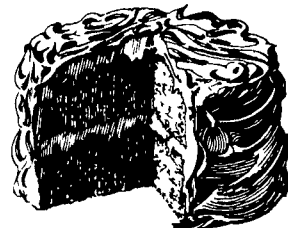




Home On The Range



Try a new chicken recipe

Most freezers contain at least one chicken hiding among the packages of garden vegetables that occupied so many hours this summer.

Because it can be prepared in so many ways and is suitable for nearly every occasion, chicken has long been a favorite of both cooks and guests.

If, like most people, you have a few treasured chicken recipes that occupy the premier spots in your recipe file, it may be time to add a new one - or two. Don't, of course, abandon those old favorites, but do try some of the recipes below; you may find one you like.

CHICKEN SALAD CASSEROLE

2 cups cubed, cooked chicken
1 small green pepper, sliced
1 small can mushrooms, drained
½ cup slivered water chestnuts
1 can french fried onion rings
¼ cup mayonnaise
¼ cup skim milk
Little salt

Preheat oven to 350°F. Simmer green pepper slices until tender. Drain. Combine milk with mayonnaise. Add green pepper, mushrooms, water chestnuts, chicken and salt.

Place in 1½-quart casserole and top with onion rings. Cover and bake 30 minutes. Remove cover and bake 5 minutes longer to crisp the onion rings. Makes 4 servings. Leftovers can be eaten cold.

Betty Biehl
Mertztown

CRISPY FRIED CHICKEN

2½ to 3 pounds cut up frying chicken (or chicken parts) and enough Crisco for deep frying.

Seasoned Flour:

1½ cups all-purpose flour
1 tablespoon garlic salt
1½ teaspoons black pepper
1½ teaspoons paprika

¼ teaspoon poultry seasoning

Combine ingredients and set aside.

Crispy Batter:

¾ cup all-purpose flour

½ teaspoon salt

1/8 teaspoon pepper

1 beaten egg yolk

¾ cup flat beer or water

Combine flour and seasonings in medium bowl. Combine egg yolk and beer or water. Add gradually to dry ingredients. Heat Crisco to 365°F. in deep saucepan or deep fryer to a depth of 2 inches. Moisten chicken pieces. Dip in seasoned flour, then batter, then back in seasoned flour. Fry in hot Crisco for 15 to 18 minutes or until well done. Drain on paper. Makes 4 servings.

If you want gravy from this chicken, cook the chicken first before frying. Don't deep fry the chicken as long. Just until golden brown.

Linda Zerr
Sinking Spring

CLASSIC CHICKEN KIEV

3 broiler-fryer chicken breasts, halved, boned and skinned
6 tablespoons butter
1 tablespoon chopped chives
½ teaspoon garlic powder
½ teaspoon tarragon
¼ cup flour
2 eggs, beaten
1 cup fine fresh bread crumbs
½ teaspoon salt
1/8 teaspoon pepper
2 cups cooking oil, approximately

Cut butter in 1 tablespoon pieces. In small bowl, mix together chives, garlic powder and tarragon. Roll each piece of butter in seasoning mixture, turning to coat thoroughly. Refrigerate butter until cold and firm. Place chicken breast halves on hard surface. With meat mallet or similar flattening utensil, gently pound chicken to ¼-inch thickness. Place 1 piece of seasoned butter on each chicken breast half; roll up, envelope fashion, and secure with string or food picks. Sprinkle each chicken roll with flour, then dip in beaten egg. Roll chicken in bread crumbs until thoroughly coated; sprinkle with salt and pepper and chill for at least 30 minutes.

In deep fryer, place cooking oil, filling to no more than ⅓ full. Heat to medium temperature (about 360°F.): Add chicken, a few pieces at a time, and cook about 6 minutes, or until golden brown and fork can be inserted in chicken with ease. Makes 6 servings.

LITTLE CHICKEN DINNERS

½ pound bulk pork sausage
¼ cup butter or margarine
⅓ cup flour
¼ teaspoon salt
2 cups chicken broth
1 cup light cream
1 3-ounce can chopped mushrooms
2 cups cut-up cooked chicken
Pastry rounds (below)

Shape sausage into 1-inch balls. In medium skillet, brown balls; remove and drain. Pour fat from skillet. Melt butter over low heat; stir in flour and salt until mixture is bubbly. Remove from heat. Stir in broth, cream and mushrooms (with liquid). Heat to boiling, stirring constantly. Boil and stir 1 minute.

Heat oven to 425°F. Divide chicken, sausage and sauce into 6 ungreased individual baking dishes. Place one Pastry Round on each dish; fold pastry under, even with edge of dish. Flute. Cut slits on top. Place dishes on baking sheet; cover with aluminum foil. Remove foil last 10 minutes of baking. Bake 30 minutes or until crust is brown. Insert pastry chicken in each baking dish. Serves 6.

Pastry Rounds

Prepare pastry for two crust pie. Roll to 1/8-inch thick; cut into rounds 2 inches larger than tops of baking dishes. Roll remaining

pastry ¼ inch thick. Cut into chicken shapes. Place on ungreased baking sheet; insert wooden pick in each chicken. Bake 15 to 20 minutes.

CHICKEN ASPARAGUS STRATA

1 whole broiler-fryer chicken, cooked, boned, skinned and cut in bite-size pieces
⅓ cup chopped onion
⅓ cup chopped celery
1 tablespoon lemon juice
½ teaspoon salt
¼ teaspoon poultry seasoning
¼ teaspoon pepper
½ cup mayonnaise
8 slices whole wheat bread, crusts removed, cubed, divided
1 14½-ounce can cut asparagus, drained
4 eggs, beaten
3 cups milk

1 cup grated sharp Cheddar cheese
Place chicken in a deep saucepan. Add 2 cups water, 1 small sliced onion, 3 celery tops, 1 teaspoon salt, and ¼ teaspoon pepper. Cover and simmer about 45 minutes or until fork can be inserted in chicken with ease. Remove chicken from pan and cool. When cool, remove meat from bones and cut in bite-size pieces. Discard bones, skin and broth or reserve for another use. In medium bowl mix together chicken, onion, celery, lemon juice, salt, poultry seasoning and pepper; mix well, then fold in mayonnaise. In large, deep greased refrigerator-to-oven baking dish evenly sprinkle one-half of bread cubes. Spread chicken mixture over bread cubes; add asparagus and then remaining bread cubes. In small bowl, beat eggs and milk together; pour over asparagus, bread cubes and chicken. Cover and refrigerate for at least 4 hours. Bake at 325°F. for 15 minutes. Remove from oven, sprinkle with cheese and return to oven to 50 more minutes. Makes 6 servings.

CHICKEN A LA KING

3½ cups noodles
1 can cream of chicken soup

(Turn to Page B7)



The Little Chicken Dinners pictured above make entertaining affordable.



Chicken Kiev, a classic chicken dish dating back to the czarist days of Russia, is still an international favorite.

Featured Recipe

This week's featured recipe comes from 1984 Candy Queen Nancy Hartz. A secretary at Wilbur Chocolate Factory in Lititz, Nancy says she enjoys promoting the industry she works for.

When she can find the time in her busy schedule, Nancy enjoys making her own candy. The Peanut Butter Fudge recipe below is one of her favorites. To learn more about Nancy and her promotional activities, see the story featuring her in this section.

Peanut Butter Fudge

2 cups sugar
1 cup milk
2 cups marshmallow cream
1 12-ounce jar crunchy peanut butter
1 teaspoon vanilla

Combine sugar and milk; bring to a boil. Stir for 5 minutes over medium heat to a soft boil (238°F.) Remove from heat and stir in marshmallow, peanut butter and vanilla. Beat until well blended. Pour into a greased 9-inch square pan. Cut into squares.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543

October

13

October is Pork Month

20

Cheese dishes for fall

27

Perfect Potatoes