

Stuffed Chicken with Rice Dressing

Large farm chickens are the best. Wash thoroughly inside and out removing anything loose.

Rice Dressing:

Cook 2 cups rice in 4 c water and $\frac{1}{2}$ c washed raisins. Ensure the rice is not cooked too much or it will get mushy. When soft, add 1 tsp salt to each cup rice, a good $\frac{1}{2}$ c sugar, $\frac{1}{2}$ tsp cinnamon, and $\frac{1}{2}$ diced onion sauted in butter.

Stuff chicken. To close the cavity put in a crust of bread. When the chicken is roasted, mix the rice with some of the browning in the bottom of the pan. All of the rice won't fit in the chicken so cook it in tinfoil or a casserole and add to the rest of the rice.