Festival Features 'Made With Chicken' Contest

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Ziegler, Fredericksburg, for her Roasted Chicken Legs With GOLD (made with Garlic cloves, Olive oil, Lemon juice, and fresh Dill).

Grilled breast category first place went to Carolyn Brandt, Myerstown, for her Tequila Chicken. First place in the sandwich category went to Sandy Agee, Lebanon, for her Caribbean Chicken Salad. First place in the breast category went to the recipe, Cheese Stuffed Chicken Rolls, prepared by Carolyn Brandt, Myerstown.

First place in the dessert contest went to Robin Norton, Bethel, for her Chocolate Chip Pecan Squares.

Said Norton, "The recipe is a family favorite, a combination of two recipes — chocolate chip pecan bars and another for pecan squares." She combined chocolate chips in the recipe.

This recipe, a family favorite, just is a "little bit gooier," she said.

In the contest, dishes were judged on appearance, flavor, doneness, creativity, and recipe simplicity and clarity.

By the way — four men entered the contest, and they all went home with prizes, noted Schadler.

Following are the top recipes from this year's Hinkelfest.

CHICKEN AND DUMPLING SOUP 2 whole chicken breasts 1 quart water

Cook until tender. Remove breast and cool. Adjust flavor with bouillon cubes. Cook and skim off the fat from broth.

To the broth, add:

1 medium chopped onion

2 minced carrots 1 cup frozen peas

cup nozen

1 cup celery

1 tablespoon parsley ¼ teaspoon butter

¹/₂ teaspoon pepper

Cook until tender, about ½ hour. Add 1 can cream of chicken soup. Add chicken breast (diced to bite-

sized pieces). Bring to a boil for dumplings: Stir together:

ir together: % cup Biscuit mix

¹/₂ cup corn meal

¹∕₂ cup milk

1/4 cup shredded cheese.

Drop batter onto hot liquid, making 12 dumplings. (Drop by teaspoon.) Reduce heat. Co/er. Do not lift cover. Simmer for 12 minutes. Serves 4.

> Nancy Peiffer Jonestown



Second place winners included Henry Nepi, left and Carolyn Brandt.

Where's your mustache? "

TEQUILA CHICKEN

- % cup lime juice
- % cup tequila
- 1 tablespoon cooking oil
- 2 cloves garlic, minced
- ¹/₄ teaspoon salt
- ¹/₄ teaspoon pepper
- 4 medium chicken breasts
- 1 cup chunky salsa
- 1 medium tomato 2 tablespoons honey
- 2 tablespoons noney

In a shallow dish, combine lime juice, tequila, cooking oil, garlic, salt, and pepper. Rinse chicken; pat dry. Add chicken to marinade, turning to coat. Cover and chill about 1 hour.

Meanwhile, for tomato salsa, in a small bowl combine chunky salsa and chopped tomato. Set aside.

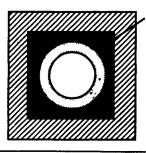
Drain chicken, reserving marinade. Stir honey into marinade.

Grill chicken for 5-10 minutes. Turn chicken and brush with marinade. Grill for 5-10 minutes more. Serve with tomato salsa. Serves 4. Carolyn Brandt Myerstown

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