**CHICKEN & ARTICHOKE CASSEROLE** MAEDELL BRAUD (NAN)

2 ½ POUNDS OF CHICKEN BREAST ( MAY USE DARK MEAT)

SALT, PEPPER, AND PAPARIKA THE CHICKEN

1 CAN OF SLICED MUSHROOMS (4OZ)

2 TBLS OF FLOUR

2/3 CUP CHICKEN BOULLION

½ CUP DRY VERMOUTH

1 TBLS LEA & PERRINS WORCHESTERS SAUCE

1 CUP OF ARTICHOKE HEARTS QUARTERED AND DRAINED

BROWN CHICKEN LIGHTLY WITH BUTTER AND PLACE IN LARGE CASSEROLE DISH

IN A SEPARATE PAN PUT 2 TBLS OF BUTTER AND SPRINKLE FLOUR

STIR BROTHE, VERMOUTH, WORCHESTERS SAUCE AND COOK FOR 5 MINUTES

ARRANGE ARTICHOKES IN CASSEROLE BETWEEN CHICKEN

ADD MUSHROOMS TO BOUILLION SAUCE

POUR OVER CHICKEN

BAKE 350\* FOR 40 MINUTES