

## Chicken 7-up Stew

1 ea Onion -- chopped fine  
4 ea Chicken breast halves -- chunks  
1/2 tb Oil -- or margarine  
4 ea Carrots -- sliced  
4 ea Potatoes -- washed and sliced  
1/2 lb Cheese, velvetta  
1 Bottle real bacon bits (3 oz Jar) -- precooked bacon  
1 cn 7-Up

For use in a Dutch Oven -- Preparation: Chop the onion into fine pieces. Place in a plastic bag. Chop the chicken breast halves into 4-6 large chunks. Carrots should be peeled and sliced in advance. Place in a plastic bag. Take potatoes that have been washed and scrubbed to remove loose skin. Do not cut the potatoes into pieces in advance or they will discolor.

At the Campsite: add oil to a dutch oven. Add the onion and cook until they start to become transparent. Add the chicken, carrot slices, and cut the potatoes into the dutch oven in chunks. Add 1 can of 7-up. cover and cook until the potatoes are tender. Cut the velvetta cheese into chunks on top of the mixture. Cover and let cook for a few minutes and the cheese melts. Sprinkle the precooked bacon over the top. Serve in bowls with the sauce.