

● Chicken Specials
(From page 9)

4 teaspoons cornstarch
1 teaspoon sugar
1 tablespoon wine vinegar or lemon juice
1 tablespoon cold water
2 drops yellow food coloring
2 tomatoes, peeled and quartered
Lightly brown chicken breasts in melted butter. Sprinkle with salt. Cover and cook over low heat for twenty-five minutes. Dissolve bouillon in 3 cups hot water. Add macaroni and simmer 5 minutes. Add olives, celery and green pepper. Simmer an additional five minutes. Combine cornstarch and sugar. Gradually stir in vinegar, water, and food coloring. Blend cornstarch mixture into the bouillon. Stir and cook about 5 minutes.

Place tomatoes in skillet with chicken and pour sauce over all. Cover and simmer about 10 minutes. The celery and green pepper should be slightly crisp.

INDIA BAKED CHICKEN

3 to 3½ pound chicken, whole
½ cup uncooked rice (1½ cups cooked)
10½ oz can condensed mushroom soup
½ teaspoon corry powder
6 ripe olives, chopped
2 tablespoons chopped onions.
2 tablespoons butter, melted
Cook rice according to directions on package. Rinse cooked rice thoroughly in cold water. Drain. Combine rice, ½ cup condensed mushroom soup, ¼ teaspoon curry powder, olives, and onion. Stuff bird. Close body cavity

and neck with skewers and turn wing tips to back. Brush with butter and cover lightly with a tent of foil. Roast in a slow oven (325 degrees) for 2½ to 3 hours. Serve sliced chicken and stuffing with sauce made by combining remaining condensed soup with ¼ teaspoon curry powder and heating.

CHICKEN AVOCADO IN ORANGE SAUCE

½ cup enriched flour
1½ teaspoons salt
¼ teaspoon black pepper
½ to 1 teaspoon curry powder
1 teaspoon chili powder
2 1-pound packages frozen chicken parts, thawed

¼ cup butter or margarine melted
2 cups reconstituted frozen orange juice
1 tablespoon grated orange rind
1 cup pecan halves
8 oz medium noodles
1 medium orange, peeled and sectioned
1 ripe medium avocado, peeled and sliced

Combine flour, salt, pepper, curry powder, and chili powder. Coat chicken lightly with flour mixture, reserving excess flour. Fry chicken in butter or margarine until golden brown; cover, and cook until tender, about 20 to 25 minutes. Remove chicken from skillet. Blend the

flour mixture into juices in skillet, then stir in orange juice. Heat until slightly thickened. Add chicken, orange rind, pecan halves and orange sections. Heat to serving temperature. Meanwhile, cook noodles in boiling salted water until tender about 7 minutes. Drain and arrange on heated platter. Pour most of sauce over noodles. Arrange avocado slices on top of chicken, and spoon a little orange sauce over them.

Serve immediately. Makes 4 to 6 servings.

Note: If sauce is prepared ahead of time, add orange section to mixture just before serving.


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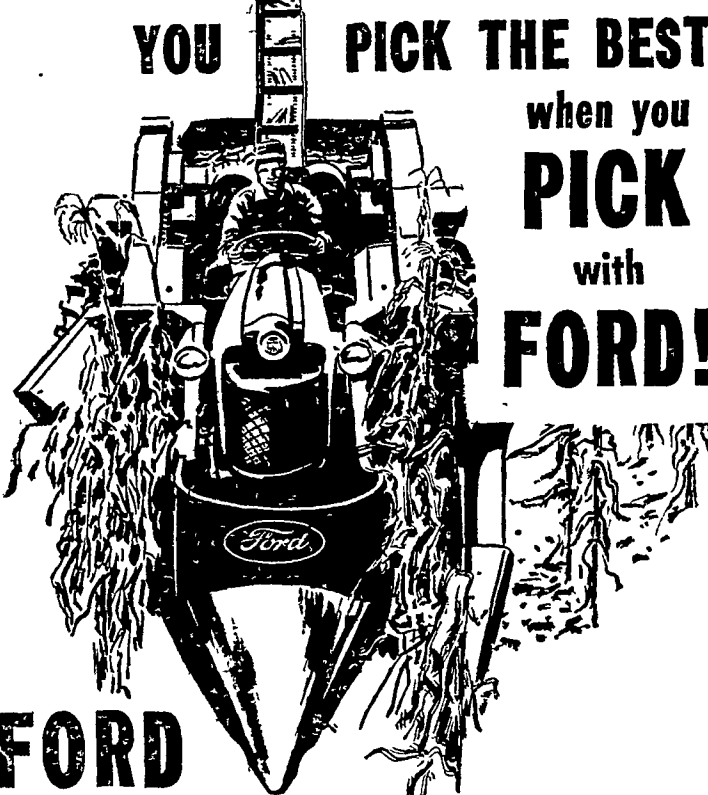
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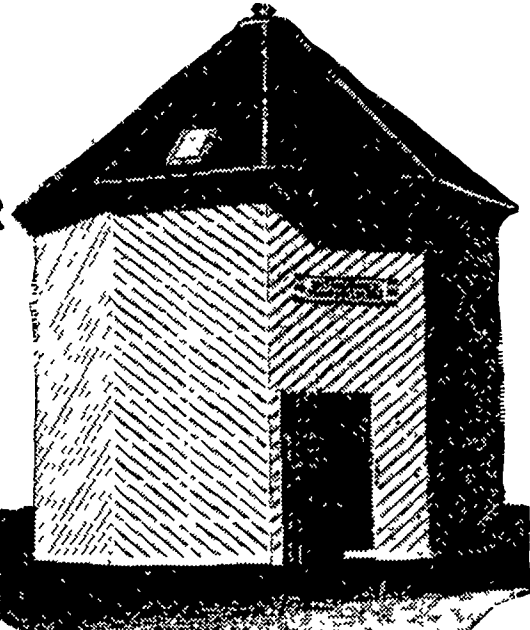
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