

Home On The Range

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PINEAPPLE CHICKEN LIVERS IN RICE RING
 Rice Ring

3 3/4 cups chicken broth
 2 tablespoons butter
 1 teaspoon salt
 2 cups long grain converted rice
Chicken Livers

1/2 cup all-purpose flour
 1 teaspoon salt
 1/4 teaspoon pepper
 1 pound chicken livers
 6 tablespoons butter
 1 can (4 oz.) mushroom stems and pieces, drained.
 1/4 cup chopped green pepper
 1 can, (8 oz.) crushed pineapple in juice, drained and juice reserved
 1 cup water

For rice ring, bring chicken broth, butter and salt to boiling in a 3 quart saucepan. Stir in rice and simmer 20 to 25 minutes, or until all liquid is absorbed. Firmly pack rice into a well-buttered 4 1/2 cup ring mold. Let stand 2 to 3 minutes. Invert onto serving plate. Keep warm.

Meanwhile, for chicken livers, combine flour, salt and pepper. Dredge chicken livers in a flour mixture; reserve 3 tablespoons remaining flour mixture. Melt butter in a large skillet.

Saute chicken livers, using medium heat, until evenly browned. Stir in mushrooms, green pepper and crushed pineapple. Cook over low heat, covered, until livers are no longer pink in color, about 10 minutes.

Combine reserved flour mixture and water in a small bowl until smooth; stir in skillet mixture. Blend until smooth. Stir in pineapple juice. Cook 3 minutes, or until all ingredients are heated through. To serve, spoon chicken liver mixture into rice ring.

CHICKEN CASSEROLE

6 eggs
 6 slices, white bread in piece
 1 teaspoon salt
 6 tablespoons butter
 3 cups milk
 4 tablespoons parsley
 2 - 12 oz. cans chicken or fresh chicken, cubed
 2 teaspoons onion
 1 teaspoon celery salt

Brown pieces of bread in butter. Add eggs, then add other ingredients. Pour into a greased 13x9x2 inch pan. Set in a pan of water in oven at 350 degree F for one hour.

Add a can of mushroom soup for gravy, if desired.

Mrs. Charles Biehl, Allentown, Pa.

CHICKEN STEW WITH WINE

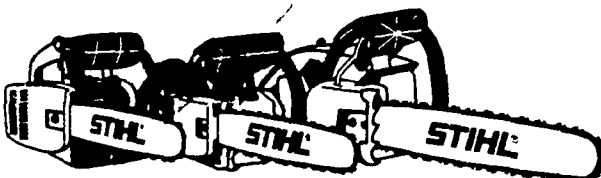
3 pounds fryer chicken, cut up
 2 cups water
 3 stalks celery, cut up
 2 medium onions, quartered
 4 tablespoons white wine or red
 1 1/2 teaspoon thyme leaves
 2 teaspoons salt
 4 medium potatoes, peeled and quartered
 4 medium carrots, peeled and cut in large chunks

Brown chicken pieces under broiler with skin side up. Drain off the fat in a large kettle. Place chicken, water, and all the remaining ingredients in kettle. Cover and cook about one hour or until chicken and vegetables are tender, thicken if desired.

Serves 6

Mrs. Eva S. Rubinosky, Upper Gwynedd, Pa.
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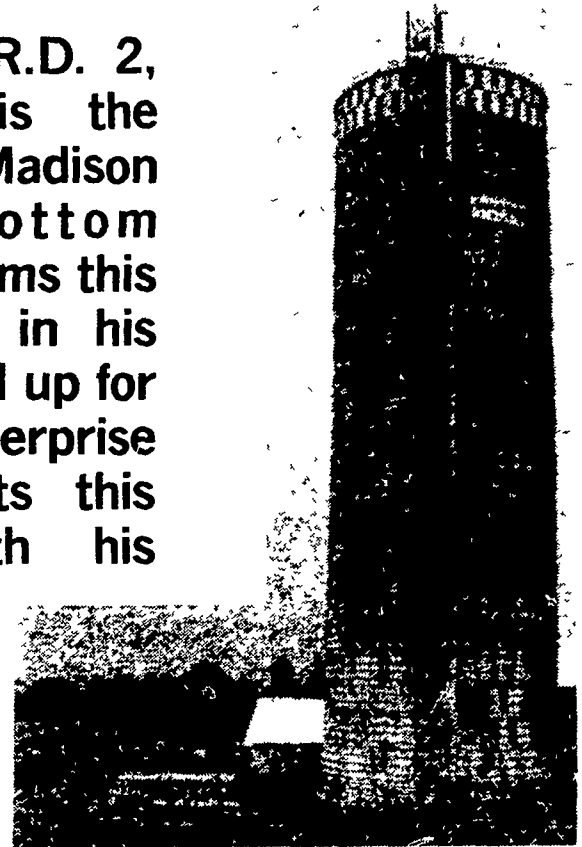
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