

Shartlesville Cookbook

(Continued from Page B2)

VERY RITZ CHICKEN

3 whole chicken breasts or 6 halves, skinned and boned
2 eggs, lightly beaten
1 cup seasoned bread crumbs
3 tablespoons olive oil
6 slices mozzarella cheese
1 pint heavy cream or evaporated milk

1 cup parmesan cheese, grated
2 tablespoons parsley, chopped
Pepper
Dip chicken breasts into beaten eggs; coat with bread crumbs. Heat oil in frying pan on medium heat. Add coated chicken and brown lightly on both sides. Remove from pan and place in a greased 9x13-inch baking dish, topping each breast with a slice of mozzarella cheese. Mix together remaining ingredients in a saucepan and cook until mixture gets hot and thickens. Pour over chicken and bake in 350 degree oven for 25 minutes. Great served over pasta. Yield: 6 servings.

May be made ahead of time and refrigerated. Bake 30 minutes before serving.

FRIED GREEN TOMATOES

½ cup flour
4 medium tomatoes, sliced 1-inch thick
3 tablespoons butter
3 tablespoons olive oil
Salt and pepper
Dredge tomato slices in mixture of flour, salt, and pepper. Heat butter and oil in skillet; slice quickly on both sides until lightly browned and heated through. Makes 4 servings. Red tomatoes may be used instead of green.

GLAZED HAM LOAF

Loaf:
2 pounds ground smoked ham
1 pound ground pork
1 cup bread crumbs
1 cup milk
2 eggs
1 small onion, chopped fine

Glaze:
½ cup vinegar
½ cup water
½ cup brown sugar
Mix first six ingredients together and form into loaf. Bake at 350 degrees for 1½ to 1¾ hours. Baste last 30 minutes with glaze.
Glaze: Boil together vinegar, water and brown sugar to form a syrup. Baste ham several times with syrup.

BOOVA SHENKEL

Boy's Legs

3 pounds stewing beef
Salt and pepper
12 medium-sized potatoes
3 tablespoons butter
2 tablespoons minced parsley
1 small onion, minced
3 eggs
2½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons fat
7 or 8 tablespoons cold water
3 tablespoons butter or bacon drippings
1 cup diced dry bread
½ cup milk

Wipe meat with a damp cloth; cover with water. Add seasonings to taste and cook slowly for 2½ to 3 hours. Wash potatoes; peel and cut into thin slices, then cook until tender. Drain; add butter, salt and pepper to taste, parsley and onion. Mix well. Beat eggs; add to potatoes and beat mixture lightly. Let stand until pastry is made. Sift together flour, baking powder, and salt. Cut in the shortening with two knives or a pastry blender; add water, using only enough to hold

dough together. Roll thin on a floured board and cut into large circles, about 10-inches in diameter. Spread with some of the potato mixture. Fold dough to form a semi-circle, pressing edges together with prongs of fork. Place on top of the hot meat and broth.

Cover pot closely and boil about 25 minutes. While these are cooking, make a sauce of butter or bacon drippings; add bread cubes and brown. Stir in milk. Arrange the Boova Shenkel on a platter and pour over all the milk sauce. Serve at once. Serves 8 to 10.

Building Strong Families Conference

SUMMERDALE (Dauphin Co.) — The fourth annual regional building Strong Families Conference will be held Tuesday, October 18, 9:00 a.m. until 3:00 p.m., at the Capital Area Intermediate Unit, Summerdale.

The conference, "A Family and Community Approach to Violence", offers alternative

approaches and serves as a catalyst for social services agency personnel.

For registration information phone (717) 921-8003 or (717) 240-6500.

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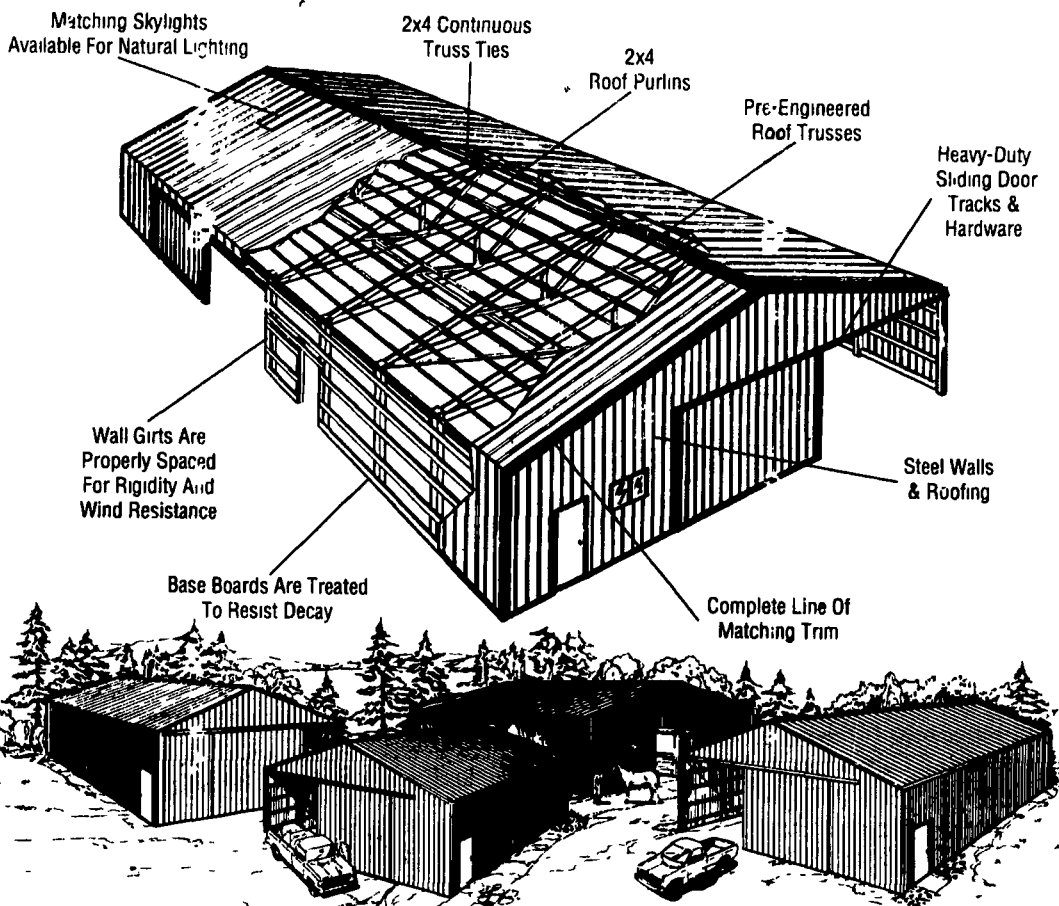
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