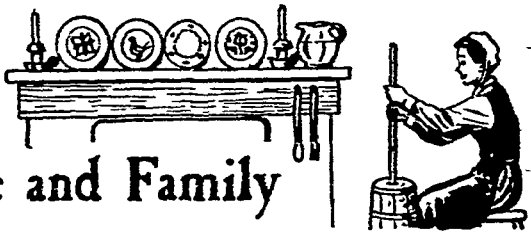


For the Farm Wife and Family



Chicken's Versatile Food That May Be Prepared in Variety of Ways

Chicken is such a versatile food that there is little or no reason for us to tire of it. It can be fried, stewed, roasted, used in casseroles and salads, or in any way you wish. Today we have some recipes for you making use of the stewing chicken. We hope you'll try them for some delicious eating.

TO COOK STEWING CHICKEN to obtain meat for slicing, salads, creaming, etc.: Place whole or cut-up chicken in kettle. Add one-half to one cup water and one-half to three-fourth teaspoon salt for each pound. Quantity of water used depends on amount of broth desired. Simmer until thickest portions are just fork-tender, 2½ to 4 hours. Remove chicken. Cool chicken and broth promptly. Cover and refrigerate unless served immediately. If desired, three or four papercorns, one small carrot, a celery stick, and one small onion may be cooked with the chicken for additional flavor.

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12:30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

BAKED CHICKEN SALAD

2 cups cooked chicken, ½-inch dice
1½ cups celery, ¼-inch dice
¼ cup chopped toasted almonds
2 teaspoons finely chopped onion
Grated rind of ½ lemon
1 tablespoon lemon juice
¼ teaspoon pepper
½ to ⅓ cup salad dressing
Salt and pepper

1 cup (¼ lb.) grated Cheddar cheese
1 cup crushed potato chips (4 ounces)

Measure chicken, celery, almonds, onion, lemon rind and juice, and pepper into mixing bowl. Add salad dressing. Toss lightly to blend ingredients. If desired, add additional salt and pepper. Divide into four individual shallow casseroles or a 1-quart casserole. Sprinkle cheese over top. Top with the potato chips. Place casseroles on baking sheet and bake in a moderate oven (375 degrees 25 minutes), or until cheese begins to bubble. 4 servings. Cranberry sauce is a good accompaniment.

HARVEST CASSEROLE

One stewing chicken, about 3 pounds, ready-to-cook weight, cut up.

¾ cup flour
1 tablespoon salt
2 teaspoons paprika
¼ teaspoon pepper

1 clove garlic, optional
½ cup fat for frying
8 onions
8 carrots
3 cups cooked rice
3 cups chicken gravy
Shake chicken in paper or plastic bag with mixture of the flour, salt, paprika, and pepper. Brown chicken in the moderately hot fat, turning to brown evenly. If used, add clove or garlic. Reduce heat to low, add the water, cover tightly, and continue cooking until chicken is almost fork-tender, about 2½ to 3 hours. Meanwhile cook vegetables and prepare gravy.

For the gravy, use 5 tablespoons fat and 5 tablespoons of flour and 3 cups of water or milk. Measure flour into the measured quantity of fat in skillet. Blend and set over low heat. Cook until frothy, then add the milk or water, all at once. Increase heat and cook, stirring constantly, until uniformly thickened. Cover and simmer about 5 minutes. Season to taste.

Lane the bottom and sides of a large casserole with the rice. Add chicken and vegetables. Top with the hot gravy. Cover and cook in a hot oven (400 degrees) about 30 minutes, or until gravy is bubbly. Serve from casserole. 8 generous servings.

CHICKEN AND NOODLES

2½ to 3 pound stewing chicken, ready-to-cook weight, cut up
6 tablespoons flour
¼ cup chicken fat or other shortening

1 medium onion, finely chopped
1 clove garlic, optional
2 teaspoons salt
¼ to ½ teaspoon pepper
¼ teaspoon allspice or ginger
½ cup hot water

1 package noodles, 6 to 8 ounces (The same quantity of macaroni or spaghetti may be substituted for noodles.)

½ cup chopped parsley
Coat chicken with the flour. Brown in the moderately hot fat,

turning to brown evenly. Sprinkle onion, garlic if used, and seasonings over chicken. Add water, cover tightly, and simmer until thickest pieces are fork-tender, 3 to 3½ hours. By this time there should be rich drippings in the pan. If the water evaporates before chicken is tender, add more water in one-third cup portions, as needed. About 15 minutes before chicken is done, cook noodles following package directions. Drain. Meanwhile lift chicken to warm service dish. Blend noodles and parsley with the pan drippings and arrange around chicken. Makes 6 servings.

HOT AND HEARTY CHICKEN SANDWICH

Chicken Filling

1 tablespoon butter or margarine
2 tablespoons minced onion
¼ cup diced celery
1 cup chopped cooked chicken
6 tablespoons fine dry bread crumbs

1 tablespoon chopped pimento
½ cup chicken broth, about
Salt and pepper
1 tablespoon minced parsley
½ cup green pepper, chopped
Flour for coating
Fat for sauteing

Sandwich Ingredients

6 buns, split
Mayonnaise, butter, or margarine

Pickle relish
Lettuce
6 tomato slices

Melt the one tablespoon butter or margarine in skillet and cook onion and celery until onion is soft but not brown. Add chicken bread crumbs, pimento, and enough chicken broth to moisten mixture for shaping into patties. Season to taste with salt and pepper. Cool slightly. Blend in parsley and green papper. Shape into six patties to fit buns. Coat patties with flour. Saute slowly until brown, about 5 minutes on each side.

Meanwhile, toast cut-side of buns. Spread with mayonnaise, butter, or margarine. Spread pickle relish on one half of buns, top with lettuce and tomato slice. Place hot chicken patty on other half of but. Serve promptly—open or closed style. Makes 6 hearty sandwiches.

DELMONICO CHICKEN SANDWICH

3 tablespoons butter or margarine
3 tablespoons flour
¾ teaspoon salt
¼ teaspoon mustard
Dash of cayenne
2 cups milk
2 cups (½ lb.) chipped or grated sharp cheese
4 slices toast
Sliced cooked chicken meat for four servings

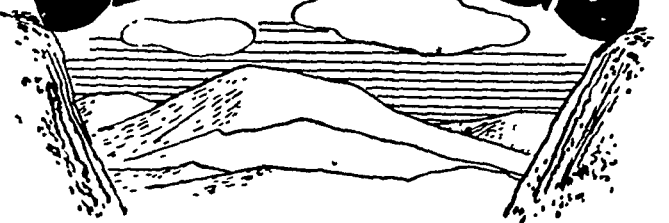
Paprika
4 slices crisp bacon
8 slices tomato
Melt butter or margarine over low heat. Add flour, salt, mustard, and cayenne. Blend thoroughly. Add milk all at once. Cook until uniformly thickened, stirring constantly. Add cheese and stir until blended. Meanwhile arrange toast on a heat-proof platter or in a shallow casserole—individual if desired—and top with chicken. Pour cheese over chicken. Sprinkle with paprika. Place in a very hot oven (450 degrees) or in broiler to heat until sauce is bubbly, 6 to 10 minutes. Garnish with the bacon and tomato. Serve promptly. 4 servings.

Here are two rice desserts, either of which would be good to serve with any of the above chicken recipes. The first is for

RICE STRAWBERRY BAVARIAN

½ cup cold water
1 envelope gelatin
1 cup hot cooked rice
¼ cup beet or cane-sane sugar
¼ teaspoon salt
1 teaspoon vanilla

SAVINGS



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