

Meat/Chicken Braid



From the kitchen of David and Jennifer Deaven

- A: 4oz cream cheese
- 2T Dijon mustard
- 2T milk
- B: 1/2C green vegetables
- C: 1 1/2C flour
- 4T butter
- 1t salt
- 2t baking powder
- D: ~1/4C milk
- E: 1 chicken breast, cooked and chopped
- 1 red pepper, chopped
- F: 1 egg, beaten
- 2T water
- G: 3T poppy seeds, OR 3T black sesame and oregano
1. Mix (A) with electric blender until smooth; add (B) and stir.
2. Cut (C) together in bowl, add (D) to make biscuit dough. Lay out the dough into a rectangle. On each long side,

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make a series of cuts from the edge to 1/3 of the way to the center, so that you end up with a single piece of dough with "fingers" along the sides.

3. Spread mixture (AB) on the center of the dough, cover with (E), and lace the dough fingers over the top of the mixture.
4. Beat (F) well, brush dough generously with it and sprinkle (G) on top.
5. Bake 400F about 30 minutes until golden brown.

Servings: 6

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