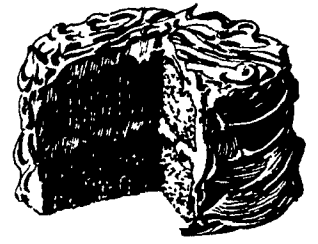


Home On The Range



Chicken, designed for your budget

Most people will agree that chicken is the most versatile meat dish available. And if you've priced it in the store recently, you will have discovered that its cost makes chicken a favorite for every budgeting cook.

Chicken tastes great in casseroles, sandwiches, and salads, and can be fixed by broiling, baking, boiling or frying.

Honey, barbecue sauce, bread crumbs, butter, marmalades, and the list goes on for the multitude of toppings that enhance chicken's flavor.

So treat your family to chicken tonight with one of the recipes on this page and make chicken your favorite meat dish too.

CHICKEN 'N SPINACH

2 slices bacon
2 T. chopped onions
1 can chicken and star soup
1 soup can of water
1/4 c. chopped, cooked spinach
In saucepan, cook bacon until crisp. Remove and crumble. Pour off all but 1 T. drippings. Cook onion in dripping until tender. Add remaining ingredients. Heat and stir now and then.

Mrs. Charles Blehl, Allentown

CHICKEN CASSEROLE

1 chicken, cooked, off bone, diced
broth of chicken
3 c. diced potatoes
1 pint peas
1 pint corn

Add chicken, potatoes, peas, and corn to broth and cook until done. Thicken. Mix up biscuits and place on top of thickened mixture. I use an oblong pan. Bake at 400 degrees until biscuits are brown. This is good frozen or made one day to use the next when you will be busy.

Juba Shaul, Brogue

CHICKEN ETTI

1 8-oz. pkg. spaghetti
4 c. cut-up precooked chicken
1/4 c. pimento
1/4 c. green pepper
2 cans mushroom soup
1 c. chicken broth
1/4 t. celery salt
1/4 t. pepper
1 onion, grated
3/4 lb. Velveta cheese, grated

Cook spaghetti in water until soft. Drain. Add chopped chicken, soup, broth and seasonings. Add all of cheese minus 1 cup. Mix. Place in casserole dish. Sprinkle reserved cup of cheese on top.

Bake at 350 degrees for one hour.



Lemon Honey Fried Chicken is an old favorite with a new touch.

Cook's Question Corner

ANSWER - For the cook who recently requested a recipe for Danish Kringle is the following submission from Mrs. Robert Hestand. Thanks go also to Mrs. Robert Frey of Phillisburg, N.J. for a recipe:

DANISH KRINGLE

1 stick butter
1 c. flour
1 T. water
Blend like pie crust.
Roll out between 2 sheets of waxed paper to size of cookie sheet. Take off top paper and place dough on greased cookie sheet. Remove other paper.
Bring to boil:
1 c. water
1 stick butter
Remove from heat and beat in.
1 c. flour
3 eggs, add separately
1/2 t. almond flavoring
Spread this over crust. Bake about 40 minutes at 375 degrees. Frost when still warm with thin powdered sugar icing, using 1/2 t. of almond flavoring to icing.

Mrs. Robert Hestand
Wycombe, Pa.

LEMON HONEY FRIED CHICKEN

1 broiler-fryer chicken, cut
1/2 c. lemon juice
1 T. honey
1/4 t. marjoram
1/4 t. tarragon
1 t. salt
1/2 t. pepper
1/2 c. plus 3 T. flour, divided
2 c. cooking oil
2 c. hot water

In small shallow dish, mix together lemon juice, honey, marjoram and tarragon. Place chicken in mixture, one piece at a time, turning to coat; reserve excess mixture. Sprinkle chicken with salt and pepper. Place 1/2 c. flour in another shallow dish and add chicken, one piece at a time, dredging to coat. Place oil (about 1-inch deep) in large frypan and heat to high temperature.

Add chicken and cook about 5 minutes, turning to brown on all sides. Reduce heat to medium high and continue cooking about 15 minutes more or until fork can be inserted in chicken with ease. Remove chicken from frypan; set aside and keep warm.

Drain all but 2 T. of the oil and pan drippings; return temperature to medium high. Add 3 T. of the flour and stir to brown, about 1 minute. Slowly stir in hot water and 2 T. of the reserved lemon juice mixture. Cook about 3 minutes, stirring until thickened. Serve tangy gravy hot with chicken.

National Broiler Council



Mexican Chicken Soup will make you a winner every time you serve it.

MEXICAN CHICKEN SOUP

1 broiler-fryer chicken, cooked and cut
2 T. cooking oil
1 clove garlic, quartered
2 T. vinegar
1 T. chili sauce

1 t. salt
1 t. chili powder
1/2 t. tarragon leaves
1/4 t. dry mustard
3 drops bottled hot sauce
4 c. chicken broth
1 can tomatoes, (16 oz.) cut in small pieces

In large frypan, heat oil to medium temperature. Stir fry onion and celery reserved form chicken broth (add water to reserved broth to make the 4 cups)

with garlic for about 2 minutes. Stir in vinegar, chili sauce, salt, chili powder, tarragon, dry mustard and bottled hot sauce. Add chicken broth and tomatoes. Bring to a boil, stirring often. Reduce temperature to low and simmer for 15 minutes. Add cooked chicken and continue to simmer for 10 minutes more. Serve hot with corn chips.

National Broiler Council

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