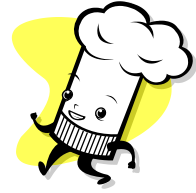


Alpine Chicken



Ingredients:

- 6 Chicken breast-skinned, boned and split
- Salt and Pepper
- 1 pkg Swiss cheese, sliced
- 1 can Cream of chicken soup, condensed
- 1 8oz pkg Pepperidge Farm herb seasoned stuffing mix
- $\frac{3}{4}$ cup Margarine, melted
- $\frac{1}{2}$ can Juice: Pineapple OR Orange (half soup can)

Directions:

Preheat oven at 350 degrees. Arrange chicken in a shallow greased baking dish, season with salt and pepper. Layer cheese over chicken. Combine soup and sherry. Pour over cheese, toss stuffing with margarine. Spoon over all and bake covered for 1 hour. Uncover and bake 30 minutes more.