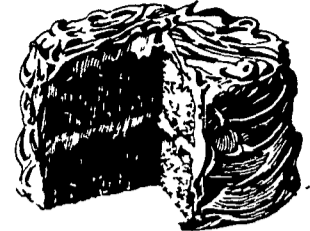


Home On The Range



Chicken flavors Mother's Day

Mom There's no one like her, and no one can replace her.

So why not give her the day off tomorrow from cleaning, farming, and especially cooking? It doesn't matter if you're 9 or 90, you're still someone's "kid," so that someone deserves special attention.

Bake her a surprise on Mother's Day. Most mother's like chicken and most kids love to bake with it because it's so easy to prepare.

So be a kid again and surprise your mom. Bake her a chicken dinner and show her how much you care.

And if you're a mother too, then Happy Mother's Day!

CHICKEN WITH APPLE JUICE

2 whole chicken breasts, boned, skinned
4 T flour
2 T oil
2 T butter
1 1/2 c. apple juice
2 T chopped parsley
1/2 t. crushed marjoram

Dredge chicken breasts in flour, shaking off excess. Heat oil and butter in skillet. Add chicken breasts and brown on both sides. Add apple juice, parsley and marjoram. Simmer over medium heat for 10 to 12 minutes, or until chicken is tender when pierced with a fork. Remove chicken and keep warm. Increase heat and boil sauce until slightly thickened. Serve sauce over chicken.



Crown Mom "Queen for a Day," then treat her to a delectable dish that's sure to please.

She'll truly be the guest of honor as Dad and the kids prepare Special Chicken for Mom.

Dairy Recipes Wanted!

In June, Lancaster Farming, will feature dairy recipes for the entire month. Here is your chance whether or not you are actively involved in dairying, to send in your favorite recipe using milk, cheese, butter, or any other dairy product.

Home on the Range is your recipe column and we need your recipe to fill it. Special gifts have been chosen for each person whose dairy recipe we use. It's our way of saying thank you to you and to the dairy industry. Please only one recipe per family. Recipes will be chosen on a first come first serve basis, and cut off date will be June 12.

Persons whose recipes are not used will receive a special second prize. So either way, you're a winner!

Send your recipe to Home on the Range, Dairy Recipes, Lancaster Farming, Box 366, Lititz, PA 17543. Please remember to include your name and address.

SPECIAL CHICKEN FOR MOM

2 T. oil
2 1/2 lb. chicken pieces
1 envelope Lipton Onion soup mix
1/2 t. tarragon
1 c water
1/2 c. white wine
2 T. all-purpose flour
1/2 c. whipping cream

In large skillet, heat oil and brown chicken; drain. Add onion soup mix and tarragon blended with water and wine. Simmer covered 45 minutes or until chicken is tender. Remove chicken to serving platter and keep warm. Into skillet, stir flour blended with cream. Bring to the boiling point, then simmer, stirring constantly, until sauce is thickened, about 5 minutes. Serve over chicken.

CHILI CHICK-A-RONI

1 broiler fryer chicken, cut
2 c. water
1 t. salt
3 c. chicken broth
2 c. elbow macaroni, uncooked
1 c. tomato sauce
1/2 t. chili powder
1 t. celery salt
2 T. grated Parmesan cheese
1 T. vinegar

In deep saucepan, place chicken. Add water and salt; cover and simmer about 45 minutes or until fork can be inserted in chicken with ease. Reserve broth. Cool. Separate meat from bones and cut in bite-size pieces, discarding bones and skin. Measure broth from pan and add water to make 3 cups. Return broth to saucepan and bring to boil. Add macaroni and simmer about 10 minutes, stirring often, until most of liquid is absorbed. In small bowl, mix together tomato sauce, vinegar and chili powder, stir into macaroni. Add chicken and sprinkle in celery salt, mix thoroughly. Cook about 15 minutes over low heat to blend flavors. Remove to serving dish and sprinkle with Parmesan cheese.



Chicken in apple juice....a tangy different. Apples taste good and so does chicken. Why not together? Apple juice adds a tangy taste to this chicken dish and it's ideal for warm weather since preparation is minimal and results are delicious!

SPICED CHICKEN

1 c orange juice
1 1/2 c sliced fresh, canned or frozen peaches
2 T brown sugar
6 ea fryer chicken legs and thighs
1/2 c flour mixed with 1 t salt and 1/8 t pepper
cooking oil to depth of 1/2 inch in large fry pan
2 T vinegar
1 t mace or nutmeg
1 t sweet basil
1 clove garlic, minced

Put oil in fry pan. While it is heating dredge chicken in seasoned flour. Brown chicken. While it is browning, combine orange juice and peaches with brown sugar, vinegar, mace or nutmeg, sweet basil and minced garlic. Simmer 10 minutes. Remove chicken when it is browned and pour off oil, retaining the flavorful browned bits in skillet. Replace chicken, and pour fruit sauce over top. Cover and simmer about 20 minutes.

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Cook's Question Corner



QUESTION — When I was a young girl in Iowa, my mother used to put up a sweet dill pickle which I believe they called a "Gherkin." I asked my husband to plant some of these but have found it impossible to purchase any such seed. Can anyone advise me as to whether this midget pickle is called a "Gherkin" and if so, where can I purchase it? Also, I would like to have a recipe for this sweet/sour spiced pickle, if any of your readers can supply one.

Helen Huber, Harborton, VA

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