

# For the Farm Wife and Family

## Concentrates - For Quick Flavor

By Mrs. Richard C. Spence

One of the biggest packages of fruit flavor one can find is stored in the tinnest of cans. It's fruit juice concentrate, triple-strength source of fresh flavor not only for drinks, but for main dishes, salads and desserts, as well.

Although concentrates of a wide variety of fruits, singly and blended, now may be found orange juice concentrate is probably the most widely accepted.

A new use for it is as a mainmade for Chicken in Orange. This festive entree is a delightful choice for summer entertaining. To prepare it, marinate chicken pieces overnight in slightly diluted orange juice concentrate with a touch of grated onion. Next day give the chicken a coating of melted butter and packaged corn flake crumbs. Baking neatly on a foil-lined pan just an hour, the chicken requires no turning. Orange slices or preserved kumquats are an attractive garnish for the platter.

### CHICKEN IN ORANGE

1 broiler or fiver, cut up  
3/4 cup (6-ounce can) frozen orange juice concen-

trate, thawed  
3/4 cup water  
2 teaspoons grated onion  
4 cups corn flakes or 1 cup corn flake crumbs  
2 teaspoons seasoned salt  
1/2 cup butter or margarine, melted

Wash and dry chicken pieces. Combine orange juice, water and onions in large bowl. Add chicken pieces, turning to coat with marinade. Cover. Refrigerate overnight. If using corn flakes, crush into fine crumbs. Combine corn flake crumbs and seasoned salt, mix well. Dip chicken pieces in melted butter then roll in seasoned corn flake crumbs. Place on foil-lined pan. Sprinkle remaining butter over chicken. Bake uncovered in moderate oven (350 degrees) about 1 hour, or until tender. Garnish with orange slices if desired. 4 servings.

Concentrated lemonade gives Frosty Lemonade Fluff its name and flavor. This dessert, prepared in a refrigerator tray has a crisp corn flake crumb crust, tastily accented with coconut. The filling is an airy combination of evaporated milk, gelatin and the frozen lemonade concentrate. For a citrus touch, use pink lemonade.

### FROSTY LEMONADE FLUFF

1/2 cup corn flake crumbs  
2 tablespoons snipped, shredded coconut  
2 tablespoons sugar  
3 tablespoons soft butter or margarine  
3/4 cup (6-ounce can) evaporated milk  
1 tablespoon unflavored gelatin  
1/2 cup sugar

1/8 teaspoon salt  
1 cup water  
1 can (6-ounce) frozen lemonade concentrate

Combine corn flake crumbs, coconut, sugar and butter; mix well. Press evenly and firmly in bottom of 1-quart ice cube tray, reserving 2 tablespoons crumb mixture for topping, if desired. Chill.

Pour milk into another ice cube tray, chill in freezing unit until ice crystals form through milk. Mix gelatin, sugar and salt thoroughly in a small saucepan. Add water and cook over low heat, stirring constantly, until gelatin is dissolved. Remove from heat and stir in undiluted concentrate. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon. Whip milk to

stiff froth. Fold in lemonade mixture. Pour into crumb-lined tray; top with reserved crumb mixture. Chill until firm. Cut into bars or pie-shaped wedges to serve. 6 to 8 servings.

Frozen fruit punch concentrates are essentially a combination of fresh lemon juice and the fresh fruit puree concentrated and frozen to protect the flavor and health values of fresh fruit. The punches derive their flavor, body, color, appearance, aroma and goodness solely from the wholesome fruit juices each contains, not from added citric acid or from artificial flavors.

Frozen fruit punches add to the daily intake of Vitamin C and to the amount of liquids (Continued on Page 15)

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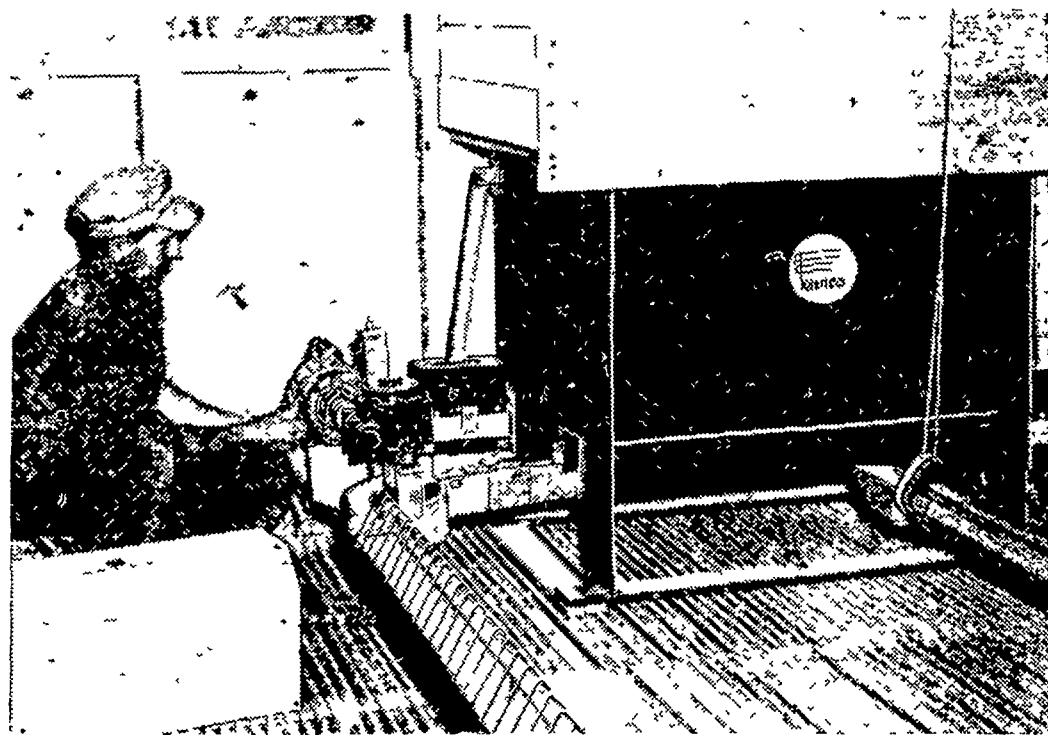
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