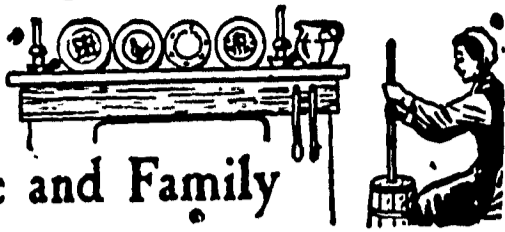


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

CHICKEN DELICIOUS



Planning a buffet-style dinner for some special friends? Try a brand new way of serving that perennial crowd-pleaser, chicken. Instead of the chicken dishes, try a dish with a new look and a lively new taste, Chicken Baked in Chive Sour Cream. When chicken bakes for an hour in this superb sour cream sauce, the subtle blending of full-bodied flavors creates a delicious delight. And it's easy to do: you have plenty of time to greet your guests while the chicken bakes.

SPENCE

CHICKEN BAKED IN CHIVY SOUR CREAM

- 1 1/2 cups basic sour cream sauce*
- 2 tablespoons white vinegar
- 2 teaspoons sugar
- 2 tablespoons butter
- 4 half breasts of chicken
- 2 chicken legs
- 2 chicken thighs
- Flour
- Paprika

To 1 1/2 cups basic sour cream sauce, add vinegar and sugar. Melt butter in baking dish. Dredge chicken in flour and dip into sour cream mixture, coating all over thoroughly. Place pieces in 9 x 13-inch baking dish meat side up. Sprinkle with paprika. Bake in 400 degree preheated oven for 1 hour.

BASIC

SOUR CREAM SAUCE

- 1 pint dairy sour cream

- 2 tablespoons chopped chives
 - 1/2 teaspoon tarragon leaves
 - 1/2 teaspoon salt
- Blend sour cream with chives tarragon leaves and salt. Yield 2 cups.

Along with the chicken, serve one of the fall season's favorite vegetables—squash in a delightful new version called Spicy Squash. It uses some of the same basic sour cream sauce you use to bake the chicken in and the result is entirely different.

SPICY SQUASH

- 2 tablespoons finely chopped onion
- 3 tablespoons butter
- 1/2 teaspoon salt
- 2 2/3 cups toasted bread cubes
- 1 cup chopped cooked prunes (6 prunes)
- Few grains of saffron

- 1/2 teaspoon nutmeg
- 1 tablespoon lemon juice
- 2 cups grated yellow squash
- 2 tablespoons orange juice
- 1/2 cup basic sour cream sauce

Saute onion in butter until golden. Add salt. Stir in bread cubes and prunes. Add saffron and nutmeg to lemon juice. Blend into bread mixture. Stir in squash. Add orange juice to basic sour cream sauce and blend into squash. Turn mixture into 1 1/4 quart covered shallow baking dish. Bake 45 minutes in preheated 400 degree oven or until squash is tender. Serve with sour cream baked chicken. Serves 4.

VARIATION: SPICY SQUASH IN ORANGE BOWL — To dress up spicy squash, serve in an orange bowl. Squeeze 2 oranges and remove pulp. Slice off bottom of each orange half for a cap. Fill each cup with spicy squash mixture (1 cup squash per orange cup). Bake 30 minutes in a preheated 400 degree oven. Top with parsley and orange cap.

Another way to serve chicken—

CURRIED ORANGE CHICKEN

- 1 broiler-trier (2 1/2 to 3 pounds) cut into serving pieces
 - 1 to 2 teaspoons curry powder
 - 1/2 cup orange juice
 - 1/2 cup honey
 - 1/4 cup prepared mustard
 - 2 oranges, peeled, sliced into half cartwheels
- Wash the chicken pieces and dry thoroughly with paper towels. Sprinkle pieces with curry powder on both sides, rubbing into meat. Arrange chicken in baking dish.

skin side down. Combine orange juice, honey and mustard in saucepan; simmer for 5 minutes. Pour over chicken and bake at 375 degrees 30 minutes. Turn chicken and continue baking an additional 20 to 30 minutes until tender and richly browned. Remove chicken to serving platter. Add orange half cartwheels to sauce and heat 1 minute. Sauce may be poured over chicken or served in a separate dish and spooned over rice.

Chicken made this way will please everybody—

OVEN-FRIED CHICKEN

- 1 chicken, cut up for frying
 - 1 cup flour
 - 2 teaspoons salt
 - 1/4 teaspoon pepper
 - 2 teaspoons paprika
 - 1 stick (1/2 cup) butter
- Dip chicken pieces into mixture of flour, salt, pepper, and paprika. Melt butter 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 but-

ter, 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 oven heat and brush chicken with more melted butter.

Try this fried eggplant with (Continued on Page 15)

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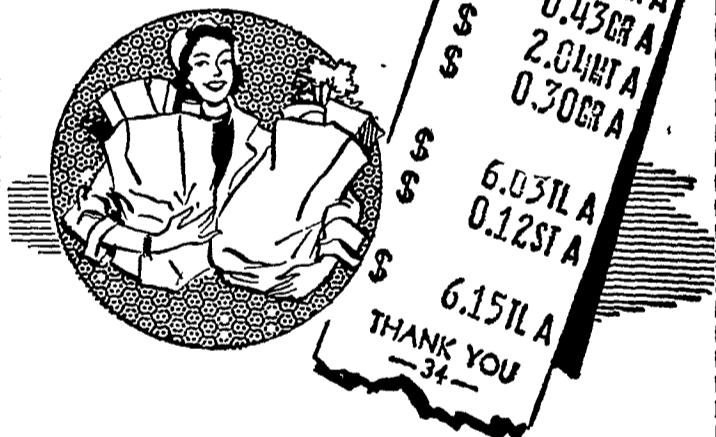
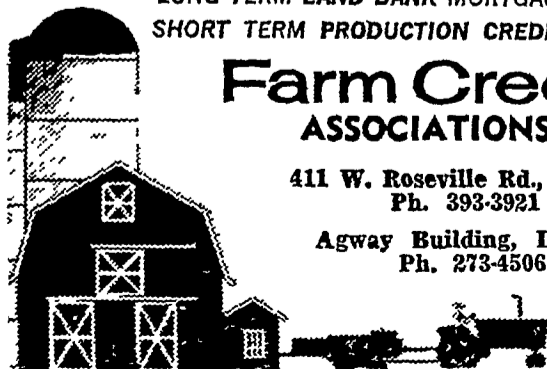
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