

Chicken Chatter

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An easy way to fry chicken these busy spring days is to oven fry it. The only attention it needs is to be turned midway through the cooking time.

OVEN-FRIED CHICKEN

- 1 chicken, cut up for frying
- 1 cup flour
- 2 teaspoons salt
- ¼ teaspoon pepper
- 2 teaspoons paprika
- 1 stick (¼ pound) butter or margarine

Dip chicken pieces into mixture of flour, salt, pepper, and paprika. Melt butter or margarine in a shallow baking pan in a hot oven (400 degrees). Remove baking pan from oven. As pieces of floured chicken are placed in pan, turn to coat with butter, then bake skin side down in a single layer. Bake in a hot oven (400 degrees) for 30 minutes. Turn chicken. Bake another 30

minutes, or until tender. If chicken cannot be served at once, reduce heat and brush chicken with more melted butter.

VARIATION: Oven-fried chicken with Spicy Barbecue Sauce. Follow directions for Oven-fried Chicken but when the chicken is turned after it has baked 30 minutes pour Spicy Barbecue Sauce over it. Continue baking as directed. To prepare Spicy Barbecue Sauce combine the following in a saucepan: ½ cup sliced onion, 1 teaspoon salt, 1 tablespoon vinegar, 1 tablespoon sugar, 1 tablespoon Worcestershire sauce, ½ teaspoon chili powder, ¼ teaspoon black pepper, ½ cup catsup and ¼ cup water. Simmer 15 minutes.

Two ways to make molded chicken

MOLDED CHICKEN LOAF

2 cans (3 pounds 6 ounces each) whole chicken in

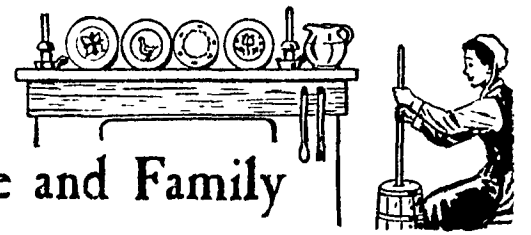
- broth without giblets
- 2 large carrots
- 1 medium onion sliced
- 2 whole cloves
- 1 whole black peppercorn
- 1 teaspoon salt
- 2 tablespoons unflavored gelatine

½ cup cold water
1 cup chopped fresh parsley
10 hard-cooked eggs, sliced
Empty chicken broth into kettle. Add carrots, onions, cloves, peppercorn, and salt. Cook until carrots are tender and broth is cooked down to 3½ cups. Soak gelatine in cold water. Remove carrots from broth, chop and combine with parsley. Remove chicken from bones and cut into uniform sized pieces. Grease a reusable safety-size 5 pound ham can or regular loaf pans. Arrange egg slices in design on bottom of pan. Alternate layers of egg slices, chicken, and parsley-carrot mixture. Strain broth. Dissolve the soaked gelatine in the hot broth. Pour broth over arrangement in pan. Place cover or lid over chicken to hold it in broth. Chill overnight. Unmold. Slice into ¼ inch slices. 16 to 20 servings.

LEMON CHICKEN MOLD

- 1 chicken bouillon cube
- 1 cup boiling water
- 1 envelope unflavored gelatine
- 2 cups chopped cooked chicken
- 1-½ teaspoons salt
- ½ teaspoon pepper

For the Farm Wife and Family



- 1 tablespoon lemon juice
- ¼ cup finely chopped celery
- ¼ cup finely chopped onion
- 2 tablespoons finely chopped sweet pickle
- 2 tablespoons chopped parsley
- 2 tablespoons chopped pimiento

Dissolve bouillon cube in boiling water. Remove and cool ¼ cup bouillon. Soften gelatine in cooked bouillon. Add to remaining bouillon and stir until dissolved. Cool until mixture starts to thicken. Add remaining ingredients. Pour into 1-½ quart mixing bowl. Cool. Unmold.

GLAZE: Dissolve 1 3-ounce package lemon-flavored gelatine in 1 cup hot water. Cool. Pour into mixing bowl used as mold. Put chicken back into bowl pushing down gently to force gelatine up sides of mold. Chill. Unmold. Arrange on serving dish with a Gouda cheese and a cottage cheese dip. Garnish with rosettes of softened cream cheese and serve with assorted crackers.

CHICKEN LIVERS SUPREME

- ½ pound chicken livers
- 1 slice bacon
- ¼ cup flour
- 1 medium onion peeled
- 2 tablespoons flour
- 1 cup water
- ¼ teaspoon pepper
- ½ cup sliced mushrooms

Buttered toast. Dip chicken livers into ¼ cup flour. Fry bacon until crisp. Remove bacon to absorbent paper. Add chicken livers to bacon drippings and brown lightly turning with a spatula to avoid breaking. Slice onion and add to skillet to cook until soft. Remove onions and chicken livers. Add 2 tablespoons flour stir and brown well. Add water slowly stirring and cooking until smooth and thick. Season with salt and pepper. Add livers, onions, and mushrooms to gravy and heat about 3 minutes. Pour into top of charring dish. Place over hot water bath at the table. Serve on hot buttered toast topped with crumbled crisp bacon.

Sharp Kitchen Knife

It's easier to keep a good kitchen knife sharp than it is to resharpen it. Remind Penn State extension home specialists. Frequent stroking on a steel or fine stone or the wise use of a mechanical or electric sharpener will keep the cutting edge sharp. Cutting strings of paper and sharpening pencils are not jobs for a good kitchen knife.

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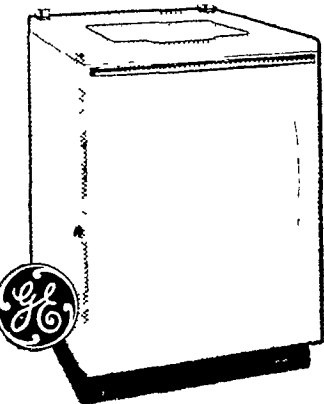
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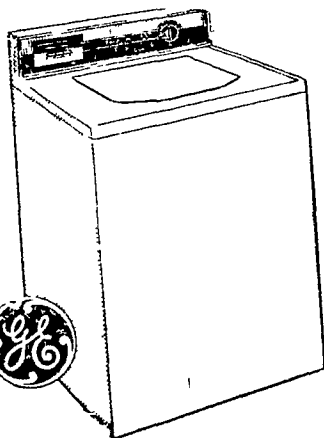
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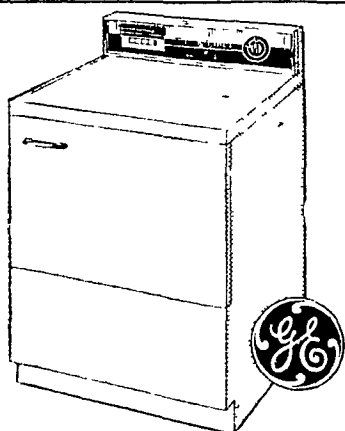
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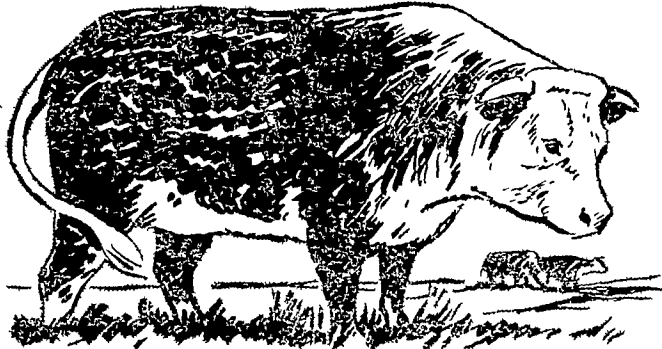
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