



## **BERMUDA CASSAVA PIE** serves 18- 24

### **Ingredients**

2 quarts water

2 lbs boneless skinless chicken breasts

5 sprigs fresh thyme

1 Knorr Swiss chicken bouillon cube

½ tsp salt

¾ lbs butter

2 cups sugar

1 dozen eggs (well beaten)

4 lbs cassava

1 T salt

1 t vanilla

½ t nutmeg

### **Method**

1. Simmer chicken with thyme, bouillon and salt in 2 quarts of water.
2. When done slice into ½" strips.
3. Cream butter and sugar. Add beaten eggs alternately with cassava. Add remaining ingredients mixing well.
4. Grease a 9"x13" casserole dish and spread it with ½ of the cassava mixture.
5. Place chicken on top of the cassava layer.
6. Layer chicken with remaining cassava. Spoon about 1/8 c of chicken stock over the top to keep it moist. Spoon another 1/8 c of stock on top about 90 minutes into the baking to keep the pie moist.
7. Bake uncovered at 300 F for about 3 hours