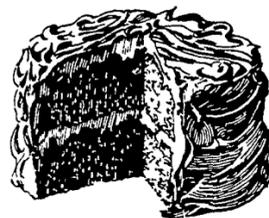


Home On The Range



Chicken - the economical protein food

Spur of the moment dishes, created with chicken are not unusual because they can be prepared in an almost endless variety of ways.

Our readers have proven the versatility of chicken in sending their favorites — Honey Baked Chicken, casseroles, sandwiches, salads plus much more.

FRUITED CHICKEN SALAD

- 2 cups cooked chicken, cut in pieces
- 1 orange, peeled and sectioned
- ½ cup grapes, halved and seeded
- ½ cup pecans or toasted almonds
- 2 medium bananas, peeled and sliced
- 1 cup mayonnaise or salad dressing

Put chicken, preferably white meat, in bowl; add other ingredients, tossing lightly. Chill. Serve on lettuce, or serve on pineapple slices placed on lettuce. Makes 6 to 9 servings

Mrs. Carl S. Bacon, Felton, Pa.

SWISS CHICKEN QUICHE

- 1 9 inch unbaked pie crust
- 1 cup shredded swiss cheese
- 2 tablespoons flour
- 1 tablespoon chicken bouillon
- 2 cups cubed cooked chicken
- 1 cup milk
- 3 eggs, well beaten
- ¼ cup chopped onion
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped pimiento

Bake crust 8 minutes at 425 degrees F; remove from oven. Reduce oven temperature to 350 degree F.

In medium bowl, toss cheese with flour and bouillon. Add remaining ingredients and mix well. Pour into prepared crust and bake for 40-45 minutes or until set. Let stand 10 minutes before serving.

Mrs. Eugene Corl, State College, Pa.

CHINESE CHICKEN

- 1 chicken breast, (per person) skinned, boned and sliced into strips.
- 2 tablespoons oil
- 1 sliced pepper
- 1 cup chopped celery
- 1 oz. can mandarin orange slices, drained
- 2 tablespoons mustard
- ¼ cup honey
- 1 tablespoon soy sauce

Brown pepper and celery until tender. Add chicken slices and orange slices. Mix mustard, honey and soy sauce, pour over chicken that has been browned. Simmer slowly until chicken is fully cooked.

Serve over rice with salad on the side.

Barbara Russell, Pine Bush, N.Y.



Chicken livers are both economical and easily prepared. Here is a serving suggestion. Serve pineapple chicken livers in a rice ring.

RICE WITH CHICKEN GIBLETS AND HEART

- 1 pound chicken giblets and hearts
- 1 medium onion, chopped
- ½ teaspoon paprika
- 1 cup raw rice
- 1 can chicken broth
- 1 soup can of water

Cook the chicken and heart in just enough water to cover. Cook slowly, covered for 1½ hour. Sauté the onions in shortening in a saucepan. Add paprika. Add the rice gradually. Finally, add the chicken broth, a little at a time, until all the broth is used. Cover and simmer until rice is tender, 45 minutes to one hour.

Note: If you cooked the giblets and hearts earlier, any cooking liquid left may be used for part of the broth/water mixture. After the giblets are cooked, cut into small pieces. Stir into cooked rice and salt to taste.

Mrs. Charles Biehl, Allentown, Pa.

CHICKEN STRATA CASSEROLE

- 8 slices day old bread, trim crust bread.
- ½ cups celery
- ¼ cup chopped onion
- ¼ cup chopped pepper
- ½ cup mayonnaise
- 2½ cups diced cooked chicken
- ¾ teaspoon salt
- dash of pepper
- 2 slightly beaten eggs
- 1 cup milk
- ½ cup chicken broth
- 1 can condensed cream of mushroom soup
- ½ cup sharp American cheese, shredded

Butter two slices of bread, cut in ½ inch cubes, set aside. Cut remaining bread in 1 inch cubes. Put ½ of unbuttered cubes in bottom of a 2 quart casserole. Combine chicken, vegetables, mayonnaise, and seasonings. Spoon over bread cubes. Sprinkle remaining unbuttered cubes over chicken mixture.

Combine eggs, milk and broth and pour over chicken. Cover and chill one hour or overnight. Spoon soup over top. Sprinkle with the buttered cubes.

Bake in a slow oven, 325 degrees F, for 50 minutes or until set and bubbly. Sprinkle grated cheese over top last few minutes of baking time.

Serves 6

Jane Ferguson, Kirkwood, Pa.

DEEP — DISH CHICKEN POT PIE

- 3 cups cubed cooked chicken
- 1 cup sliced cooked carrots
- 1 cup diced cooked potatoes
- 1 cup frozen peas, thawed
- 6 tablespoons butter
- 2 cups bisquick
- ½ cup flour
- 2 tablespoons instant chicken bouillon or 6 cubes
- ¼ teaspoon pepper
- 4 cup milk

Melt butter; stir in flour, bouillon, pepper, and milk. Cook and stir until thick. Add remaining ingredients except bisquick following package directions for round bisquicks. Roll out to cover casserole, cut slashes in center. Place on top of casserole; crimp edges.

Bake at 375 degrees F for 4 minutes or until top is golden.

Mrs. Eugene Corl, State College, Pa.

CREAMED CHICKEN

- ¼ cup chopped onion
- 2 tablespoons chopped green pepper
- 2 tablespoons shortening
- 1 can cream of chicken soup
- ½ to ½ cups milk
- 1 cup cooked chicken pieces
- dash of pepper

In saucepan, cook onion, green pepper and shortening until tender. Stir in soup and milk. Add cooked chicken and pepper for seasoning. Stir and heat. Serve in patty shells or on toast.

Serves 4

Mrs. Evelyn Shumaker, Lititz, Pa.

BAKED HONEY CHICKEN

- Chicken, cut up
- ½ cup honey
- salt and pepper, to taste

Dip chicken in honey, and season. Use a baking pan, put chicken in oil and bake in a 350 degree F oven for 40 minutes. Delicious!!!

Mrs. June Schreiber, Newport, Pa.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be features in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

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Scrumptious Cakes

FEBRUARY

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Pies a Plenty
Deadline January 25

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Your Sweetheart's Favorite Dish
Deadline February 1

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Cheery Cherry Recipes
Deadline February 8