

# Pa. chicken cook

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chicken with ease. Add broth and mixed vegetables. Cover and simmer 10 minutes. In bowl mix water and cornstarch, stirring to blend. Add cornstarch mixture to chicken and vegetable mixture; add sherry and sour cream and stir. In large, shallow baking pan place chicken mixture. Sprinkle cheese on chicken mixture. Drop cream puff topping by teaspoon in mounds on chicken mixture. Bake, uncovered, in 425°F. oven 20 minutes. Reduce heat to 350°F. Bake about 15 minutes longer or until puffs are done and brown. Makes four servings.

**Cream Puff Topping:** In saucepan mix together ½ cup water, ¼ cup butter and 1/8 teaspoon salt and bring to boil. Reduce heat and add ½ cup flour all at once. Beat until dough forms a ball and leaves sides of pan. Remove from heat and beat in two eggs, one at a time, until mixture is smooth and glossy.

The other seven recipes included:

### CHICKEN TIKKA

2 whole broiler-fryer chicken breasts, halved, skinned, surface slashed  
2 cups plain yogurt  
¼ cup lemon juice  
4 tablespoons cooking oil  
2 teaspoons salt  
2 teaspoons ground coriander  
½ teaspoon red pepper

In bowl mix together yogurt, lemon juice, oil, salt, coriander, and red pepper. Add chicken and marinate two hours. In large, shallow baking pan place chicken, skin side up, in single layer. Bake in 375°F. oven about one hour or until fork can be inserted in chicken with ease. Place eight inches from broiler unit and cook until very brown. Makes four servings.

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### PAKISTANI CHICKEN

12 broiler-fryer chicken drumsticks, skinned  
2 tablespoons cooking oil  
2 tablespoons paprika  
1 teaspoon salt  
¼ teaspoon black pepper  
1/8 teaspoon cayenne pepper  
3 tomatoes, diced  
¾ cup dried prunes  
2 onions, sliced  
2 cloves garlic, minced  
1 cup yogurt

In fry pan place oil and heat to medium temperature. Add chicken and cook, turning, about 10 minutes or until brown on all sides. Add paprika, salt, black pepper, cayenne, tomatoes, and prunes. Cover and cook slowly about 30 minutes. Add onion and garlic; cover and cook about 30 minutes longer or until fork can be inserted in chicken with ease. Remove from heat. Add yogurt and mix well. Do not allow to boil. Makes four servings.

Sonja S. Lengel  
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### CHICKEN GEORGE

2 pounds chicken wings, tips removed  
1 teaspoon salt  
½ teaspoon black pepper  
½ teaspoon paprika  
1 clove garlic, minced  
1 cup flour  
½ cup cooking oil

1 can (12 oz) cream of mushroom soup  
½ cup water  
½ cup minced onion  
½ cup minced green peppers  
Sprinkle salt, black pepper, paprika and garlic on chicken. In shallow dish place flour. Add chicken, one piece at a time, dredging to coat. In fry pan place oil and heat to medium temperature. Add chicken and cook, turning, about seven minutes or until brown on all sides. Drain off oil. Add soup, water, onions and green peppers. Cover and simmer about 40 minutes, stirring frequently, or until fork can be inserted in chicken with ease. Serve on

bed of rice. Makes four servings.

Artilia Brown  
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### GREAT CHICKEN BAR B Q

1 broiler-fryer chicken, cut in parts  
½ cup diced celery  
¼ cup brown sugar  
½ cup water  
¼ cup vinegar  
½ cup catsup  
½ cup chili sauce  
2 tablespoons Worcestershire sauce  
2 teaspoons salt  
In large, shallow baking pan place chicken in single layer, skin side up. In bowl mix

together celery, brown sugar, water, vinegar, catsup, chili sauce, Worcestershire sauce and salt. Pour over chicken. Cover and bake in 350°F. oven about two hours or until fork can be inserted in chicken with ease. Makes four servings.

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### FLEMISH CHICKEN

1 broiler-fryer chicken, cut in parts  
3 tablespoons butter  
1 large onion, diced  
2 carrots, peeled, chopped  
2 ribs celery, finely chopped  
¼ teaspoon marjoram  
1 teaspoon salt  
½ teaspoon pepper  
1 tablespoon brown sugar  
3 slices bacon  
12 ounces light beer  
1 teaspoon cornstarch

Juice on ½ lemon  
1 tablespoon cold water

In fry pan place butter and melt over medium heat. Add onion, carrots, celery, and marjoram. Saute about three minutes or until vegetables are well buttered. Add salt, pepper, brown sugar, and stir well. In large, shallow baking pan place chicken; pour mixture over chicken. Place slices of bacon on top of chicken. Cover and bake in 400°F. oven for 20 minutes. Add beer; cover and cook about 30 minutes longer or until fork can be inserted in chicken with ease. Remove chicken to serving platter. In bowl mix together cornstarch, lemon juice and water. Add to juice in baking pan stirring until slightly thickened. Pour sauce over

chicken. Makes four servings.

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### TASTY ROAST CHICKEN

1 whole broiler-fryer chicken  
½ teaspoon garlic powder  
½ cup teriyaki sauce  
In large, shallow baking pan place chicken. Sprinkle garlic powder on chicken; pour teriyaki over. Let stand 15 minutes. Bake, basting frequently, uncovered, in 350°F. oven about 30 minutes. Turn chicken and continue baking, basting frequently, about 30 minutes longer or until fork can be inserted in chicken with ease. Makes four servings.

Janet Wallach  
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Bryn Mawr, PA 19010  
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