

This month's recipes include a Chicken dish cooked in the Slow Cooker. Easy and delicious. Also a great tasting Brownie Pudding dessert. Both are submitted by Mia Husler

Chicken Parisienne for the Slow Cooker

6 to 8 chicken breast halves
salt, pepper and paprika
½ cup dry white wine
1 (10 ½ oz.) can Cream of Mushroom Soup
8 ounces sliced mushrooms (fresh)
1 cup sour cream
¼ cup flour

Sprinkle chicken breasts with salt, pepper and paprika. Place in slow cooker. Mix wine, soup and mushrooms until well combined. Pour over chicken. Sprinkle with paprika. Cover and cook on low for 6 to 8 hours, or until chicken is tender but not too dry. Mix sour cream and flour together, add to the crock pot. Cook for about 20 minutes longer, until heated through. Serve with rice or noodles. Serves 6 to 8

Brownie Pudding

Combine in bowl:

1 cup Flour
2 Tbs. Baking Powder
½ tsp. Salt
¾ cup Sugar
2 Tbs. Cocoa
½ cup Milk
2 Tbs. Melted Butter
1 tps. Vanilla
½ chopped Nuts
Pour in 8x8 baking pan.

Sauce:

¾ cup Sugar
¼ cup Cocoa
1 ¾ cup Boiling Water
Pour over Mixture in pan: DO NOT MIX
Bake 45 min. at 350o Serve warm with ice cream or whipped cream.