to dice an onion, slice an onion and cut onion rings. And how to do it all without chopping your fingers off!

freecookbookclub.com/how-to-cut-an-onion

Chicken 1

The Recipes

Honey-Glazed Chicken

INGREDIENTS

- 2 - 2 1/2 pounds cut up Chicken
- 2 tablespoons Butter, melted
- 1 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper
- 1 8-ounce can Refrigerator Biscuits
- 1/3 cup Corn Flakes, slightly crushed

Glaze

- 2/3 cup Honey
- 1/2 cup Orange Juice
- 2 tablespoons Flour
- 1 tablespoon Lemon Juice
- 1 teaspoon Cinnamon
- 1 teaspoon Worcestershire Sauce

DIRECTIONS

1. Preheat oven to 400°F.
 2. Place chicken in a lightly greased 13 x 9-inch dish, skin up.
 3. Brush with melted butter and sprinkle on salt and pepper.
 4. Bake for 45 - 50 minutes, or until light golden brown.
 5. In a small sauce pan, combine all glaze ingredients. Mix well.
 6. Cook over medium heat until thickened, stirring occasionally.
 7. Drain excess fat from cooked chicken.
 8. Move chicken to one end of the baking dish, and arrange biscuits in opposite end.
 9. Spoon glaze over chicken and biscuits.
 10. Sprinkle corn flakes over biscuits.
 11. Return to oven for 10 – 15 minutes.
-

Lemon Teriyaki-Glazed Chicken

INGREDIENTS

- 1/2 cup Lemon Juice
- 1/2 cup Soy Sauce
- 1/4 cup Sugar
- 3 tablespoon Brown Sugar
- 2 tablespoon Water
- 1 1/2 tablespoon Garlic, minced
- 3/4 teaspoon ground Ginger
- 8 boneless skinless Chicken Thighs
- Hot Cooked Rice

DIRECTIONS

1. Combine first seven ingredients in a large skillet.
2. Cook over medium heat for 3 – 4 minutes or until sugar dissolves.
3. Add chicken and cook for 30 – 35 minutes or until chicken juices run clear, turning chicken occasionally.
4. Serve over rice.

To Try this Free Cookbook Club Enhanced Recipe - Just Click the Link



Oven-Baked Crispy Breaded Chicken Strips Recipe

Learn the easy, healthy to make Oven-Baked Crispy Breaded Chicken Strips at home. These crispy chicken strips are delicious! Enjoy this tasty appetizer recipe for lunch or dinner.

appetizersandpartyrecipes.com/oven-baked-crispy-breaded-chicken-strips-recipe

Watch for More Enhanced Recipe Links Throughout this Book

If the link does not work for you, type the Address into the Address Bar of your Web Browser

Home-Style Chicken with Spinach

INGREDIENTS

Chicken

- 2 Chicken Legs with Thighs attached (about 1 to 1 1/4 pounds)
- 1/4 teaspoon Salt
- 1/4 teaspoon freshly ground White Pepper
- 1 tablespoon Rice Wine or Dry Sherry
- 1 Egg, beaten
- 1 tablespoon Cornstarch
- 1 tablespoon Peanut Oil or Vegetable Oil

Sauce

- 1/3 cup Chicken Stock
- 1 teaspoon Cornstarch
- 1 teaspoon Rice Wine or Dry Sherry
- 1 teaspoon Soy sauce
- 1/2 teaspoon Chinese Rice Vinegar
- 1/2 teaspoon Sugar

Finishing Mixture

- 4 teaspoon Chinese Rice Vinegar
- 1 tablespoon Rice Wine or Dry Sherry
- 2 teaspoon Sesame Oil

Spinach

- 2 tablespoon Peanut Oil or Vegetable Oil
- 3 cup large Spinach Leaves, stems removed
- 1/4 cup Chicken Stock
- 1/4 teaspoon Garlic, finely chopped
- 1/4 teaspoon Salt
- 2 1/2 cups Peanut Oil or Vegetable Oil
- 2 cloves Garlic, thinly sliced
- 2 tablespoons Scallion, sliced
- 1/2 teaspoon Ginger, finely chopped

Home-Style Chicken with Spinach recipe is continued on next page.

Home-Style Chicken with Spinach Continued

DIRECTIONS

Chicken

1. Hold each chicken portion by the end of a leg and use a kitchen towel to grab the skin at the thigh end. Pull off the skin and discard.
2. With a sharp boning or paring knife, slit the meat on the legs and thighs, cutting parallel to the bone. Scrape the meat away from the bone.
3. Cut through the joint between the leg and the thigh. Scrape away all of the remaining meat and cut or pull out the bones.
4. Place each boned piece of chicken, skinned side down, on a work surface and break up tendons by scoring the meat with a cleaver.
5. Cut the meat into 1 1/2-inch pieces and transfer them to a small bowl.
6. Sprinkle the chicken with salt, pepper and rice wine.
7. Stir in the beaten egg. Sprinkle with cornstarch and toss to combine.
8. Drizzle with oil. Toss
9. Cover and refrigerate for at least 1 hour.

Sauce

10. In a small bowl, stir together a little of the stock and the cornstarch.
11. Add remaining sauce ingredients. Mix well. Set aside.

Finishing Sauce

12. Blend together ingredients in a small bowl. Set aside.

Spinach

13. In a wok, or a large skillet, heat the oil until nearly smoking.
14. Carefully, add spinach, stock, garlic and salt and stir-fry until just wilted, 1 to 1 1/2 minutes.
15. Arrange in a large ring on a warm serving plate.

To Assemble

16. In a second wok, or skillet, heat oil to 360°F (a piece of garlic will sizzle steadily when placed in oil).
17. Add chicken pieces, separating them with a skimmer, and fry, turning once or twice, until lightly golden, 2 to 3 minutes. Remove and drain on paper towels.
18. Raise heat of oil to 400°F and return the chicken to the wok. Fry until golden brown, about 1 minute, then remove and drain.
19. Pour off all but 1 tablespoon of oil.
20. Add garlic, scallions, and ginger and cook for about 30 seconds.
21. Add sauce, then chicken and toss to coat.
22. Add finishing mixture, tossing to combine.
23. Arrange chicken on spinach and serve immediately.

Bow Ties with Spicy Chicken and Broccoli & Weeknight Chili and Cornmeal Crusted Chicken Recipes

Bow Ties with Spicy Chicken and Broccoli

INGREDIENTS

- 1 pound Bow Tie Pasta
- 4 boneless, skinless Chicken Breasts
- 2 teaspoon Lemon Juice
- 1/4 teaspoon ground Red Pepper
- 1/4 teaspoon ground Black Pepper
- 2 cup Broccoli
- 3 tablespoon Olive Oil
- 1/2 cup Dry White Wine
- 1/2 cup Tomato Puree

DIRECTIONS

1. Cook pasta according to package directions.
2. Cut chicken into bite size pieces and mix with lemon juice and pepper.
3. Heat olive oil and cook chicken mixture and broccoli until browned, about 5 minutes.
4. Add wine and puree. Simmer for 5 minutes.
5. Mix with cooked pasta and serve immediately.

Weeknight Chili and Cornmeal Crusted Chicken

INGREDIENTS

- 1 1/2 pounds fresh boneless, skinless Chicken Breasts
- 1/4 cup Cornmeal
- 2 tablespoons Chili Powder
- 1 teaspoon Cumin
- 1/8 teaspoon Salt
- 1/8 teaspoon freshly ground Black Pepper
- 2 Eggs, beaten
- 2 tablespoons Vegetable Oil

DIRECTIONS

1. Pound chicken breasts between 2 pieces of plastic wrap or waxed paper to about 1/4-inch thickness. Set aside.
2. In a shallow dish combine cornmeal, chili powder, cumin, salt and pepper.
3. Dip chicken breasts in beaten egg, then into cornmeal mixture.
4. Heat oil in a large, nonstick skillet over medium-high heat.
5. Add chicken and cook on both sides until golden and no longer pink inside, about 10 minutes total.

Chicken Marengo (A French Recipe)

Chicken Marengo is a French dish consisting of a chicken sautéed in oil with garlic and tomato, garnished with fried eggs and crayfish. The dish is similar to chicken à la Provençale, but with the addition of egg and crayfish, which are traditional to Chicken Marengo but are now often omitted.

According to a popular myth, the dish was first made after Napoleon defeated the Austrian army at the Battle of Marengo at Marengo south of Turin, Italy, when his chef Dunand foraged in the town for ingredients (because the supply wagons were too distant) and created the dish from what he could gather. According to this legend, Napoleon enjoyed the dish so much he had it served to him after every battle, and when Dunand was later better-supplied and substituted mushrooms for crayfish and added wine to the recipe, Napoleon refused to accept it, believing that a change would bring him bad luck.

This colorful story, however, is probably myth; Alan Davidson writes that there would have been no access to tomatoes at that time and the first published recipe for the dish omits them. The more plausible explanation for the origin of the dish is that it was created by a restaurant chef to honor Napoleon's victory.

INGREDIENTS

- 1 whole Frying Chicken, cut into pieces
- 4 cloves Garlic, crushed
- 2 tablespoons Olive Oil
- 1/2 small Onion, thinly sliced
- 1/4 teaspoon Thyme, dried or 1/2 teaspoon fresh Thyme
- 1 teaspoon Salt
- 1/8 teaspoon freshly ground Black Pepper
- 1/2 cup dry White Wine
- 1 cup Italian Plum Tomatoes, peeled, cored and chopped
- 1 tablespoon Tomato Paste
- 1/2 small Onion, thinly sliced
- 1 tablespoon Butter
- 1/2 pound Mushrooms, sliced
- 3/4 cup Black Olives, pitted
- 1/2 Lemon, juiced

DIRECTIONS

1. Sauté 1/2 small onion and crushed garlic cloves in a kettle or deep iron skillet in olive oil until lightly browned.
2. Remove and brown chicken pieces well on all sides.
3. Mix together tomato paste and chopped tomatoes.
4. Stir in wine, browned onions and garlic, and seasonings (except parsley).
5. Top chicken pieces with liquids mixture.
6. Cover tightly and simmer for 45 minutes.
7. As the chicken is simmering, in a separate skillet sauté the remaining onions and mushrooms in butter until golden.
8. Add olives and lemon juice to the mixture.
9. Add this to the top of the chicken in the kettle, cover and cook another 15 - 20 minutes.
10. Sprinkle with parsley and serve.

All Histories and Information throughout this book are original or used by permission.

40-Clove Garlic Chicken

What better than to safe guard you and your family from Dracula than 40 Cloves of Garlic Chicken?

INGREDIENTS

- 1 Chicken
- 1 tablespoon Butter
- 2 tablespoons Extra Virgin Olive Oil
- Salt and freshly ground Black Pepper, to taste
- 4 tablespoons fresh Rosemary
- 1 cup Flour
- 40 large cloves Garlic, peeled
- 1 cup Dry White Wine, or Water
- 4 cups Chicken Stock
- 1/2 cup Heavy Cream

DIRECTIONS

1. Heat the butter and olive oil in a deep heavy skillet.
2. Season the chicken with salt, pepper and rosemary.
3. Toss in flour.
4. When the pan is hot, but not smoking, add the chicken, skin side down.
5. Sauté chicken until golden brown on both sides.
6. Remove from pan.
7. Add garlic cloves and sauté until light brown.
8. Add white wine and chicken stock.
9. Return chicken to pan.
10. Cover and simmer for 30 minutes.
11. Remove chicken and keep warm.
12. Turn heat to high and reduce liquid by 2/3.
13. Remove from heat and add to blender, add cream and puree sauce.
14. Adjust seasoning and serve over chicken.

Weeknight Cajun Chicken and Rice with Beans

Here is a delicious complete meal that is not only delicious, but quick and easy enough to make on a busy weeknight. The Cajun flavors are a nice change of pace for most of us, too.

INGREDIENTS

- 2 links Smoked Sausage, sliced
- 1 Onion, sliced
- 2 Bell Peppers, sliced
- 8 ounces Chicken Tenders, cut up
- 2 packets Cajun Sides Red Beans & Rice Mix
- 4 cups Water
- 3 Scallions, sliced

DIRECTIONS

1. Heat a skillet. Add sausage and onion. Cover and cook until sausage is lightly browned.
2. Add peppers and sauté 2 minutes.
3. Add chicken and sauté 1 minute.
4. Stir in rice mixes and water, bring to a boil. Cover and cook until rice is tender and chicken is cooked through.
5. Remove from heat and stir in scallions.
6. Serve with your favorite Louisiana-Style hot sauce.

Upcoming Cookbooks - Cajun Recipes

Here at The Freecook Book Club World Headquarters and Test Kitchen ;) we LOVE Cajun food. That's why we already have not one, but TWO! Cajun Cookbooks ready to bring to you in the coming months. Here are just a few of the more than 50 delicious Cajun recipes in the 2 books:



- New Orleans BBQ shrimp
- Biscuit Topped Seafood Gumbo Pie
- Cajun Catfish with Sweet Onion Relish
- Dandelion Cheese Grits
- Chicken-Shrimp Jambalaya for Slow Cooker
- Crawfish Puffs
- Spicy Gator Etouffee Sandwich
- Catfish Gumbo
- Cajun Mac and Cheese
- Plus many more on the website, including Emeril's Delmonico Remoulade Shrimp. Yep, that's it on the left.

Be sure to watch your Email Inbox or Social Media Feed for our Cajun Cookbooks and More Free Cookbooks every month.

Slow Cooker Chicken Merlot with Mushrooms

INGREDIENTS

- 2 1/2 to 3 pounds meaty Chicken Pieces, skinned
- 3 cup sliced fresh Mushrooms
- 1 large Onion, chopped
- 2 cloves Garlic, minced
- 3/4 cup Chicken Broth
- 1 6-ounce can Tomato Paste
- 1/4 cup Dry Red Wine (such as Merlot) or Chicken Broth
- 2 tablespoons quick-cooking Tapioca
- 2 tablespoons snipped fresh Basil or 1 1/2 teaspoons dried Basil, crushed
- 2 teaspoons Sugar
- 1/4 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper
- 2 cup hot cooked Noodles
- 2 tablespoons finely shredded Parmesan Cheese, to serve

DIRECTIONS

1. Rinse chicken.
2. In a 3 1/2, 4 or 5-quart crockery cooker place mushrooms, onion and garlic.
3. Place chicken pieces on top of the vegetables.
4. In a bowl combine broth, tomato paste, wine or chicken broth, tapioca, dried basil (if using dried), sugar, salt and pepper. Mix well.
5. Pour over chicken.
6. Cover and cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3 1/2 to 4 hours.
7. Stir in fresh basil (if using fresh).

TO SERVE

Spoon chicken, mushroom mixture and sauce over hot cooked noodles
Sprinkle with Parmesan cheese.

Slow Cooker Orange-Glazed Chicken

INGREDIENTS

- 6 Chicken Breast Halves
- 6 ounces frozen concentrate Orange Juice, thawed
- 1/2 tablespoon Marjoram
- 1 dash Nutmeg
- 1 dash Garlic Powder

DIRECTIONS

1. Combine orange juice, marjoram, nutmeg and garlic powder.
2. Dip each piece of chicken in juice with spices.
3. Pour balance over chicken.
4. Cover and cook on low in slow cooker for 6 to 8 hours.

Slow Cooker Reviews



If you are still using the first slow cooker you bought - or got for a wedding present - you really need to check out the options that are available on today's high-tech models.

Innovations like programmable cooking and "keep-warm," as well as diverse styles, sizes and accessories, make family meals and entertaining smarter, easier and more convenient.

All the Very Best Slow Cooker Brands and Sizes are Reviewed:

- Crock-Pot
- Hamilton Beach
- Cuisinart Slow Cookers
- West Bend Slow Cookers
- All-Clad Slow Cookers
- MaxiMatic Slow Cookers
- Proctor Silex Slow Cookers



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slowcookers.freecookbookclub.com

Angel Hair Pasta with Lemon Chicken

INGREDIENTS

- 1 9-ounce package refrigerated Angel Hair Pasta
 - 1 1/2 cups cooked Chicken, diced
 - 1/3 cup Butter, melted
 - 2 tablespoons Lemon Juice
 - 2 tablespoons fresh Parsley, chopped, or 1 teaspoon dried Parsley
 - 1/4 teaspoon Marjoram
 - 1/4 teaspoon Garlic Powder
 - Salt and freshly ground Black Pepper, to taste
-

DIRECTIONS

1. Prepare pasta according to package directions.
2. Toss pasta with remaining ingredients.
3. Season with salt and black pepper.

Burmese Shredded Crispy Chicken

You can substitute leftover cooked turkey for chicken. This recipe also keeps for weeks when put in an airtight jar and placed in the fridge.

INGREDIENTS

- 1 Chicken
- 3 large Yellow Onions
- 1 1/2 cup Vegetable Oil
- 3/4 teaspoon Turmeric
- 12 cloves Garlic, thinly sliced
- 4 1/2 teaspoons dried Red Chili, crushed

DIRECTIONS

1. Place chicken in a large saucepan.
 2. Cover with water. Bring to a boil. Cover and cook over low heat for 30 minutes or until tender.
 3. Remove chicken from saucepan and allow it to cool before removing the skin and bones.
 4. Shred meat into string-like pieces.
 5. Cut onion in half and slice thinly.
 6. Heat oil in a wok and add onions and turmeric. Stir until onion turns dark.
 7. Add garlic and cook for 5 minutes or until brown.
 8. Remove onions and garlic and set aside.
 9. Leave oil in pan.
 10. Put chicken shreds in the pan.
 11. Cook over medium heat. Stir often. Cook for 10 minutes or until brown.
 12. Drain off oil before adding onions, garlic, salt and chile.
 13. Continue cooking over moderately low heat for 10 minutes.
 14. Stir frequently.
-

Cacklebird Salad

Cacklebird is a Southern slang term for a noisy Chicken. So Cacklebird Salad is Chicken Salad. A creamy, tangy, hearty, delicious Chicken Salad that is perfect for a light lunch and wonder on sandwiches.



INGREDIENTS

- 4 Chicken Breast Halves
- 1 cup Celery, chopped
- 1/4 cup Vinaigrette, homemade or store-bought
- Lettuce Leaves, for serving
- 4 medium Tomatoes, quartered, for garnish

Dressing

- 1 cup Mayonnaise
- 1 tablespoon Dijon-Style Mustard
- 1/2 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper
- 2 teaspoons Celery Seed

DIRECTIONS

1. Poach chicken in boiling, salted water.
2. When it is cool enough to handle, remove any bones, skin and visible fat. Cut chicken into 1/2-inch cubes.
3. Put chicken and celery in a large bowl and sprinkle with vinaigrette.
4. Chill for 1 hour or more.
5. In a separate bowl, mix mayonnaise, mustard, salt, pepper and celery seed.
6. Pour dressing over chicken and celery, and toss gently but thoroughly.
7. Refrigerate, covered, for up to 8 Hours.
8. When ready to serve, line a serving bowl or platter with lettuce leaves. Turn the chicken salad out onto the leaves and garnish with tomato quarters.

Southern Foodies



The Cacklebird Recipe on the previous page (as well as the 2 Enhanced Recipes Linked Below) come from our Southern Foods Website The Southern Foodies. Each week we explore the wonderful tastes of the South and share them with you.

And don't miss Southern Cocktail Fridays - a new cocktail recipe with a Southern Twist each week.

If you like comfort food, then you will love the Southern Foodies. Click the Link Below Now.

[SouthernFoodies.com](https://southernfoodies.com)



Gas Station Fried Chicken Recipe

Star Chef Levon Wallace of the 21c Museum Hotel in Nashville, TN makes old-school fried chicken. Its extra-crispy, extra-crunchy texture, with just the right amount of salt, will bring back memories or long road trips and lazy summer picnics.

southernfoodies.com/gas-station-fried-chicken-recipe



Chicken and Andouille Sausage Étouffée Recipe

Chicken and Andouille Étouffée is a classic Cajun/Creole dish of chicken and sausage cooked in blond roux and served over rice.

southernfoodies.com/chicken-and-andouille-etouffee-recipe

Bean and Mango Chicken Salad

INGREDIENTS

- 1/2 pound Boneless Skinless Chicken Breasts, grilled and cut up
- 1 15-ounce can Black Beans, drained and rinsed
- 1 10-ounce package frozen Corn, thawed
- 1 cup Ripe Mangoes, chopped
- 1/2 cup Green Peppers, chopped
- 1/3 cup Sweet Onions, chopped
- 1/3 cup fresh Cilantro, chopped or 1 tablespoon dried Cilantro
- 1/2 cup of Wishbone Rosemary Lime Vinaigrette or Marinade or 1/4 cup Lime Juice
- 1/3 cup Balsamic Vinegar
- 1 tablespoon Honey
- 2 tablespoons Pineapple Preserves, Mango Preserves or Orange Marmalade
- 1/4 cup Extra Virgin Olive Oil
- 1 teaspoon Garlic Powder
- 1/2 tablespoon Soy Sauce
- 1/2 teaspoon Black Pepper
- 1/2 teaspoon Ground Red Pepper

DIRECTIONS

1. Toss all ingredients in large bowl and mix well.
2. Refrigerate.
3. Serve with baked tortilla crisps, if desired.

Asian-Style Chicken Salad

INGREDIENTS

- 2 cups cooked Chicken, skin removed, cut into bite-sized pieces
- 4 cups Cabbage, shredded
- 1 cup Mushrooms, sliced
- 1 cup Carrots, grated
- 2 tablespoons Cilantro, chopped
- 1 Cucumber, thinly sliced
- 3 Green Onions, thinly sliced
- 1 Mandarin Orange or Tangerine, divided into sections
- 1/2 cup Asian or Oriental-Style Salad Dressing
- Black Pepper

DIRECTIONS

1. In a large bowl, combine chicken, cabbage, mushrooms, carrots, cilantro, cucumber, and dressing.
 2. Toss well.
 3. Top with green onions and tangerine sections.
 4. Pepper to taste.
-

Upcoming Cookbooks – Chicken Salad Recipes



We have 2 Chicken Salad Recipes Cookbooks winging their way to you in the coming weeks with over 100 new recipes, like -

- Curried Chicken and Mango Salad
- Tropical Chicken Salad
- Maple Chicken Salad
- Southern Chicken Salad
- Garlic Chicken Garden Salad
- **And Many More**

Be sure to watch your Email Inbox or Social Media Feeds in the coming weeks for our Chicken Salad Recipes Cookbooks and More Free Cookbooks every month.

Not Yet a Member? [CLICK HERE NOW](http://FreeCookBookClub.com) to visit FreeCookBookClub.com and get **MORE GREAT COOKBOOKS** like this every month -- For **FREE!**

We Want YOUR Best Chicken Salad Recipes

The 2 Chicken Salad Cookbooks we have ready to share with you, mentioned above, have some wonderful recipes in them that you are going to love.

But, we would love to do a third Chicken Salad Cookbook -- and make it an **All Reader Recipes Cookbook**. Naturally, we are going to need **YOUR** help to do that.

Please send us your best Chicken Salad Recipe - a family-favorite, a regional variation or just a killer recipe you want to share with us and all our readers. Click the link below and send it to us. Thank you and we look forward to enjoying your recipe.

[Click This Link to Share Your Favorite Chicken Salad Recipe
freecookbookclub.com/share-your-recipes](http://freecookbookclub.com/share-your-recipes)

Chicken and Country Ham Deep Dish Pie (A Moravian Recipe)

Moravia is a historical region in the east of the Czech Republic and one of three historical Czech lands, with Bohemia and Czech Silesia.

INGREDIENTS

- 2 2-1/2 to 3 pound Chickens
- 1 tablespoon Salt
- 1 teaspoon freshly ground Black Pepper
- 1 teaspoon Thyme, ground
- 1 teaspoon rubbed Sage
- 1 Pastry (Recipe on next page)
- 1/4 cup Butter or Margarine, divided
- 2 tablespoons All-Purpose Flour
- 1 slice Country Ham, cut into 1-inch pieces

DIRECTIONS

1. Place chicken, salt, pepper, thyme, and sage in a large Dutch oven. Add water to cover. Bring to a boil. Cover and simmer 1 hour or until tender.
2. Remove chicken, reserving 1 cup broth. Cool chicken.
3. Remove chicken from bone and cut into bite-sized pieces.
4. Line a 2-quart baking dish with 2/3 of pastry.
5. Place chicken in pastry shell.
6. Melt 2 tablespoons butter in a medium saucepan.
7. Add flour, stirring until smooth. Cook 1 minute, stirring constantly.
8. Gradually stir in broth. Cook over medium heat, stirring constantly, until thickened and bubbly.
9. Pour sauce evenly over chicken.
10. Place ham pieces over chicken mixture and dot with remaining butter.
11. Top with remaining pastry. Trim edges of pastry. Seal and crimp edges.
12. Cut slits to allow steam to escape. Decorate with pastry cutouts, if desired.
13. Bake at 400°F for 40 minutes or until crust is golden brown.

Chicken and Country Ham Deep Dish Pie recipe is continued on next page.

Chicken and Country Ham Deep Dish Pie Recipe Continued

Pastry

INGREDIENTS

- 3 cups All-Purpose Flour
- 1 teaspoon Salt
- 1 cup Shortening
- 5 - 6 tablespoons Ice Water

DIRECTIONS

1. Combine flour and salt in a bowl.
 2. Cut in shortening with pastry blender until mixture resembles coarse meal.
 3. Sprinkle cold water evenly over surface. Stir with a fork until all dry ingredients are moistened.
 4. Roll dough to 1/8-inch thickness on a lightly floured surface.
-

Chicken and German Spätzle Noodle Soup

Spätzle (the word literally means “little sparrows”) are a kind of soft egg noodle found in the cuisines of southern Germany and Austria, Switzerland, Hungary, Alsace, Moselle and South Tyrol.

You can find good commercial spätzle in eastern European groceries and delis and many upscale markets. Or use the recipe below to make your own at home.

INGREDIENTS

- 1 2 1/2 to 3-pound Broiler-Fryer Chicken, cut up
- 6 cups Water
- 2 sprigs Parsley
- 2 stalks Celery, cut up
- 1 Carrot, sliced
- 1 small Onion, cut up
- 2 teaspoons Salt
- 1/4 teaspoon freshly ground Black Pepper
- 1 Bay Leaf
- Spätzle (Recipe below)

DIRECTIONS

1. In large kettle or Dutch oven combine all ingredients.
2. Cover and simmer until chicken is tender, about 1 hour.
3. Remove chicken from broth.
4. Strain broth and discard vegetables. Skim off excess fat.
5. Return broth to pan.
6. Remove chicken meat from bones and chop chicken.
7. Add meat to broth and simmer.
8. Prepare spätzle.
9. Place half the spätzle dough in a strainer.
10. Hold strainer over soup kettle and with a rubber spatula press dough through the strainer to form spatzel noodles. Repeat with remaining dough.
11. Cook and stir 5 minutes.
12. Ladle into bowls.

Spätzle

INGREDIENTS

- 1 cup + 2 teaspoons Flour
- 1/4 teaspoons Salt
- 1 Egg
- 1/2 cup Milk

DIRECTIONS

1. Stir together flour and salt in a small bowl.
2. Blend egg and milk and stir into the flour mixture.
3. Work it until a soft dough forms.

Panda Express SweetFire Chicken Breast Secret Copycat Restaurant Recipe

Panda Express has 1,419 restaurants throughout the United States and Puerto Rico and is America's fastest growing Chinese restaurant concept.

This recipe comes from our Website [Secret Copycat Restaurant Recipes](#).

INGREDIENTS

- 1/2 pound frozen Chicken Nugget pieces
- 1/3 cup Diced Red Bell Peppers, 1/2-inch cubes
- 1/3 cup Diced Onions, 1/2-inch cubes
- 1 cup Pineapple Chunks
- 1 tablespoon Cooking Oil
- 1/3 cup Thai Sweet Chili Sauce

DIRECTIONS

1. Bake chicken nuggets according to package instructions.
2. Heat clean cooking pan and add 1 tbsp. of cooking oil.
3. Add red bell peppers, onions, and pineapple chunks into the pan. Cook for about 2 minutes.
4. Stir in sweet chili sauce and bring to a boil. Add chicken nugget pieces into pan.
5. Mix until all ingredients are well covered.

Here are Just a Few More of the More than 70 Chicken Recipes on Secret Copycat Restaurant Recipes



Outback Steakhouse Alice Springs Chicken Recipe

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KFC Original Recipe Chicken Recipe

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Burger King Chicken Fries Recipe

Burger King no longer makes their Chicken Fires. But you can make some that are fairly close and really good at home for your family anytime with our Secret Restaurant Recipe.

secretcopycatrestaurantrecipes.com/burger-king-chicken-fries-recipe



Applebee's Oriental Chicken Salad Recipe

Make Applebee's Oriental Chicken Salad at home tonight for your family. With our Secret Restaurant Recipe your Oriental Chicken Salad will taste just like Applebee's.

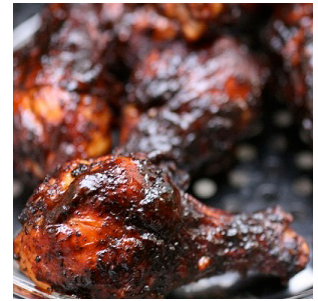
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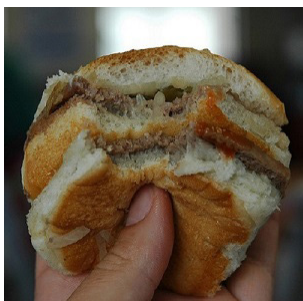
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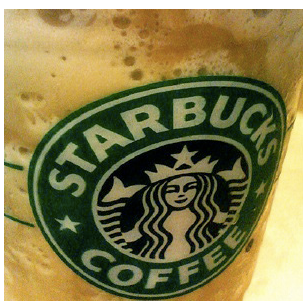
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Just click on the links below to start making your family's restaurant favorites tonight. No charge. No obligation.

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[Applebee's Wonton Tacos](https://secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe) - secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe

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Enjoy. And remember -- this is just scratching the surface of what you get.

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Chicken Breasts with Creamy Linguine

INGREDIENTS

- 4 skinless, boneless Chicken Breast Halves
- 1 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper
- 1/2 teaspoon Paprika
- 1 tablespoon Butter
- 1 tablespoon Olive Oil
- 1 - 2 Onions, sliced
- 4 - 6 cloves Garlic, minced
- 2 cup Chicken Broth
- 1/2 can diced Tomatoes
- 2/3 cup Heavy Cream or Whole Milk
- 8 ounces Linguine, broken into thirds
- 1 tablespoon Basil, chopped
- 1/8 teaspoon Cayenne

DIRECTIONS

1. Season chicken with salt, pepper and paprika
2. In a deep 12-inch skillet, melt butter in the olive oil over medium heat.
3. Add the chicken and cook, turning, until lightly browned, 4 to 6 minutes. Remove the chicken and set aside.
4. Add the onion and garlic to the skillet and cook, stirring occasionally, until softened but not browned, 3 to 5 minutes.
5. Add the chicken broth, tomatoes, with their juices and cream. Bring to a boil.
6. Stir in the linguine, basil and cayenne and return to a boil.
7. Reduce the heat to medium-low, return the chicken to the skillet and cover.
8. Cook until the chicken is white throughout but still juicy and the pasta is tender, about 15 minutes.
9. Increase heat to medium-high and boil until the sauce is slightly thickened (as necessary).

Chicken Cashew Chili

INGREDIENTS

- 1 Chile Puree (Recipe below)
- 1 tablespoon Chili Powder
- 2 tablespoons Olive Oil
- 1 Onion, diced
- 4 cloves Garlic, minced
- 1 1/2 tablespoons Cumin Powder
- 1 teaspoon Salt
- 3 Chicken Breasts, cubed
- 1/4 cup fresh Cilantro, chopped
- 1 28-ounce can Tomatoes
- 2 cans Dark Red Kidney Beans
- 1/2 cup Cashews
- 1/2 ounce Bittersweet Chocolate

DIRECTIONS

1. In a stock pot, briefly sauté onion, garlic, cumin, chile powder and salt in the olive oil.
2. Add chicken and stir to coat.
3. Stir in chile puree, cilantro, tomatoes and beans.
4. Cover and simmer for 45 minutes.
5. Add cashews and chocolate. Stir until chocolate melts.
6. Serve

Chile Puree

INGREDIENTS

- 3 dried Ancho Chiles
- 1/4 cup Cashews
- 1 1/2 cup Chicken Stock

DIRECTIONS

1. Heat a small skillet over high heat until very hot.
 2. Place chiles in pan, one at a time and press down with tongs for about 1 minute on each side.
 3. Allow to cool. Seed and devein the chiles.
 4. Place chiles in a blender with cashews and chicken stock. Puree until smooth.
-

Chicken Chili

INGREDIENTS

- 1 pound skinned and boned Chicken Breasts, cut into 1 inch cubes
- 2 tablespoon Corn Oil
- 4 medium Onions, chopped
- 2 large Green Peppers, coarsely chopped
- 3 large cloves Garlic, minced
- 1 teaspoon Cumin
- 1 teaspoon Oregano
- 1/2 teaspoon Thyme
- 1 Salt
- 1 freshly ground Black Pepper
- 1/2 pound Ground Round
- 2 Bay Leaves
- 3 tablespoon Chili Powder
- 3 cans Tomatoes, undrained
- 1 can Tomato Paste
- 1 small Avocado, to serve
- 1 cup Sour Cream or Plain Lowfat Yogurt, to serve
- 1/3 cup fresh Cilantro or Italian Parsley, minced, to serve

DIRECTIONS

1. Wrap chicken and freeze until firm, but not solid.
2. Grind coarsely in food processor, using on/off turns or pulses.
3. Heat oil in large Dutch oven over medium-high heat.
4. Add onions, green peppers and garlic. Cook until golden brown, stirring frequently, about 15 minutes.
5. Mix in cumin, oregano, coriander and thyme. Stir 2 minutes.
6. Add chicken, ground round and bay leaves. Cook until meat and chicken are no longer pink, breaking up with a spoon, about 5 minutes.
7. Add chili powder. Reduce heat to medium and cook 5 minutes, stirring frequently.
8. Add tomatoes, breaking up large pieces with a spoon.
9. Mix in tomato paste, salt and pepper. Reduce heat, cover and simmer 45 minutes, stirring occasionally. Uncover, reduce heat to lowest setting and cook 1 1/2 hours, stirring frequently near end and adding water if necessary, to prevent burning.
10. Adjust seasoning.
11. Can be prepared 1 day ahead and refrigerated.

When ready to serve:

12. Starting at the top, with a very sharp knife, cut down into each avocado until you hit the seed. Cut completely around the avocado, top to bottom, touching the pit the entire time.
13. Pull the two halves of the avocado apart and remove the seed with a spoon.
14. Use the spoon to scoop the avocado out of the skin.
15. Cut avocado into 1/4-inch dice. Sprinkle with lemon juice.
16. Ladle chili into large soup bowls.
17. Spoon 2 tablespoons sour cream in center of each.
18. Top with diced avocado and minced cilantro.
19. Serve Hot.

BONUS - Spickoff's Blueberry Balsamic Chipotle BBQ Sauce

This fruity, hot and spicy BBQ sauce has an unusual flavor that is perfect as a dipping or finishing sauce for chicken wings or legs.

INGREDIENTS

- 2 cups fresh or frozen Blueberries
- 1/4 cup Balsamic Vinegar
- 3 tablespoons Sugar
- 2 tablespoons Ketchup
- 1 1/2 tablespoons Chipotle Hot Sauce
- 2 tablespoons Red Onion, minced
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Ground Chipotle Powder
- 1/2 teaspoon Worcestershire Sauce
- 1/2 teaspoon Smoked Paprika
- 1/4 teaspoon Salt

DIRECTIONS

1. Place all ingredients in a saucepan and bring to a boil.
2. Reduce the heat and simmer 15 minutes or until it starts to thicken.
3. Remove from heat and cool.
4. Place in a mixture in a blender or miniblender and process until smooth.

Store in jars in the refrigerator. It should keep for several weeks.

Chicken Cordon Bleu Calzones

Calzones are an Italian oven-baked folded pizza that originated in Naples. A typical calzone is made from salted bread dough, baked in an oven and is stuffed with salami, ham or vegetables, mozzarella, ricotta and Parmesan or pecorino cheese, as well as an egg. Different regional variations on a calzone can often include other ingredients that are normally associated with pizza toppings.

In the United States, calzones are typically made from pizza dough and stuffed with meats, cheeses and vegetables. They can be found as an option on the menus of most pizza palors and are quite popular.

This version “dresses up” the traditional calzone just a bit. We think you will love the changes.

INGREDIENTS

- 4 boneless, skinless Chicken Breasts (about 1 pound)
- 1 cup fresh Mushrooms, sliced
- 1/2 medium Onion, chopped
- 3 tablespoons Cornstarch
- 1 1/4 cups Milk
- 1 tablespoon fresh Basil or 1 teaspoon dried Basil
- 1 teaspoon Salt
- 1/4 teaspoon Pepper
- 1 17 1/2-ounce package Frozen Puff Pastry, thawed
- 1/2 pound or more Deli Ham, thinly sliced
- 8 slices Provolone Cheese

DIRECTIONS

1. Place chicken in a greased 2-quart dish and cover with water.
2. Cover and bake at 350°F for 30 minutes or until juices run clear.
3. Meanwhile, in skillet, sauté mushrooms and onion in butter until tender.
4. In a bowl, combine cornstarch and milk until smooth. Stir into skillet mix.
5. Add basil and seasonings and bring to a boil. Cook and stir for 2 minutes until thickened.
6. Drain chicken.
7. Cut pastry sheets in half width-wise.
8. On one side of each half pastry sheet, place a chicken breast, 1/4 cup mushroom mixture, two or more ham slices and two cheese slices.
9. Fold pastry over fillings and seal edges.
10. Place on a greased baking sheet.
11. Brush tops with milk if desired.
12. Bake at 400°F for 15 - 20 minutes or until puffed and golden.

Chicken in Foil – A Camping Recipe

INGREDIENTS

- 1 small Green Pepper, seeded and chopped
- 1/2 small Red Pepper, seeded and chopped
- 10 Mushrooms, chopped
- 4 large Chicken Breasts
- 1 8-ounce can Pineapple Slices
- Non-Stick Cooking Spray or 1 teaspoon Butter
- Garlic Powder, to taste
- Salt and freshly ground Black Pepper, to taste
- 4 squares Heavy-Duty Foil (16 x 16-inches)

DIRECTIONS

1. Divide the bell peppers and mushrooms into 4 equal parts.
 2. Coat a small area in the center of the foil with cooking spray or a small amount of butter.
 3. Place a portion of peppers and mushrooms on the greased area of the foil.
 4. Top with a chicken breast and a pineapple slice.
 5. Season with garlic powder, salt and pepper to your taste.
 6. Fold the foil securely and check for leaks.
 7. Place on the coals for 10 to 15 minutes per side.
-

Chicken Wings

A Free Cookbook Club
Cookbook-in-a-Cookbook

Enjoy the **BONUS** Chicken Wing Recipes on the Next 6 Pages.

Coca-Cola Glazed Chicken Wings

We love chicken wings. No...We **LOVE** Chicken Wings! Hot, sweet, breaded, fried, grilled, BBQ -- You name it and we love 'em.

That is why we have created a WHOLE WEBSITE devoted to Chicken Wings!

As of this writing the site is in the early stages of building - so it looks a little rough.

However, many of the recipes **ARE** ready. Well Sorta, anyway. So we have placed a few links in the box below for you to check out. We hope you enjoy them as much as we do. Let us know what you think.

Coca-Cola Glazed Chicken Wings

INGREDIENTS

- 3/4 cup Coca-Cola
- 1/4 cup Soy Sauce
- 2 tablespoons Brown Sugar
- 1 1/2 teaspoon Mustard
- 1 small Onion, chopped
- 10 Chicken Wings

DIRECTIONS

1. In medium saucepan, combine all ingredients, except wings. Heat to boiling, stirring constantly.
2. Reduce heat and simmer 30 minutes.
3. Bake wings at 350°F for 25 minutes.
4. Toss wings in sauce and bake 10 minutes longer at 375°F.

Check out these Wing Recipes and let us know what you think.

[Honey Chipotle Chicken Wings](#)

[Mahogany Glazed Chicken Wings](#)

[Cherry BBQ Chicken Wings](#)

Send any comments, suggestions or RECIPES you have about our upcoming Chicken Wings site to us at:

fccfreecookbookclub@gmail.com

Coca-Cola is a registered trademark of The Coca-Cola Company.

Garlic Parmesan Chicken Wings

INGREDIENTS

- 2 pounds Chicken Wings
- 3 heads (not cloves) Garlic
- 1 cup Olive Oil, plus 1 tablespoon
- 2 teaspoons Hot Pepper Sauce
- 1 cup grated Parmesan Cheese
- 1 cup Bread Crumbs
- 1 teaspoon Black Pepper

DIRECTIONS

1. Preheat oven to 375°F.
2. Peel garlic and separate into individual cloves.
3. Combine the garlic, 1 cup of the oil and hot pepper sauce in a food processor. Process until smooth and transfer mixture to a shallow bowl.
4. Combine the Parmesan cheese, bread crumbs and pepper in another shallow dish.
5. Dip one chicken wing into the garlic mixture. Next, roll in the crumb mixture until evenly coated. Repeat with remaining wings.
6. Coat a non-stick baking pan with remaining oil. Place wings in a single layer in the pan.
7. Bake for 50-60 minutes or until wings are crisp.

Original Buffalo Chicken Wings

Here is the original recipe for the **Anchor Bar's famous original Buffalo wings**. You will need a deep skillet, Dutch oven, or a deep-fryer to fry the chicken wings. It is all about the sauce, which contains only 3 simple ingredients.

INGREDIENTS

- 4 to 5 pounds Chicken Wings
- Freshly ground Black Pepper
- Salt, to taste
- 4 cups Vegetable Oil
- 4 tablespoons Butter (1/2 stick)
- 5 tablespoons Louisiana-style Hot Sauce, such as Frank's or Tabasco
- 1 tablespoon White Wine Vinegar

DIRECTIONS

1. Chop off the tip of each chicken wings, and discard it. Chop the wing in half (cutting at the joint) to make 2 pieces. Grind on fresh black pepper and sprinkle with salt if desired.
2. Heat the oil over high heat in a deep skillet, Dutch oven, or deep-fat fryer until it starts to pop and sizzle (around 400 degrees F). Add half the chicken wings and cook until they're golden and crisp, stirring or shaking occasionally. When done, remove them to drain on paper towels and cook the remaining wings.
3. Melt the butter or margarine over medium heat in a heavy saucepan, add the hot sauce and the 1 tablespoon of wine vinegar. Stir well and remove from the flame immediately.
4. Place the chicken on a warm serving platter, pour the sauce on top, and serve with Blue Cheese Dip.

Atomic Chicken Wings

These were named Atomic Chicken Wings by someone who probably doesn't eat a lot of hot wings or hot sauces, for that matter. The ingredients call for 1 large bottle Hot Sauce - which means you can make them as mild or hot or extra-hot as you like. Just choose your favorite hot sauce and the wings will be whatever you like.

INGREDIENTS

- 4 pounds Chicken Wings, cut up, washed thoroughly, wing tips removed
- 1 large bottle Hot Sauce, your choice
- 1 stick Butter, melted
- 2 tablespoons Smoke Hickory Flavor
- 1 tablespoon Worcestershire Sauce
- 1 1/4 teaspoons Garlic, crushed
- 1/4 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper
- Seasoning Salt
- 3 cups Oil, for deep frying

DIRECTIONS

1. After cutting up chicken and washing, make sure chicken is dried off before deep-frying.
2. Season the parts with a little seasoning salt before deep-frying.
3. Fry chicken parts for about 10 minutes per batch or golden brown.
4. Drain on paper towels.
5. Mix the hot sauce, butter, salt, pepper, Worcestershire, smoke and crushed garlic in a saucepan
6. Cook over low heat until reduced slightly.
7. Remove from stove and dip each chicken wing part in sauce and lay them in a casserole pan. Any left over sauce can be poured over wings.
8. Cover with foil and bake in oven at 350°F for 45 minutes.

Buffalo Chicken Wing Pizza Recipe

INGREDIENTS

- 3/4 pound boneless Chicken Pieces
- 2 tablespoons Creole Seasoning
- 1/2 cup Flour
- 1/2 cup Oil, for frying chicken
- 1/2 cup Chicken Wing Sauce, ready-made or 3 ounces Hot Sauce
- 6 tablespoons Butter, melted
- 1/4 cup Blue Cheese Dressing
- 4 ounces Mozzarella Cheese, shredded
- 3 tablespoons Blue Cheese, crumbled
- 1 medium Pizza Crust

DIRECTIONS

1. Preheat oven to 425°F.
2. Mix flour and Cajun seasoning in a plastic bag.
3. Put chicken pieces in the bag (1 or 2 at a time) and shake until coated with flour mix.
4. Heat oil in a fry pan.
5. Add chicken and cook, turning occasionally, for about 20 minutes.
6. Remove chicken, drain on paper towels and allow to cool enough to handle.
7. Chop chicken into 1/2-inch pieces and place in large bowl.
8. Shake approximately 2 teaspoons of wing or hot sauce onto the chicken and toss to mix well.
9. Spread pizza dough onto greased pan, about 14-inch diameter.
10. Mix remaining chicken wing sauce with blue cheese dressing and spread mixture onto the pizza dough.
11. Spread the pieces of chicken onto top of the sauce.
12. Sprinkle shredded mozzarella over the chicken.
13. Sprinkle the crumbled blue cheese on to of the mozzarella.
14. Bake at 425°F. for about 20 minutes or until cheese is lightly browned.

Honey-Baked Chicken Wings & Polynesian Chicken Wings Recipes

Honey-Baked Chicken Wings

INGREDIENTS

- 2 pounds Chicken Wings
- 1/2 cup Butter or Margarine, melted
- 1/2 cup Honey
- 1/4 cup prepared Mustard
- 1 teaspoon Salt
- 1 teaspoon Curry Powder

DIRECTIONS

1. Discard tip of wing.
2. Cut remaining wing in 2 pieces.
3. Place chicken pieces in shallow pan.
4. Combine all other ingredients and pour over chicken wings.
5. Bake at 350°F for 1 hour or until done, basting every 15 minutes, until chicken is tender and nicely browned.

Polynesian Chicken Wings

INGREDIENTS

- 1 to 3 pounds of Chicken Wings

Marinade

- 2 tablespoons Vegetable Oil
- 1 cup Honey
- 1/2 cup Soy Sauce
- 2 tablespoon Ketchup
- Cornstarch, to thicken

DIRECTIONS

1. Cook the marinade over low heat until thickened, stirring often.
2. Marinate chicken wings in sauce overnight or for several hours.
3. Remove from marinade, place chicken on baking sheets.
4. Bake at 350°F for 30 to 45 minutes, basting occasionally and turning over at least once.

All Party Wings Should be Enjoyed with a Good Dipping Sauce. Here are a Few of Our Favorites...



The Best Honey Mustard You Have Ever Tasted

This delicious, easy-to-make Honey Mustard will make you swear off of the bottled kind forever. **Promise.** It's delicious on burgers, as a dipping sauce for ribs, chicken wings or veggies, a salad dressing or anything else.

secretcopycatrestaurantrecipes.com/the-best-honey-mustard-you-have-ever-tasted



Big Boy's Blue Cheese Dressing Recipe

Make our Big Boy Blue Cheese Dressing Recipe at home tonight for your family. With our Secret Restaurant Recipe your Salad will taste just like Big Boy's.

secretcopycatrestaurantrecipes.com/big-boy-blue-cheese-dressing-recipe



Big Bob Gibson's White BBQ Sauce Recipe

White BBQ Sauce is delicious Southern Tradition that's almost unknown throughout the rest of the world. It's a totally different taste for BBQ than you are use to - But it is REALLY good!

secretcopycatrestaurantrecipes.com/big-bob-gibsons-white-bbq-sauce-recipe

Chicken 1

The Recipes - Part 2

Chicken Picardy With Dill Sauce

Chicken Picardy is named for a historical region of northern France, stretching north from the suburbs of Paris and vineyards of Champagne to the beaches of the Bay of Somme on the English Channel. Regional capital Amiens is a university city known for its Gothic cathedral, the floating gardens on its canals and Maison de Jules Verne, the famous adventure novelist's 19th-century home, which is now a museum.

Picardy is the birthplace of Gothic architecture, housing six of the world's greatest examples of Gothic cathedrals, which envelop the history of Gothic architecture in its entirety. Amiens Cathedral, standing as the largest cathedral in Europe, which according to John Ruskin is the "Pantheon of Gothic architecture", could house the Notre-Dame de Paris twice over. It was built in as little as 50 years. Picardy also holds the tallest transept in the history of the Gothic period located on Saint-Pierre cathedral in Beauvais, Oise.

INGREDIENTS

- 4 boneless skinless Chicken Breasts
- 4 Spinach Leaves
- 4 Leeks
- 4 Shallots, finely chopped
- 8 medium fresh Mushrooms, finely chopped
- 1 pinch Salt, to taste
- 1 pinch freshly ground Black Pepper, to taste
- 1 1/2 cup Chicken Stock, in baking pan
- 4 fluid ounces White Wine
- 1 cup Leeks (green parts only), sliced
- Dill Sauce (Recipe on next page)

DIRECTIONS

1. Pre-heat oven to 375°F.
2. Prepare eight squares of aluminum foil by cutting foil into sheets (6 x 6-inches) and buttering them lightly.
3. Bone and skin chicken breasts. Do not halve.
4. Flatten breasts between sheets of waxed paper with knife edge.
5. Place each breast on a square of foil.
6. Soak leeks. Separate and rinse well under running water to remove sand.
7. Finely slice green portion, allotting 1/2 green portion of a leek to each breast.
8. Chop mushrooms, spinach leaves, and shallots, allowing 2 mushrooms per portion.

Chicken Picardy With Dill Sauce recipe is continued on next page.

Chicken Picardy With Dill Sauce Recipe Continued

9. Sauté this mixture very briefly (about 30 seconds) in a little butter over medium heat.
10. Place 1/4 of mixture on each breast.
11. Splash about 1 ounce white wine over each breast.
12. Salt and pepper to taste.
13. Roll up each breast.
14. Seal each breast in an aluminum foil square. Fold ends tightly to seal.
15. Place prepared chicken into a baking pan filled with 2 or 3 inches of chicken stock and bake in a pre-heated oven for 25 minutes.
16. Sauté 1 cup of sliced leeks in butter over medium heat.

To Serve

17. Unwrap chicken breasts and slice into 1/4-inch rounds.
 18. Pour a portion of dill sauce on a plate. Lay chicken rounds over sauce and garnish with sautéed leek slices and serve.
-

Dill Sauce for Chicken Picardy

INGREDIENTS

- 1/2 cup Dry White Wine
- 2 Shallots, finely chopped
- 1/2 cup Chicken Stock
- 2 fluid ounces Heavy Cream
- 1 teaspoon Clarified Butter
- 2 tablespoon fresh Dill, chopped

DIRECTIONS

1. Add clarified butter to a medium saucepan.
2. Over medium heat, add shallots and sauté.
3. Quickly add chicken stock, white wine and heavy cream.
4. Reduce by half and add chopped fresh dill.

Chicken Tagine (A Traditional African Recipe)

A tajine or tagine is a Maghrebi dish which is named after the earthenware pot in which it is cooked. It is also called a Maraq/marqa in North Africa.

The tagine dates back to Harun al-Rashid who was a ruler of the Early Muslim conquests. The earliest writings about the concept of cooking in a tajine appear in the famous One Thousand and One Nights, an Arabic-language story collection from the ninth century. The dish would have been already famous amongst the nomadic Bedouin people of the Arabian Peninsula, who added dried fruits like dates, apricots and plums to give it its unique taste.

Today, the cooking-pot and its traditional broth is primarily prepared in the Middle East and North Africa. In North Africa it is called a Tajine, while in the Middle East it is called a maraq (broth) or a qidra (cooking pot). There are different ways to prepare the tajine. In the original qidra style saman (clarified butter) is used to lubricate the surface and a puree of chopped onion is added for flavor and aroma. For muqawlli-style cooking, the ingredients are placed in olive oil to enrich the flavors.

INGREDIENTS

- 1 tablespoon Olive Oil
- 1 large Onion, finely chopped
- 3 cloves Garlic, minced
- 2 tablespoons Ginger, minced
- 1 1/2 teaspoons Turmeric
- 1 1/2 teaspoons Cumin Seeds, ground
- 1 1/2 teaspoons Soriander Seeds, ground
- 1 Cinnamon Stick
- 6 - 8 cups Chicken Stock
- 2 tablespoons Lemon Juice
- 1/2 pound Turnips, peeled cut into 3/4-inch dice
- 1/2 pound Carrots, peeled cut into 3/4-inch dice
- 1/2 pound Parsnips, peeled cut into 3/4-inch dice
- 1/2 pound Celeriac, peeled cut into 3/4-inch dice, sprinkled with 1 tablespoon Lemon Juice
- 1 tablespoon Pickled Lemons, chopped
- 1/2 cup Raisins
- Salt and freshly ground Black Pepper, to taste
- 2 pounds Chicken Breasts, skinned and boned, cut into 2 pieces
- 1/2 cup Chick-Peas, cooked
- 1/3 cup Cilantro or chopped Flat-Leaf Parsley for garnish

Chicken Tagine Recipe Continued

DIRECTIONS

1. Heat the oil in a large casserole dish.
2. Add the onion, garlic, ginger, turmeric, cumin, coriander and cinnamon stick. Heat over medium heat for 3-4 minutes, or until the onion is soft but not brown.
3. Add 6 cups of stock and the lemon juice, root vegetables, pickled lemons, raisins, salt and pepper. Simmer for 20 minutes, or until the root vegetables are almost tender. Add stock as necessary to keep the stew from drying out.

TO SERVE

4. Just before serving, remove the cinnamon stick and stir in the chicken and chick-peas. Simmer for 2-3 minutes, or until chicken is fully cooked.
 5. Correct the seasoning, adding salt, pepper, and lemon juice to taste.
 6. Garnish with cilantro or parsley and serve at once.
-

Chicken with Pickled Lemons and Olives

This recipe calls for pickled lemons (more frequently called preserved lemons.) You can easily find these at Middle-Eastern markets or shops or upscale supermarkets in most towns in the US.

We suggest though, that you make your own jar. These have so many uses in recipes that you will love having a ready supply on hand.

We have a video recipe on Free Cookbook Club that will show you everything you need to know. Note though that these take a month to cure - so plan ahead if you want to make this delicious recipe.

INGREDIENTS

- 7 cloves Garlic, finely minced
- 2 teaspoons Ginger, finely minced
- 2 teaspoons Cumin
- 1 teaspoon Turmeric
- 1 teaspoon freshly ground Black Pepper
- 1 teaspoon Paprika
- 1 teaspoon Cinnamon
- 2 tablespoons Olive Oil
- 3 large Onions, finely chopped
- 2 preserved Lemons, cut into 1/4-inch strips (see below)
- 1 cup Olives

DIRECTIONS

1. Combine garlic, ginger, cumin, turmeric, black pepper, paprika and cinnamon. Mix well.
2. Rub spice mixture on chicken and place covered in refrigerator overnight.
3. In a heavy pot, sauté onions in oil until soft.
4. Add chicken and a little water (to prevent sticking.) Simmer about 45 minutes.
5. Add olives and lemon strips and simmer another 15 minutes or so. Time is not of the essence.
6. If the sauce is thin, remove chicken and boil down. Serve hot with couscous or rice.



How to Make Preserved Lemons

Preserved lemons or lemon pickles are a delicious condiment common in South Asian and North African cuisine.

freecookbookclub.com/home-cooking-techniques-tips-and-tricks/how-to-make-preserved-lemons

Coq Au Vin Rosetts

This delicious recipe won a ribbon at the Wisconsin State Fair a few years back.

INGREDIENTS

- 1/2 cup Muenster Cheese, shredded
- 1/4 cup Swiss Cheese, shredded
- 1/4 cup Romano Cheese, shredded
- 4 ounces Cream Cheese
- 2 Chicken Breasts
- 8 Lasagna Noodles
- 4 ounces Mushrooms
- 1 tablespoon Butter
- 1/4 cup Onions, diced
- 1/3 cup White Wine
- 1 teaspoon Savory
- 1/2 teaspoon freshly coarse ground Black Pepper
- 1/4 cup Sour Cream
- 1 tablespoon Flour
- 1/4 cup Cream
- Toasted Almonds Slivers, to garnish

DIRECTIONS

1. Cut chicken meat into small chunk pieces.
2. In skillet, sauté butter, onion and mushrooms for about 5 minutes.
3. Add chicken and cook over medium heat about 5 more minutes.
4. Add wine and savory. Cook 10 more minutes, covered, on medium-low.
5. Cook noodles as directed on package and run under cold water. Cut off bottom frill of noodles. Roll noodles, leaving a 2 1/2-inch center and stand up in casserole dish.
6. Using a slotted spoon, spoon chicken mix into each noodle center.
7. Dice cream cheese into cubes and add to skillet with wine sauce. Heat until melted.
8. Mix together sour cream, cream and 1 tablespoon flour. Add to skillet. Stir till blended.
9. Add cheeses and pepper. Stir until melted.
10. Spoon over lasagna rings.
11. Garnish with almonds.
12. Bake at 325 °F for 20 to 25 minutes.

Coyote's Paprika-Chicken Chili

INGREDIENTS

- 1/2 white Onion, diced
- 1/2 purple Onion, diced
- 4 cloves Garlic, minced
- 1 large Red Bell Pepper, diced
- 1 Red Jalapeño, sliced and diced
- 1 1/2 pounds Chicken Breast without skin, cubed
- 1 tablespoon Cumin
- 1 tablespoon Mexican Oregano
- 1 ounces California Chile Powder
- 1 ounces Sweet Paprika
- 1 dash Seasoned Salt
- 1 pound Roma Tomatoes, diced
- 4 cups Chicken Broth
- 1 1/2 cups Gewurztraminer Wine
- Olive Oil

DIRECTIONS

1. In large pot sauté the jalapeño, onions, bell pepper and 3 cloves of garlic in olive oil until onions are translucent.
2. In a large frying pan, heat olive oil. Add 1 clove of garlic cook slightly then add the chicken and sprinkle with a dash of seasoned salt. "Brown" the chicken.
3. Add 1/2 cup wine to chicken and simmer for a few minutes.
4. In the large pot with the onions mix, add 4 cups chicken broth and 1 cup wine. Bring to a slight boil for 5 minutes.
5. Add the diced tomatoes.
6. After 5 minutes reduce to a simmer.
7. Add the chile powders, cumin and oregano.
8. Let pot simmer for at least 2 hours.
9. Add flour and water mixture if you wish to make the chili thicker.

Crispy Chicken and Parmesan Tomatoes

INGREDIENTS

- 1/4 cup Seasoned Dried Bread Crumbs
- 1 tablespoon Parsley, chopped
- 1 small clove Garlic, minced
- Olive Oil
- Freshly coarse ground Black Pepper
- 2 tablespoons Dijon Mustard
- 2 large Chicken Breasts, with skin and bones (about 1 1/2 pounds)
- 3 medium-size Plum Tomatoes (about 3/4 pound)
- 2 tablespoons grated Parmesan Cheese
- 1 teaspoon dried Oregano Leaves
- 1/2 teaspoon Salt
- 1 bunch Watercress
- Your favorite Vinaigrette Salad Dressing

DIRECTIONS

1. Preheat oven to 400°F.
2. In small box, mix bread crumbs, parsley, minced garlic, 2 teaspoons olive oil, and 1/4 teaspoon pepper until blended.
3. Brush Dijon mustard onto skin side of chicken breasts, then coat with bread crumb mixture, firmly pressing crumb mixture onto chicken.
4. Spray an 11" by 7" ceramic or glass baking dish with nonstick cooking spray. Place chicken, skin-side up in the baking dish.
5. Bake chicken (do not turn) in oven 20 minutes.
6. Cut each tomato lengthwise in half.
7. On waxed paper, mix Parmesan cheese, oregano, salt and 1/4 teaspoon pepper.
8. Sprinkle Parmesan cheese mixture over tomato halves.
9. Add tomatoes to baking dish with chicken and bake 15 to 20 minutes longer until coating on chicken is crisp and browned and juices run clear when chicken is pierced with tip of knife.

To Serve

10. In large bowl, toss watercress with vinaigrette.
11. Arrange watercress salad, chicken and tomatoes on 2 dinner plates.

Djaj Mqalli (Chicken with Lemons and Olives)

INGREDIENTS

- 1 cup onion, diced
- 12 teaspoon Ginger
- 14 teaspoon Saffron
- 1 clove Garlic, minced
- 1 teaspoon Salt
- 1 cup Oil
- 2 cup warm Water
- 3 1/2 pounds Chicken, cut-up
- 1 bunch Cilantro, minced
- 1 cup Kalamata Olives
- 1 Chicken Liver
- 1 Lemon Juice
- 1 Pickled Lemon, cut into strips (See Page 47 of this book for How to Make Preserved (Pickled) Lemons)

DIRECTIONS

1. Mix onion, ginger, saffron, garlic, salt, oil and water in a skillet. Stir until creamy.
2. Bring to boil.
3. Add chicken pieces, cilantro and liver.
4. Cover skillet and cook over medium-high heat 45 to 50 minutes.
5. When liver is fully cooked, remove from skillet and mash. Set aside.
6. Check dish as it cooks, and add hot water as needed.
7. When chicken is done, remove pieces to serving dish.
8. Skim fat from cooking liquid and reduce, if necessary.
9. Add liver.
10. Taste and add lemon juice, if desired.
11. Pour contents of pan over chicken.
12. Garnish with olives and lemon.

Easy Creamy Chicken and Noodles

INGREDIENTS

- 1 16-ounce package Wide Egg Noodles
 - 2 5-ounce cans Chunk Chicken, drained
 - 2 10.75-ounce cans Condensed Cream of Mushroom Soup
 - 1/2 teaspoon Garlic Salt
 - 1/2 teaspoon freshly ground Black Pepper
-

DIRECTIONS

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.
2. Return pasta to pot with chicken, soup, garlic salt and pepper over medium heat. Heat through, 5 minutes.

Sheet Pan Roasted Lemon Chicken and Vegetables

Sheet pan dinners are all the rage - and with good reason. The prep is simple and, with only one dish and one sheet pan, the cleanup is a breeze. We've adapted this traditional Northern Italian favorite, Roasted Lemon Chicken and Vegetables Recipe, to make it the perfect weeknight dinner.



YOU WILL NEED - A Large Mixing Bowl, a Sheet Pan and Parchment Paper or Silpat® Baking Mat

Sheet Pan Roasted Lemon Chicken and Vegetables Recipe is continued on next page.

Sheet Pan Roasted Lemon Chicken and Vegetables Recipe Continued

INGREDIENTS

- 1 medium Red Onion, peeled and roughly chopped
- 8 large Red Potatoes, quartered
- 1 pint Cherry or Grape Tomatoes, whole
- 1 teaspoon dried Basil
- 1 teaspoon dried Oregano
- 1 teaspoon dried Rosemary
- Sea Salt and freshly ground Black Pepper, to taste
- 3 tablespoons Extra Virgin Olive Oil, divided
- 4 bone-in Chicken Thighs, with skin
- 2 medium Lemons, sliced
- Sprigs of fresh Parsley and Rosemary, for garnish

DIRECTIONS

1. Pre-heat oven to 400°F.
2. Line a large rimmed, baking sheet with parchment paper or a Silpat® baking mat. Set aside.
3. Combine red onion, potatoes, and tomatoes in a large glass bowl and sprinkle with basil, oregano and rosemary.
4. Drizzle with two tablespoons olive oil and season with salt and black pepper, to taste. Toss to coat.
5. Spread into a single layer onto prepared baking sheet.
6. Add chicken thighs to bowl and drizzle with remaining olive oil. Season with additional salt and black pepper, if desired. Turn to coat.
7. Nestle chicken thighs in between veggies on baking sheet.
8. Top each thigh with one or two lemon slices. Scatter remaining lemon slices amongst veggies on baking sheet.
9. Place baking sheet in pre-heated oven for 20 minutes.
10. Remove pan from oven and turn veggies.
11. Return pan to oven to roast for another 20 - 25 minutes, or until chicken is cooked through. Food Safety Tip: The safe cooking temperature for chicken is 165°F. Use an instant-read thermometer to test for doneness. Remove from oven when internal temperature at thickest part reaches at least 160°F. The temperature will continue to rise several degrees while chicken rests.
12. Remove from oven and let chicken rest for 5 minutes before serving.
13. Garnish with fresh herbs and serve immediately.

Acapulco Chicken Enchilada

An enchilada is a corn tortilla rolled around a filling and covered with a chili pepper sauce. Enchiladas can be filled with a variety of ingredients, including various meats, cheese, beans, potatoes, vegetables or combinations. Originating in Mexico, and dating all the way back to the Mayans, enchiladas are popular dish throughout Mexico and the American Southwest.

We have an entire cookbook of Enchilada Recipes on the way. Watch for it.

INGREDIENTS

- 3 cups Chicken, cooked and shredded
- 1/2 cup Scallions, with green, minced
- 1/2 cup Almonds, chopped and blanched
- 1/2 teaspoon Salt
- 2 tablespoons Vegetable Oil
- 2/3 cup White Onion, chopped
- 1/4 cup Green Bell Pepper, chopped
- 1 clove Garlic, minced
- 1 cup Tomato Paste
- 1 cup Water
- 1 tablespoon Chili Powder
- 1 tablespoon Salt
- 1/2 teaspoon dried Oregano
- 8 fresh Corn Tortillas
- 3/4 cup Sour Cream
- 1/2 cup shredded Cheddar Cheese
- 1/2 cup sliced ripe Olives

DIRECTIONS

1. In small bowl toss together chicken, scallions and almonds.
2. Sprinkle on salt then mix and set aside.
3. Heat oil in sauté pan over medium heat then add onion, bell pepper and garlic.
4. Sauté until vegetables are soft then stir in tomato paste, water, chili powder, salt and oregano and blend well.
5. Lower heat then cover and simmer 5 minutes.
6. Preheat oven to 350°F.
7. Lightly oil a casserole dish.
8. Dip a tortilla in hot sauce until partially saturated then place tortilla in casserole dish and fill with 1/8 of the chicken mixture.
9. Top with 1 tablespoon sour cream then roll into an enchilada.
10. Place in dish seam side down.
11. Repeat with remaining tortillas.
12. When casserole is filled drizzle remaining sauce over top then sprinkle with cheese and olives.
13. Bake 15 minutes.

Green Chili Enchiladas

INGREDIENTS

- Vegetable Oil
- 12 Flour Tortillas
- 1 1/4 cups Monterey Jack Cheese, grated
- 2 cups Chicken, cooked and diced
- 3/4 cup Onion, chopped
- 1/4 cup Butter or Margarine
- 1/4 cup Flour
- 2 cups Chicken Broth
- 1 cup Sour Cream
- 1 can Green Chilies, chopped
- 1 Jalapeño, chopped
- 3/4 cup Monterey Jack Cheese, grated, for topping

DIRECTIONS

1. Pour small amount of oil in a pan and heat to medium hot. Carefully dip tortillas in hot oil and place on paper towels to drain. Do not fry crisp, only heat until pliable.
2. When cooled enough to handle, place cheese, onion and chicken in center of tortillas and roll.
3. Place seam side down in a 9x12-inch baking dish.
4. Melt margarine. Blend in flour and broth. Cook, stirring constantly, until thickened and boils.
5. Turn off heat and stir in sour cream, green chilies and jalapeño.
6. Pour over tortillas.
7. Sprinkle remaining Cheese on top.
8. Bake at 425°F for 20 minutes or until hot.

NOTE -- These can be made ahead of time and frozen.

Cafe Rio's Cilantro Lime Rice will go great with your Green Chili Enchiladas ...and the Acapulco Chicken Enchilada on the previous page, too



Cafe Rio Cilantro Lime Rice Recipe

Make our Cafe Rio Cilantro Lime Rice Recipe at home tonight for your family. With our Secret Restaurant Recipe your Cilantro Lime Rice will taste just like Cafe Rio's.

secretcopycatrestaurantrecipes.com/cafe-rio-cilantro-lime-rice-recipe

Filo Chicken Packets

INGREDIENTS

- 3/4 cup Green Onion, chopped
- 3/4 cup Mayonnaise
- 3 tablespoons Lemon Juice
- 3 cloves Garlic, minced
- 3/4 teaspoon dry Tarragon
- 2/3 cup melted Butter
- 12 sheets Filo Dough
- 6 Chicken Breast Halves, boned and skinned
- 2 tablespoon Parmesan Cheese, grated
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. Thaw frozen filo dough in its package for 8 hours in the refrigerator, then let it stand for 2 hours at room temperature before you use.
2. Once the filo dough has been opened and unrolled, place a slightly damp towel over it to prevent drying out.
3. Mix together green onion, mayonnaise, lemon juice, 2 cloves of the garlic and tarragon. Set aside.
4. Combine remaining garlic with the butter.
5. Place one sheet of the filo dough on a board and brush it with about 2 teaspoons garlic butter.
6. Arrange a second sheet on top and brush it with another 2 teaspoons garlic butter.
7. Lightly sprinkle a chicken piece with salt and pepper.
8. Spread one side with the mayonnaise mixture. Turn over one corner of the filo and top with more mayonnaise mixture, about 3 tablespoons in all.
9. Roll the corner of the filo over the chicken once. Fold side over top and roll again. Fold opposite corner over then roll up. Repeat for all chicken pieces.
10. Place slightly apart in ungreased baking pan. Brush all packets with remaining garlic butter. Sprinkle with Parmesan cheese.
11. Bake at 375°F for 20 – 25 minutes, or until golden.

Serve hot.

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Frank Saccio's Mom's Chicken with a Stuffed Shirt

This is a favorite family recipe submitted to us by Frank Saccio, a long-time reader of our blog, Secret Copycat Restaurant Recipes.

Below is the wonderful letter he sent along with the recipe. It's filled with kind of personal memories that only family food can produce.

Other than one word changed for clarity, we haven't changed a thing. It is beautiful just the way it is.

Thank you so much Frank, for the recipe and letter.

The recipe for Frank Saccio's Mom's Chicken with a Stuffed Shirt is on the next page.

When I first saw your request, the first recipe that I thought of was not one of my own, but one my mom had made for us kids more than 50 years ago.

We all loved chicken and noodles and mom came up with (this) recipe. I found an original copy yellowed and cracked that I had scanned to keep. Just seeing the copy brought me back to my youth and mom's kitchen. She has passed now, but I can almost taste the chicken through my memories. My favorite part was IF there was any leftovers, to just take out some of the now firm noodles and eat them by themselves.

By example and her joy of cooking, mom had passed on to me the fun and passion for cooking I enjoy today. I love to try new products and continually try to make them even better than the first! Those childhood experiences have served me well for I have made a very comfortable living and thousands of recipes in the food business for over 50 years now.

One of my greatest pleasures is to see my family and friends enjoying one of my "creations". My youngest son, now 36, is my greatest fan! He has even introduced his girl friend to dad's kitchen and she and her young son love "pop's" cooking.

So glad I can share one of mom's recipes with you. Hope you enjoy it.

Frank Saccio

Click the following link to see Frank's Mom's typed original recipe -
freecookbookclub.com/franks-moms-typed-original-recipe/

Frank Saccio's Mom's Chicken with a Stuffed Shirt Recipe

INGREDIENTS

- 2 Broiling Chickens
- 1 8-ounce bottle Italian Dressing or Good Season Mix-It-Yourself Italian Dressing
- 1/2 teaspoon Salt
- 2/3 teaspoon Garlic Powder
- Dash of Pepper
- 1 8-ounce Box of Noodles (Preferably medium)
- 4 Eggs, beaten
- 1 package Dry Onion Soup Mix
- 1 tablespoon dry Parsley Flakes
- Paprika

DIRECTIONS

1. Split the chickens in half, lengthwise.
2. Gently lift the skin of the chicken by running your index finger under the skin. Don't tear the sides open. Make a pocket under the entire skin, including the thigh.
3. Combine the salad dressing, garlic powder, salt and pepper to make a marinade.
4. Place chicken halves in a baking pan and pour marinade over them.
5. In the meantime, cook the noodles in boiling salted water for five minutes only. Drain and rinse.
6. Add eggs, soup mix and parsley flakes to cooked noodles.
7. Divide mixture into four parts and spoon under the chicken skin, packing firmly.
8. Return chicken to pan and sprinkle with paprika.
9. Bake in a 350 F oven for 1 1/2 hours, basting frequently with marinade in the pan.
10. If desired, brown under broiler for five minutes just before serving.

Grilled Miso Chicken

You've probably tried Miso Soup at a Japanese or Chinese restaurant, but don't know how useful miso is as a flavoring for many grilled or baked foods.

Miso is a traditional Japanese seasoning produced by fermenting soybeans with salt and koji (the fungus *Aspergillus oryzae*) and sometimes rice, barley, seaweed or other ingredients. Don't let that put you off. ;) The result is a delicious, thick paste used for sauces and spreads, pickling vegetables or meats and mixing with dashi soup stock to serve as miso soup.

Miso is widely used in Japan, both in traditional and modern cooking and has been gaining world-wide interest.

Typically, miso is salty, but its flavor and aroma depend on various factors in the ingredients and fermentation process. Different varieties of miso have been described as salty, sweet, earthy, fruity, and savory.

INGREDIENTS

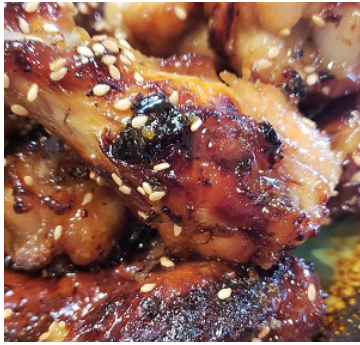
- 2 tablespoons Light Soy Sauce
- 2 tablespoons Sake
- 2 tablespoons Mirin
- 2 tablespoons Light Miso
- 2 Green Onions, crushed and slivered
- 1 teaspoon Ginger Root, minced
- 1 clove Garlic, minced
- 8 boned Chicken Thighs, skin intact
- 1 tablespoon Seven Spice Powder

DIRECTIONS

1. Blend soy sauce, sake, mirin, miso, green onions, ginger root and garlic in a rectangular baking dish.
2. Coat chicken with mixture and marinate 1 hour or refrigerate overnight, turning several times.
3. Preheat a hibachi, portable tabletop grill or charcoal grill.
4. Shake marinade off chicken and pat dry.
5. Place skin down on hot grill and grill 5 minutes.
6. Turn chicken over and grill second side 5 minutes.
7. When chicken is done sprinkle with sesame seeds and spice mixture.

More Miso Goodness

Since discovering recently how good miso is as a flavoring agent, I have been experimenting with different recipes. Below are some early “winners” that I especially like - and I think you will, too.



Miso Caramel Chicken Wings Recipe

This recipe is what got me started on my miso journey – adding miso to just about everything I grill or bake to see if it improves the taste. 90% of the time it does! Watch for more recipes soon.

freecookbookclub.com/miso-caramel-chicken-wings-recipe



Jalapeño Poppers with Italian Meatballs & Miso Recipe

Jalapeño Poppers ain't for everybody. But if you love your appetizers spicy, you are going to totally flip over these.

jalapenopopperrecipes.com/jalapeno-poppers-with-italian-meatballs-and-miso-recipe

I love the taste of miso and the recipes I have come up with so far. I have a few recipes I am still perfecting and I have ideas for many more. So, if you like these, keep watching Free Cookbook Club and Your Inbox or Social Media Feeds for more Miso-licious Recipes in the future.

Grilled Chicken Breast Sandwiches with Roasted Peppers

This sandwich recipe is a little more involved than just slapping a couple slices of bread around some lunch meat. But that is what makes it special, good enough for company and utterly delicious

And, best of all, it isn't really that difficult. However, you will need to start at least 8 hours before you plan to eat or, preferably, the night before to give the chicken time to marinate. In fact, do the chicken, peppers and sauce the night before and you can just cook the chicken and assemble the sandwiches the next day. Easy peasy.

INGREDIENTS

- 6 Chicken Breast Halves, boned and skinned
- 5 tablespoons Olive Oil
- 1 tablespoon Black Pepper, cracked
- 2 tablespoons fresh Thyme
- 2 Red Bell Peppers
- 1/2 cup Mayonnaise
- 1/4 cup Dijon Mustard
- 1 teaspoon Worcestershire Sauce
- 1 teaspoon Red Wine Vinegar
- Salt, to taste
- 3 ounces Arugula Leaves
- 3 Red Ripe Tomatoes, for slicing
- 12 slices Multi-Grain Bread
- Butter or Olive Oil

DIRECTIONS

Chicken

1. Rub the chicken breasts with 3 tablespoons of the olive oil, the black pepper and thyme leaves.
2. Cover and refrigerate a minimum of 6 hours, preferably overnight.
3. Remove from refrigerator 1 hour before cooking.

Peppers

4. Preheat oven to 500 F.
5. Place 2 red bell peppers on the rack and roast. Turn the peppers occasionally until the skins are completely charred (20 to 30 minutes).
6. Place the peppers in a paper bag and seal the top. This allows them to steam and aids in peeling.

Grilled Chicken Breast Sandwiches with Roasted Peppers recipe is continued on next page.

Grilled Chicken Breast Sandwiches with Roasted Peppers Continued

7. After about 10 minutes, remove the peppers from the bag and remove the skins with your fingers. Sometimes a little cold running water helps. Remove the cores and seeds and slice into 1/4-inch strips.
8. Toss the peppers with 2 tablespoons olive oil and store in a glass container until ready to use.

Sauce

9. Mix mayonnaise, Dijon mustard, Worcestershire sauce, red wine vinegar and dash of salt together well and refrigerate in a glass container until ready to use.

Assembling the Sandwiches

10. The chicken, peppers, and mustard sauce can be prepared to this point a day in advance (See? We toldja.) When you are ready to serve the sandwiches, prepare a charcoal fire or preheat the broiler for the chicken and bread.
11. Grill or broil the breasts 6 to 10 minutes per side, depending on the heat of your fire. As they are cooking, brush a little butter or olive oil on one side of 12 slices of the bread.
12. When the breasts are cooked, transfer to a platter and allow to cool slightly, at which time you will need to either grill or broil the bread until slightly toasted.
13. Spread a liberal amount of the mustard sauce on the oiled or buttered side of the bread slices so that the dry sides will be on the outside of the sandwich.
14. Slice the breasts on a diagonal and place each sliced breast on a slice of toasted bread.
15. Top with some of the roasted pepper strips, 2 slices of tomato, some of the arugula and the top piece of bread. Cut and serve as you would with any sandwich.

Panamanian Sancocho

Sancocho is the National Dish of Panama. , also known as sancocho de gallina Panameño.

It's a delicious, filling and economical dish that gets its distinct flavor from chicken, cilantro, a bit of corn on the cob, and starchy vegetables such as yucca, plantains and yams.

Sancocho (from the Spanish verb sancochar, "to parboil") is a traditional soup (often considered a stew) in several Latin American cuisines. It is derived from the Spanish dish known as cocido. Variations represent popular national dishes in the Canary Islands, Puerto Rico, Honduras, Ecuador, Colombia, Panama, Peru, Dominican Republic, and Venezuela and stews such as the Corsica, Irish, Danish, German and Italian versions and bouillon in Haiti, pot au feu in France.

It is often recommended as the best remedy for a hangover. Cozy up to a bowl of Panamanian Sancocho today.

INGREDIENTS

- 1 3 – 3 1/2-pound Chicken
- 2 pound Yucca Root, peeled and cut into 1-inch cubes
- 1 pound Yams, peeled and cut into 1-inch cubes
- 2 large Plantain, peeled and cut into 1-inch slices
- 1 bunch Green Onions, coarsely chopped, white part only
- 3 Carrots, scrubbed and cut into bite-size pieces
- 3 ears Corn, cut into 1 inch pieces
- 1/2 cup Cilantro, leaves and stems, chopped or 1 leaf Panamanian Cilantro (leaf resembling Dandelion)
- Water or Chicken Broth
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

1. Put all ingredients except salt, pepper and corn in a large soup or stock pot.
2. Add enough water or chicken broth to cover.
3. Bring to a boil, reduce heat, and simmer for 1 hour.
4. Remove chicken, discard skin, and peel meat from the bones. Break the meat into fairly large pieces and return to the pot.
5. Add corn, salt and pepper to taste and simmer for about 20 minutes longer.

Salpicão Salad (A Brazilian Recipe)

INGREDIENTS

- 1 pound Chicken Breasts
- Salt and freshly ground Black Pepper, to taste
- 4 thin slices Ham
- 1/2 cup Green Peas, drained
- 1 cup Hearts of Palm, chopped
- 2 large Carrots
- 3 cups Shoestring Potato Fries
- 1 Green Apple
- 1 cup Mayonnaise

DIRECTIONS

1. Cook chicken breast with salt and pepper.
2. Drain and cut into 1/4-inch cubes.
3. Coarsely grate carrots and cut ham slices into fine strings.
4. Peel, remove core and cut green apple into 1/4-inch cubes.
5. In a large bowl, combine the chopped chicken, ham strings, drained peas, chopped hearts of palm, grated raw carrots, potatoes and diced apple.
6. Mix all ingredients while adding the cup of mayonnaise.

Sharon's Chicken Enchiladas

INGREDIENTS

- 8 6-inch Tortillas
- 1/2 cup chopped Onions
- 4 cloves Garlic, minced
- 1 teaspoon ground Coriander
- 1/4 teaspoon Pepper
- 2 tablespoons Margarine or Butter
- 3 tablespoon All-Purpose Flour
- 8 ounces Sour Cream
- 2 cup Chicken Broth
- 2 Jalapeño Peppers, seeded and chopped, or one 4-ounce can Diced Green Chili Peppers, drained
- 1 cup Shredded Monterey Jack Cheese
- 2 cup cooked Chicken
- Sliced pitted Ripe Olives
- Chopped Tomatoes
- Sliced Green Onions

DIRECTIONS

1. Wrap tortillas in foil.
2. Heat in a 350°F oven for 10 to 15 minutes or until softened.

Sauce

3. In a saucepan sauté onion, garlic, coriander, and pepper in margarine or butter until onion is tender. Stir flour into sour cream and add to onion mixture.
4. Stir in broth and chili peppers all at once.
5. Cook and stir until thickened and bubbly. Remove from heat.
6. Stir in 1/2 cup of cheese.

Filling

8. Stir 1/2 cup of the sauce into chicken. Mix well.

Assemble

9. Place about 3/4 cup filling atop each tortilla. Roll up.
10. Arrange rolls, seam side down, in a lightly greased 12 by 7-inch baking dish.
11. Top with remaining sauce.
12. Bake, covered, in a 350°F oven for about 35 minutes or until heated through.
13. Sprinkle with remaining cheese. Bake, uncovered, about 5 minutes more or until cheese melts.
14. Sprinkle with olives, tomatoes, and green onions.
15. Let stand 10 minutes.

Beverly Hills Tennis Club Salad

INGREDIENTS

Salad

- 1 1/2 pounds head crisp Lettuce, cut into small pieces
- 1/2 pound medium cooked Roast Beef, diced
- 1/2 pound cooked Chicken or Turkey, diced
- 1/2 pound Mushrooms, sliced
- 1/2 pound Cucumbers, peeled, cored and diced
- 1/4 pound Carrots, peeled, sliced and diced
- 4 tablespoon grated Parmesan Cheese
- 1/2 cup Garlic Croutons
- 1/4 pound crisp cooked Bacon, crumbled

Dressing

- 3 whole Eggs (See Note below)
- 1/4 teaspoon freshly ground Black Pepper
- 1/4 teaspoon Sugar
- 1/4 teaspoon Salt
- 1 teaspoon dry Mustard
- 1/2 cup Red Wine Vinegar
- 1 cup Wishbone Italian Dressing
- 2 cups Soybean Salad Oil
- 1 cup cold Water

DIRECTIONS

1. Put eggs, pepper sugar salt and dry mustard in food processor.
2. Blend well for 2 minutes.
3. Add vinegar and Italian dressing and mix for another minute.
4. Slowly add oil drop by drop from tablespoon and then add water to thin down dressing.
5. Makes 1 quart.

Salad

6. Toss salad ingredients with dressing and serve cold.

HERE IS ANOTHER LONG-TIME FAVORITE SALAD OF THE CELEBRITIES WHO LIVE IN BEVERLY HILLS. WE KNOW YOU WILL ENJOY IT AS MUCH AS THEY DO!



The Original Brown Derby's Cobb Salad

The Brown Derby was a landmark restaurant in Los Angeles frequented by celebrities during the Golden Age of Hollywood. Taste a bit of history with our Original Brown Derby Cobb Salad Recipe.

secretcopycatrestaurantrecipes.com/the-original-brown-derby-cobb-salad-secret-recipe

Californian Chicken Noodle Soup

INGREDIENTS

- 1 whole Chicken
- Water
- 6 Chicken Bouillon Cubes
- 4 stalks Celery, with leaves
- 1 large Onion, quartered
- Salt and freshly ground Black Pepper, to taste
- 1 8-ounce package Angel Hair Pasta, broken into 1-inch pieces
- 3 Carrots, sliced

DIRECTIONS

1. Wash chicken and place in large soup pot. Add water up to the top of the chicken.
 2. Add bouillon cubes, celery stalks, onion, salt and pepper, to taste.
 3. Bring to boil, cover and let simmer for 3 hours. Be sure not to burn the bottom.
 4. Remove vegetables and chicken.
 5. Break up the chicken meat into small pieces with a fork and put back into the soup.
 6. Continue to lightly simmer the soup while you prepare the pasta in a separate pan, then add pasta to soup.
 7. While cooking the pasta, boil the carrots in a pan for about 30 minutes and add to the soup.
-

Sausage, Chicken and Shrimp Paella

INGREDIENTS

- 2 tablespoons Olive Oil
- 1/2 pound Smoked Chorizo Sausage, sliced
- 1/2 pound boneless, skinless Chicken Breasts, cut into 1-inch pieces
- 1/2 pound medium Shrimp, peeled and deveined
- 1 clove Garlic, minced
- 1 cup uncooked Arborio Rice
- 1 medium Onion, chopped
- 1 medium-size Red Pepper, julienned
- 1 cup Clam Juice
- 1 1/2 cup Chicken Stock
- 1/8 teaspoon ground Saffron or 1 teaspoon Turmeric
- 1 teaspoon Paprika
- 1/2 cup frozen Green Peas, thawed
- 1 Tomato, seeded and diced

DIRECTIONS

1. Heat oil in large skillet over medium-high heat.
2. Cook sausage, chicken, shrimp, garlic, and onion 3 to 5 minutes.
3. Add rice, and red pepper.
4. Cook, stirring, until rice is lightly browned.
5. Add clam juice, stock, saffron/ turmeric, and paprika.
6. Bring to a boil. Reduce heat, cover and simmer 20 minutes, or until rice is tender and liquid is absorbed.
7. Stir in peas and tomatoes and serve.

Enhanced Recipes

Chicken Dinner Recipes, Chicken
Wing Recipes, Chicken Salad Recipes
& Partying Chickens

Enhanced Recipes - Chicken



Chicken Club Sandwich Recipe

Learn how to make your very own chicken club sandwiches right at home. If you want to save time, you can even use frozen chicken, fried chicken, or even chicken fingers.

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Caprese Chicken Recipe

A refreshing change for chicken. Tomatoes simmered in balsamic vinegar are the perfect sweet-and-tart compliment to this cheesy chicken.

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Buffalo Chicken with Blue Cheese Sliders Recipe

Use your slow cooker to easily make juicy Buffalo Chicken for these killer party favorites.

slidersrecipes.com/buffalo-chicken-with-blue-cheese-sliders-recipes



BBQ Chicken Pizza with Balsamic Onions and Bacon Recipe

Topped with barbecue sauce, two cheeses, seasoned chicken, sweet balsamic glazed onions, and bacon. What's not to love?

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Enchanced Recipes - Winner Winner Chicken Dinner!



Balsamic Glazed Chicken Recipe

This sweet, tangy chicken, made with balsamic vinegar, honey, mustard and garlic and baked with new potatoes, is the perfect one dish weeknight dinner.

freecookbookclub.com/balsamic-glazed-chicken-recipe



Honey Beer Chicken Recipe

The combination of beer and honey glaze give this chicken a wonderful flavor. And this super fast chicken recipe takes only about 30 minutes to prepare.

freecookbookclub.com/honey-beer-chicken-recipe



Barbecue Chicken Bubble Up Bake Recipe

This simple weeknight recipe - it has only 5 ingredients and comes together in just minutes - will be popular with parents and kids alike.

freecookbookclub.com/bbq-chicken-bubble-up-casserole-recipe



Chicken Taco Bake Recipe

This is a quick and easy recipe for a delightful Mexican main course the whole family will love.

mexicanandtexmexrecipes.com/chicken-taco-bake-recipe

Enhanced Recipes – Chicken Salad



Summer Avocado Chicken Salad Recipe

This Avocado Chicken Salad recipe is just bursting with the fresh flavors of Summer – with just enough naughty (read – Bacon!) to be decadent. It comes together in just minutes.

freecookbookclub.com/summer-avocado-chicken-salad-recipe



Hawaiian Chicken Salad Recipe

This delicious salad contains chunked chicken, pineapple tidbits, toasted almonds, diced celery and mayonaise.

freecookbookclub.com/hawaiian-chicken-salad-recipe



Applebee's Oriental Chicken Salad Recipe

Make Applebee's Oriental Chicken Salad at home tonight for your family. With our Secret Restaurant Recipe your Oriental Chicken Salad will taste just like Applebee's.

secretcopycatrestaurantrecipes.com/applebees-oriental-chicken-salad-secret-copycat-recipe



Liesl's Cranberry Almond Chicken Salad Recipe

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Enhanced Recipes - Partying Chickens



Bonefish Grill Bang Bang Shrimp and Chicken Wings Party Recipe

We turned Bonefish Grill's most popular appetizer into a **killer** party recipe - you and your guests are gonna love the result.

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GameDay Caramelized Onion Dip and Chicken Enchilada Dip Recipes

Two amazing dips complete - and we are the winner. They are both delicious.

freecookbookclub.com/gameday-caramelized-onion-dip-and-chicken-enchilada-dip-recipes



Slow Cooker Buffalo Chicken with Blue Cheese Sliders Recipe

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Japanese Yakitori Chicken Meatballs Recipe

Japanese Yakitori is a street food of skewered chicken cooked over an open fire. Making the chicken into meatballs makes this version easier to cook and enjoy.

appetizersandpartyrecipes.com/japanese-yakitori-chicken-meatballs-recipe

Enhanced Recipes - Chicken Wings



Sweet and Spicy BBQ Party Wings Recipe

Started in the slow cooker, for juicy, fall-off-the-bone meat, and finished in the oven, for that crispy pop of the skin, these wings are the best of both worlds. BBQ Sauce recipe included.

freecookbookclub.com/slow-cooker-sweet-and-spicy-bbq-party-wings



Brown Sugar and Wild Cherry-Glazed Chicken Wings Recipe

If just reading the name of these wings doesn't make your mouth water, you might want to see a doctor.

hotwingsfanatics.com/brown-sugar-and-wild-cherry-glazed-chicken-wings-recipe



Honey Sriracha Chicken Wings and the Secret to Crispy Baked Wings Recipe

A delicious recipe and a method you can use again and again to make perfect crispy baked wings. In one fun video!

hotwingsfanatics.com/honey-sriracha-chicken-wings-recipe

Kitchen Measurement Conversion Charts



LIQUID

1 tsp = 5 ml
1 tbsp = 15 ml

1 ml = 0.035 fl oz
1 litres = 1.76 Pints
1 Pints = 568 ml

1 litres = 1000 ml



cup

FLUID OUNCE
fl. oz



tbsp



tsp

MILLI LITER
ml

cup	FLUID OUNCE fl. oz	tbsp	tsp	MILLI LITER ml
1	8	16	48	240
3/4	6	12	36	180
2/3	5	11	32	160
1/2	4	8	24	120
1/3	3	5	16	80
1/4	2	4	12	60
1/8	1	2	6	30
1/16	0.5	1	3	15



MASS

1 oz = 28.35 g

1 kg = 35 oz
1 kg = 2.2 lb
1 g = 0.035 oz

1 kg = 1000 g

OUNCE
oz

POUND
lb



stick

GRAM
g

ounce oz	pound lb	stick	gram g
1	1/8	1/4	28
4	1/4	1	113
8	1/2	2	227
12	3/4	3	340
16	1	4	454
24	1 1/2	6	680
32	2	8	907
48	3	12	1361

This chart is courtesy of <https://chopsticksforknspoon.wordpress.com/> - Click [HERE](#) to view the License.

Kitchen Measurement Conversion Charts



TEMPERATURE

$^{\circ}\text{C} \times 1.8 + 32 = ^{\circ}\text{F}$
 $^{\circ}\text{F} - 32 \div 1.8 = ^{\circ}\text{C}$

DEGREES FARENHEIT °F	DEGREES CELSIUS °C	
250	120	VERY SLOW
275	140	
300	150	SLOW
325	170	
350	180	MODERATE
375	190	
400	200	MOD. HOT
425	220	
450	230	HOT
475	240	VERY HOT



LENGTH

1 feet (ft)	=	12 inches (in)
3 feet (ft)	=	1 yard (yd)
1 yard (yd)	=	36 inches (in)

1 feet (ft)	=	305 millimetres (mm)
1 yard (yd)	=	914 centimetres (cm)

1 metre (m)	=	100 centimetres (cm)
1 centimetres	=	10 millimetres (mm)

INCH in	MILLI METRE mm
1	25
3/4	19
2/3	17
1/2	13
1/3	8
1/4	6
1/8	3

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I COMPILED THIS RECIPE BOOK WHILE LISTENING TO ROBERT PLANT'S MARVELOUS MANIC NIRVANA ALBUM.

:) Mark

Chicken Recipes Cookbook 1

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