

Home On The Range

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until thick. Add some of the hot mixture to the egg yolk and return to remaining hot mixture. Add chicken and cook five minutes longer. Serves six. Serve on biscuits.

Mrs. Charles Biehl
Mertztown, Pa.
(Above 2 recipes)
XXX

Baked Peanut Butter Chicken

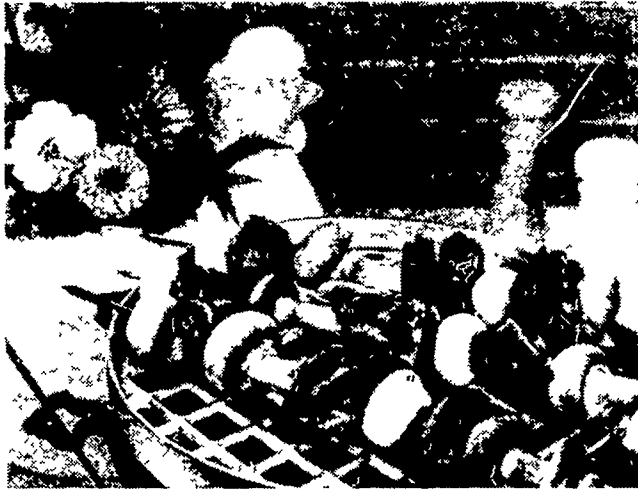
2½ - 3 pound broiler type chicken, cut up
1 beaten egg
½ cup peanut butter
1 teaspoon salt
¼ teaspoon pepper
two-thirds cup milk
¼ cup flour
¾ cup fine dry bread crumbs
Pat chicken pieces dry. Blend together egg, peanut butter, salt and pepper. Stir in milk. Dip chicken in flour, then in peanut butter mixture. Coat with crumbs. Place chicken on greased cookie sheet and bake at 375 degrees F. for 45 to 50

minutes - or until chicken is tender and coating is crisp. Makes four servings.

Mrs. Harriet Greenawalt
Lancaster, Pa.
XXX

Zippy Chicken Thighs

8 to 10 broiler-fryer chicken thighs
1 11-ounce can mandarin orange sections
½ cup orange juice
2 teaspoons sugar
½ teaspoon orange peel
1 teaspoon salt
2 tablespoons teriyaki sauce
2 tablespoons vegetable oil
2 tablespoons vinegar
1 tablespoon lemon juice
Place chicken thighs in shallow baking dish. Drain mandarin orange juice into saucepan; reserve orange sections. Add sugar, orange peel, salt, orange juice, teriyaki sauce, vinegar, lemon juice to saucepan. Bring to boil stirring constantly for five minutes. Allow sauce to cool then pour



Served hot or cold, Zippy Chicken Thighs are a delicious and nutritious main dish.

over chicken thighs and refrigerate for at least four hours, preferably overnight. When ready to cool, bake at 350 degrees F. for 35 minutes. Serves five.

XXX
Tangy Chicken Livers
24 ounces broiler-fryer chicken livers
2 tablespoons butter, melted
1 teaspoon lemon juice
½ teaspoon salt
¼ teaspoon pepper

SAUCE:
3 egg yolks
1-½ tablespoons vinegar
½ cup butter, melted
½ teaspoon garlic salt
1 tablespoon parsley, chopped
1 cup tomato sauce
Wash and pat livers dry. Mix melted butter and lemon juice. Roll livers in butter-lemon juice mixture and place in broiler pan. Sprinkle with salt and pepper. Broil about four inches from heat, two minutes on each side. To make sauce, combine egg yolks and vinegar in blender. Turn blender on and add melted butter immediately. Add garlic salt, parsley, and tomato sauce. Blend 30 seconds on high speed. Pour from blender into saucepan and warm over low heat until hot. Add hot broiled livers to sauce and serve immediately. Serves four.
XXX

XXX
Escalloped Chicken
2 pounds chicken, cooked and chopped
3 cups broth
1 loaf bread, cubed
3 eggs, slightly beaten
3 tablespoons celery leaves
2 tablespoons finely chopped onion
2 tablespoons chopped parsley
2 teaspoons sage (may omit)
¼ pound broad noodles, cooked

Salt and pepper to taste
Precook seasonings (celery leaves, sage, onions, and parsley) in small amount of chicken fat or butter. Moisten bread with broth and eggs. Add rest of ingredients and mix. Bake in moderate oven (375 degrees), one hour until brown. Serves nine.

This is a good way to use left over chicken or turkey.
Mrs. Merle Mishler
Hollsopple, Pa.
XXX

XXX
Southwestern Chicken Sandwiches
2 tablespoons chicken fat or butter
½ cup chopped onion
¼ cup chopped green pepper
3 cups chopped cooked chicken
1 cup all-purpose barbecue sauce
4 hamburger buns, split and toasted

Cook onion and green pepper in fat until tender but not brown; stir in chicken and barbecue sauce. Cover; simmer 15 minutes, stirring occasionally. Spoon approximately ¼ cup onto both halves of each opened bun. Makes four servings.

XXX
Sultan Eggplant Chicken

8 broiler-fryer chicken thighs
¼ cup oil
2 garlic cloves, chopped
2 large onions, chopped
3 small eggplants (10-14 oz.)
3 tomatoes, peeled and chopped
½ teaspoon salt
¼ teaspoon pepper
3 tablespoons chopped parsley
2 teaspoons sugar
3 tablespoons fresh lemon juice
½ cup chopped green olives
1 cup feta cheese, broken into small pieces
Bone thighs and split each into two pieces (total 16 pieces). Over medium heat

add oil; add thighs and brown on all sides; add garlic and onions and continue to saute until onions are clear. Drain off oil and retain. Wash eggplants, cut off stem ends, split in half, and scoop out pulp, being careful not to cut shell. Add chopped pulp, tomatoes, salt and pepper to thighs and onions. Simmer for five minutes. Place eggplant shells in baking dish. Fill with chicken-tomato mixture. Sprinkle with reserved oil used to saute thighs and onions. Add parsley, sugar, lemon juice, and chopped olives. Bake in preheated 350 degrees F. oven for 40 minutes. If serving hot, remove from oven, sprinkle with feta cheese, return to oven for five minutes and serve. If serving cold, remove from oven, skim off oil and refrigerate until completely cold. At serving time, sprinkle with feta cheese. Serves eight.
XXX

Ida's Notebook



Ida Risser

Several local Fairs have been plagued with rainy weather this season and the Bloomsburg Fair was no exception. We drove to Columbia County through a light drizzle but weren't prepared for the muddy reception that we received. Thankfully, the exhibits are housed in brick buildings and it was just the problem of getting to them from the parking lot. A tractor, pulling open trolley-type cars, helped somewhat.

We discovered some interesting entertainment in the afternoon that kept us dry. It was the horse pulling contest! As the teams entered the arena my husband and I picked our favorites from the 12 teams entered. He used his head and told me the team that came the whole way from Illinois would win - they wouldn't have come so far if they

didn't have a superb team. Me, I just used my intuition and picked a team from Rural Valley, Pa., as I liked the looks of the driver and the way he handled his team.

As the afternoon wore on and the teams from Pa., N. Y., N. J., and Illinois progressed from pulling 4000 lbs. to pulling 7500 lbs., it became evident that some were better trained than others. Even though "my" team took second place, they were a real pleasure to watch. Some horses were quite skittish while a few teams were trained to obey immaculately.

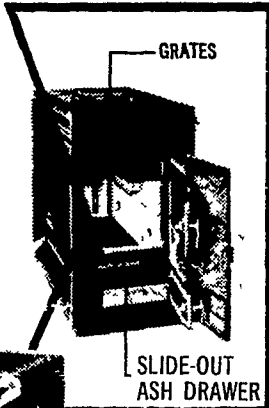
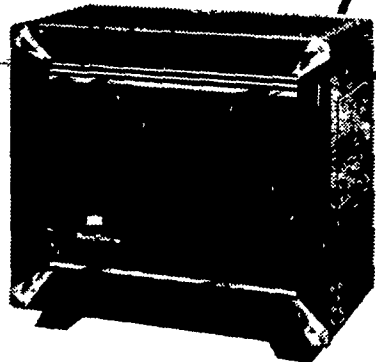
We not only saw fruits and vegetables at the fair but we stopped at two different roadside stands and bought some. Now I have quinces to cook, Russet pears for lunches, and watermelon to serve for dessert.

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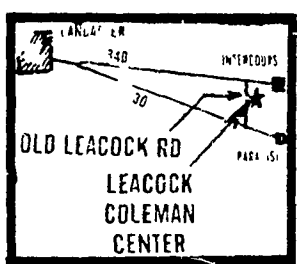
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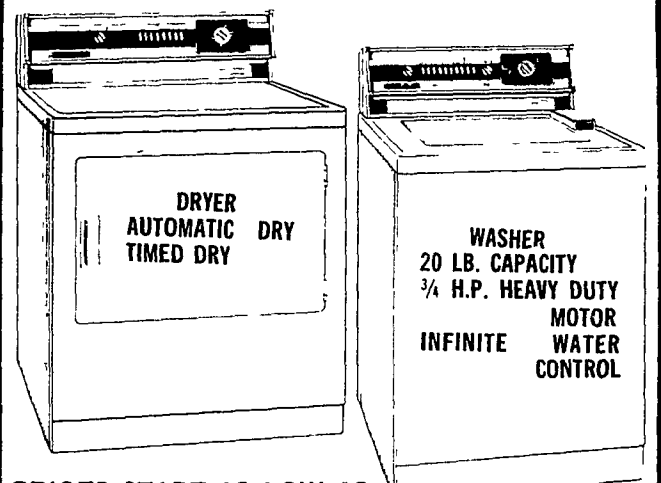
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