

Chicken Cordon Bleu

- 4 large Chicken breasts
- 4 Large slices of Deli quality Ham
- 4 thick cuts of Mozzarella Cheese (sliced from a block)
- 2 Cups Italian Style Bread Crumbs (in a large mixing bowl)
- 2 Cups of Milk (in a medium mixing bowl)

Clean the Chicken and trim the fat from the breasts. Lay the breasts flat on a cutting board. If the breasts are thick, butterfly cut the breasts (long cuts toward each side from the center) to allow more of the meat to be exposed.

Pre-heat oven to 375 degrees.

Lay the Ham out on the cutting board or another flat surface such as a plate. Place the Mozzarella Cheese slices inside the Ham slices. Roll the Ham around the cheese as if you were making a burrito. Repeat this process for each slice of Ham and each slice of cheese. You want the Ham to completely cover the cheese so that it does not leak out during cooking.

Place one Ham and cheese roll in the middle of a Chicken breast and wrap the Chicken breasts completely around the Ham and cheese roll. Using toothpicks; pin the sides, front and back of the chicken together so it does not unroll. Repeat this process for each Chicken breast.

Dip the now assembled and pinned Chicken, Ham and cheese roll into the milk to coat. Then place it in the breadcrumbs and roll it around to ensure an even coating of breadcrumbs.

Place the coated Chicken in a Corning or Pyrex 8x8 or 9x13 pan (depending on the size of the Chicken breasts). Cook for approximately 1 hour and 20 minutes. When the Chicken is fully cooked, remove the toothpicks from the breasts and serve.

Serve with a salad, pasta, vegetables or other favorite side dishes.