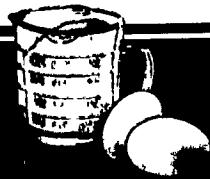




# Home on the Range



## New Ways With Chicken

### CHEESY CHICKEN POT PIE

- 1½ cups chicken stock
- 1 cup cooked, shredded chicken meat
- ¼ cup green peas
- ¼ cup diced celery
- ¼ cup diced carrots
- 1½ cups shredded Cheddar cheese
- 2 tablespoons cornstarch
- ¼ cup milk
- 1 recipe pastry for a nine-inch double crust pie

In a medium saucepan combine the stock, chicken, peas, celery and carrots. Bring to a boil.

Mix cornstarch with milk and stir into stock mixture. Cook, stirring constantly for five minutes. Remove from heat and let cool for one hour.

Preheat oven to 325 degrees.

Stir cheese into filling mixture and pour into a nine-inch pie crust. Top with second crust, seal edges and cut slits in top crust. Place on a cookie sheet and bake for 35 to 40 minutes or until top crust is golden brown.

### CALIFORNIA CHICKEN SALAD

- 3 cups pre-cooked chicken breast meat, diced fine
- 2 cups cherry tomatoes, halved
- 3 scallions, chopped
- ¼ cup horseradish
- ½ cup bacon sour cream dip
- two avocados, peeled, pitted and sliced

In medium bowl, stir together chicken, cherry tomatoes, scallions, horseradish and sour cream dip. Arrange avocado slices on four salad plates. Spoon chicken salad over avocado and serve.

### ALICE CHICKEN

- 4 skinless, boneless chicken breast halves
- 5 fluid ounces Worcestershire sauce
- 8 slices bacon
- 2 tablespoons butter
- 8 ounces fresh mushrooms, sliced
- 8-ounce package Monterey Jack cheese, shredded
- 16-ounce container honey mustard salad dressing

Place chicken in a glass dish or bowl; poke with a fork several times, then pour Worcestershire sauce in and turn to coat. Cover dish or bowl and refrigerate for about one hour.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Heat butter in a small skillet over medium heat. Add mushrooms, and saute for about 10 minutes, or until soft; set aside.

Preheat oven to broil.

Remove chicken from marinade (discard any remaining liquid), and broil for about 5 minutes each side. When chicken is almost finished, top each breast with two slices bacon, then cheese. Continue to broil until cheese has melted, then remove from oven. Serve with mushrooms and salad dressing for topping.

### BACON MUSHROOM CHICKEN

- 2 tablespoons butter, melted
  - 2 bone-in chicken breast halves
  - 1 teaspoon seasoning salt
  - 1 clove garlic, crushed
  - 2 thick slices bacon
  - ½ cup mushrooms, halved
  - ¼ cup heavy cream
- Preheat oven to 350 degrees.

Pour melted butter into a 9x13 inch baking dish. Add chicken, skin side down; sprinkle with seasoning salt and garlic. Turn chicken over, season, and lay bacon strips on top. Sprinkle with mushrooms.

Bake in preheated oven for 45 minutes to 60 minutes, or until chicken is no longer pink and juices run clear.

Remove chicken, bacon and mushrooms to a platter and keep warm. Pour juices from baking dish into a small saucepan and whisk together with cream over low heat until thickened.

Pour sauce over chicken and serve warm. Serve with rice or buttered noodles. Instead of using heavy cream in the recipe, use one teaspoon flour mixed with two teaspoons water.

### CHICKEN AND HAM CASSEROLE

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup milk
- ½ cup cooked, cubed chicken breast meat
- ½ cup cooked and cubed ham
- ½ cup cooked wide egg noodles
- ¼ cup chopped celery
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

- 3 ounces shredded Cheddar cheese

- 1 teaspoon paprika
- Preheat oven to 400 degrees.

Melt butter in a large saucepan over low heat. Stir in the flour and heat until bubbly. Slowly add the milk, stirring constantly, until mixture is thickened and smooth.

Remove from heat and stir in the chicken, ham, noodles, celery, salt and ground black pepper. Transfer this mixture to a 1½ quart casserole dish.

Bake at 400 degrees for 15 minutes. Remove from oven, sprinkle with the cheese and top with paprika, as desired. Return to oven and bake for 5 to 10 minutes, or until cheese is bubbly.

### BACON CHICKEN

- 6 skinless, boneless chicken breast halves
- 6 slices bacon
- 10.75 ounce can condensed cream of celery soup (or any other creamed soup)
- ¼ cup milk

Preheat oven to 350 degrees. Wrap each chicken breast in one piece of bacon.

Place the chicken breasts in a 9x13 inch baking dish. Mix the soup and milk and pour mixture over the chicken breasts. Cover dish with foil.

Bake at 350 degrees for 50 minutes, or until chicken is cooked through and juices run clear. Remove foil for the last 15 minutes of baking, to brown the bacon.

### APRICOT CHICKEN

- 6 skinless, boneless chicken breast halves
  - 1 ½ (1 ounce) packages dry onion soup mix
  - 1 (10 fluid ounce) bottle Russian-style salad dressing
  - 1 cup apricot preserves
- Preheat oven to 350 degrees.

Place the chicken pieces in a four-quart casserole dish. Mix the soup mix, dressing and jam together, and pour over the chicken.

Cover dish and bake for one hour in preheated oven.

### CHICKEN DELICIOUS

- 10 skinless, boneless chicken breast halves
  - 1 teaspoon fresh lemon juice
  - salt and pepper to taste
  - ¼ teaspoon celery salt
  - 1 teaspoon paprika
  - 10.75-ounce can condensed cream of mushroom soup
  - 10.75-ounce can condensed cream of celery soup
  - ¼ cup grated Parmesan cheese
- Rinse the chicken breasts and pat dry. Season with the lemon juice, salt, pepper, celery salt and paprika to taste. Place in a slow cooker.

In a medium size bowl mix the mushroom and celery soups with the sherry/wine. Pour mixture over the chicken breasts and sprinkle with grated Parmesan cheese.

Cook on low setting for 8 to 10 hours, or on high setting for four to five hours.



Chicken Pesto Pizza combines two popular food choices — pizza and chicken.

## Featured Recipe

For some pesto pizzaz on your menu, try this recipe from the National Chicken Council/U.S. Poultry and Egg Association.

Visit their website at [www.eatchicken.com](http://www.eatchicken.com) for more recipe ideas, along with nutrition information and cooking tips.

Photos this page courtesy of the National Chicken Council/U.S. Poultry and Egg Association.

### CHICKEN PESTO PIZZA

- 10-ounce package Italian flavored, fully cooked, carved chicken breasts, or any other pre-cooked chicken breast, chopped
  - 12-inch pre-baked pizza crust
  - 1 jar prepared pesto sauce
  - 6-ounce jar marinated artichoke hearts, drained and chopped
  - ½ cup fontina cheese, grated
- Preheat oven to 450 degrees. Spread pizza crust with chopped chicken, artichoke hearts and grated cheese.
- Place in preheated oven on baking sheet and cook 8-10 minutes, until cheese begins to brown. Makes a 12-inch pizza.

## Tips For Handling Chicken

- Refrigerate raw chicken promptly. Packaged fresh chicken may be refrigerated in original wrappings in the coldest part of the refrigerator.
  - Freeze uncooked chicken if it is not to be used within two days. If properly packaged, frozen chicken will maintain top quality in a home freezer for up to one year.
  - Thaw chicken in the refrigerator or in cold water. It takes about 24 hours to thaw a four-pound chicken in the refrigerator. Cut-up parts take three to nine hours.
  - To thaw in cold water, place chicken in its original wrap or water-tight plastic bag in cold water. Change water often. It takes about two hours to thaw a whole chicken.
  - If chicken is stuffed, remove stuffing to a separate container before refrigerating.
  - When barbecuing chicken outdoors, keep refrigerated until ready to cook. Do not place cooked chicken on same plate used to transport raw chicken to grill.
  - If using a meat thermometer, the internal temperature should reach 180 degrees for whole chicken, 170 degrees for bone-in parts and 160 degrees for boneless parts.
  - Never leave cooked chicken at room temperature for more than two hours. If not eaten immediately, cooked chicken should be kept either hot or refrigerated.
  - Marinade in which raw chicken has been soaking should never be used on cooked chicken.
  - Cooked, cut-up chicken is at its best refrigerated for no longer than two days — whole cooked chicken, an additional day.
- If leftovers are to be reheated, cover to retain moisture and to ensure that chicken is heated all the way through.

## Recipe Topics

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

### September

- 14 — Many Ways With Rice
- 21 — Mushrooms
- 28 — Using Walnuts

### October

- 5 — National Pork Month