

# Home on the Range

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chicken and cream of chicken soup. Salt and pepper to taste. Heat buttered English muffins until hot. Spread chicken mixture on hot muffins. Top with slice of tomato and sprinkle with Parmesan cheese. Broil about five minutes or until cheese bubbles. Serves 12.

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Americans like the flavor, the economy and preparation-ease of Italian dishes, such as this colorful and delicious Italian Chicken With Mushrooms (above), served on vermicelli.

### ITALIAN CHICKEN WITH MUSHROOMS

- 8 broiler-fryer chicken thighs
- ½ cup white wine
- 2 tablespoons tarragon vinegar
- ¼ cup celery, chopped
- ¼ cup onions, chopped
- ¼ cup green pepper, chopped
- 1 clove garlic, minced
- ¼ cup olive oil
- ½ teaspoon basil
- ¼ cup butter
- 4 tablespoons tomato paste
- ½ pound fresh mushrooms, finely sliced
- 1 teaspoon salt
- ½ teaspoon pepper

Mix wine, vinegar, celery onions, green pepper, garlic, olive oil and basil. Pour over chicken thighs and marinate in refrigerator overnight. Melt butter in large skillet. Remove chicken thighs from marinade and brown in hot butter. Place chicken in two quart baking dish. Stir tomato paste into marinade. Gently stir in mushrooms. Sprinkle chicken with salt and pepper and pour marinade over chicken thighs. Cover and bake at 350°F. for one hour. Serve on cooked vermicelli or thin spaghetti. Serves four to five.

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### CHICKEN MANICOTTI

- 8-10 broiler-fryer chicken thighs
- ½ cup olive oil

- 1½ cups onions, finely chopped
- ½ cup green pepper, chopped
- 1 clove garlic, minced
- 1 28 oz. can pear shaped tomatoes
- 1 6 oz. can tomato paste
- 2 tablespoons parsley, chopped
- 1½ tablespoons salt
- ½ teaspoon pepper
- 1 teaspoon basil
- 1 teaspoon oregano
- 1½ cups chicken broth
- 16 manicotti noodles
- ¼ cup Parmesan cheese, grated
- 2 eggs, beaten
- 2 tablespoons sour cream
- 2 cups small curd cottage cheese
- 8 oz. Mozzarella cheese, cubed
- ½ pound fresh mushrooms, sliced
- Parmesan cheese

Cut thighs into one-inch cubes. Brown cubes in oil about five minutes. Remove half of the chicken and drain on paper towels. Add onion, green pepper, and garlic to remaining chicken in skillet. Sauté five minutes. Press each tomato with fork. Add tomatoes with juice, tomato paste, parsley, one tablespoon salt, oregano, basil, broth and ¼ teaspoon pepper to skillet. Stir, cover and simmer one hour. Boil manicotti according to package instructions. Mix drained browned chicken cubes, ¼ cup Parmesan cheese, eggs, ¾ teaspoon salt, ¼ teaspoon pepper, sour cream, cottage cheese and Mozzarella cheese. When manicotti is done, drain and stuff with chicken-cottage cheese mixture. To the tomato sauce, add sliced mushrooms for last five minutes of cooking. Arrange eight stuffed manicotti noodles to an oblong baking dish, spoon 1½ cups of sauce over each. Sprinkle each dish generously with Parmesan cheese. Bake at 350°F. for 30 minutes. Serves 12 to 16.

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Marinated in a tasty peanut butter-tomato sauce, African Barbecued Chicken (above) is oven cooked -- an Americanized version of a typical African dish.

### AFRICAN BARBECUED CHICKEN

- 1 broiler-fryer chicken, cut in serving parts
- 1 (6-ounce) can tomato paste
- ½ cup water
- ½ cup vinegar

- 1 small onion, minced
- 2 tablespoons Worcestershire sauce
- 3 tablespoons peanut butter
- 1 teaspoon dry mustard
- 1 teaspoon salt
- Dash cayenne pepper
- 2 hard cooked eggs, sliced

Mix tomato paste, water, vinegar and minced onion. Stir in Worcestershire sauce, peanut butter, mustard, salt and cayenne pepper. Roll chicken parts in sauce, then place in two-quart casserole dish. Pour remaining sauce over chicken, cover and marinate in refrigerator at least eight hours or overnight. Bake at 325°F. for 1½ hours. Prior to serving, arrange egg slices over chicken. Serves four to six.

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### CHICKEN SUPERBA

- 1 broiler-fryer chicken, cut in parts
- ¼ cup corn oil
- 2 teaspoons salt
- 1 teaspoon flavor enhancer
- ¼ teaspoon freshly ground black pepper
- 3 cloves garlic, minced
- 3 cans (6 ounces each) tomato paste
- 2 cups water
- 1 tablespoon parsley flakes
- 1 bay leaf
- 1 teaspoon dried oregano leaves
- ½ pound mushrooms, sliced
- 2 tablespoons butter
- 1 teaspoon poppy seed
- 1 package (8 ounces) egg noodles, cooked by package directions
- ¼ cup grated Parmesan cheese

Heat corn oil in Dutch oven over medium heat. Add chicken and brown on all sides. As chicken is browning, sprinkle with salt, flavor enhancer and black pepper. Remove chicken; drain off all but 2 tablespoons pan drippings. Add garlic and sauté lightly. Put chicken back in pan. Add tomato paste and water. Stir to mix well. Add parsley, bay leaf, oregano. Stir. Add mushrooms; cover and simmer about 30 minutes or until fork can be inserted

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## EXPERT REPAIRS

- Generators - Starters  
- Alternators

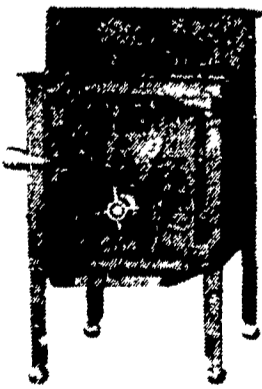
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