

Almond Chicken Casserole *

2 c. diced chicken
1 c. cooked rice
3/4 c. mayo
3 t. lemon juice
3 t. onion
1/2 t. salt
Mix and bake 30 min. at 375°.

1 c. cream of chicken soup
3 hard boiled eggs
1 c. diced celery
almonds
crushed rice crispies for topping

Baked Chicken Breast

4 chicken breasts
mayonnaise

cornflake crumbs
salt and pepper

Remove skin from four chicken breasts. Salt and pepper each breast. Dip in mayonnaise. (spread thickly.) Sprinkle cornflake crumbs over chicken breasts. Wrap each chicken breast in aluminum foil and bake them at 325° for two hours. Serves 4.

Barbecued Chicken (Dolly) *

2 frying chicken, cut up & marinated overnight in Italian and wine dressing and some barbecue sauce, plus mustard, sugar, red pepper and salt. Next day, put chicken in heavy pan. Pour in sauce + 1 c. vinegar and more red pepper and little flour. Cook till tender.

Beer Fried Chicken

3 lb. frying chicken, cut up
3 t. salt
1/2 t. freshly ground black pepper
1 c. flour
2 eggs, beaten

1/2 c. beer
2 T. melted butter
2 T. snipped parsley
cooking oil

THE DAY BEFORE (Preparation and cooking time - 2 hours)

1. Season the chicken with 2 t. of salt and 1/4 t. pepper and let stand for a while.
2. Mix the flour with the rest of the salt and pepper, beat in the eggs and beer until it is smooth, then stir in the butter and parsley.
3. Coat each piece of chicken with this batter and chill in the refrigerator for 1 hour.
4. Fry chicken in hot cooking oil until browned, then drain thoroughly on paper toweling, place in a large open baker or low baking dish, cover with foil, and refrigerate.

THE DAY (Cooking time - 30 minutes)

Bake at 350°, uncovered for 30 minutes.

Betty Godwin's Smoked Turkey *

6 1/2 to 7 lb. turkey
salt and pepper
4 cloves garlic
1/3 c. liquid smoke

1 bay leaf
6 peppercorns
1 small pinch red pepper
1 T. mustard seed

Start turkey preparation the day before serving. Remove pinfeathers, rinse with cold water and pat dry with paper towels. Rub inside and turkey skin with salt and pepper. Cut 1 clove garlic in half and rub cavity. Then leave the 2 halves right inside the bird. Rub skin with second clove of split garlic and discard. Cut 2 slits (small) in breast skin, one near crop, the second for the back and insert a clove of garlic in each. Brush entire turkey inside and outside with 1/4 c. liquid smoke and let stand overnight in your refrigerator.

Next morning...start your oven at 500° or very hot. Put turkey in a shallow roasting pan and bake 15 to 20 minutes. Reduce oven heat to 400° or moderately hot, pour a mixture of 1 c. boiling water and remaining liquid smoke around the turkey. Continue roasting for about 2 hours longer or until turkey is tender. Baste frequently. Cool and serve cold.

Breast of Chicken Parisienne

4 double breasts of chicken
2 T. hot Marsala wine
1/2 t. tomato paste
1 T. flour
scant 1/2 c. stock
1 to 1 1/2 c. sour cream
salt and pepper

1 T. currant jelly
1 T. grated Parmesan cheese
4 T. butter
2 c. mushrooms
cayenne pepper
1 T. sherry
1 T. finely chopped dill

Remove meat from bone, leaving little wing bone at end. Dust lightly with flour, brown quickly in foaming butter, then pour over wine. Remove chicken and add to the pan tomato paste and flour; stir in the stock. Stir over the fire until the mixture thickens; then add very carefully, with a whisk, the sour cream. Season with salt and pepper, jelly and cheese. Put back the breasts, over and cook gently for 15 to 20 minutes. Remove, arrange on a serving dish, pour over the sauce, sprinkle with grated cheese, dot with butter and brown under the broiler. Serve with the following:

Mushrooms with Wine and Dill: Slice the mushrooms finely, put into very hot butter and add salt and cayenne pepper. Cook briskly for 3 to 4 minutes. Pour over sherry and finely chopped dill.

Breast of Chicken Santo

8 half breasts of chicken (6 oz. each)
2 c. rice (soaked in water overnight)
2 cans onion soup
1 soup-can water

2 cans cream of Mushroom Soup
1 soup-can water
3 c. white Santo Wine

Preheat oven to 250°. Soak rice overnight. Pour cans of onion soup and water over rice. Pour cans of mushroom soup and water over chicken. Place rice at one end of casserole and chicken breasts at the other end so soup can be poured as directed. Pour wine over all ingredients in casserole and cover with foil. Bake at 250° for two hours. Remove foil during last half hour.

Chicken À L'Orange

2 chickens, cut for frying
1 t. ground ginger
2 1/2 t. salt
1 c. flour
4 t. cornstarch
oil for frying

2 c. orange juice
2 T. grated orange peel
1 t. soy sauce
1/4 t. garlic powder
1/4 t. ginger
4 T. sherry

Coat chicken with ginger, salt and flour. Brown in oil in heavy pan and remove from pan. Drain off all but about 2 T. drippings. Combine all other ingredients and add to pan, stirring until thickened. Return chicken to pan, baste with sauce. Cover pan and cook chicken until tender, basting occasionally with sauce. Serve sauce in separate bowl.

Chicken and Almonds

1 (4 lb.) chicken
3 small onions
1/2 chopped green pepper
3 c. cooked rice
2 c. tomato juice

1 c. almonds, quartered
3 t. salt
4 t. butter
1/4 t. pepper
pinch of saffron

Cook chicken in boiling water to cover. Add salt, pepper and one onion. Simmer, covered, about 2 hours or until tender. Remove and cool. Strain stock for later use. Separate chicken from bone and cut in small pieces. Chop remaining two onions and sauté in butter about 5 minutes. Add green pepper and cook about 3 minutes. Stir in rice, tomato juice, saffron, remaining salt and 1 c. of chicken stock. Finally add chicken and almonds and heat thoroughly. Serve at once with or without Parmesan cheese sprinkled over top.

Chicken and Artichokes Chantilly

6 half breasts of chicken (6 oz. each)
1/4 c. vegetable oil
3/4 c. chicken broth
3/4 c. Sauterne

1 10 oz. pkg. frozen artichoke hearts
wedges of tomato, onion, bell pepper
salt and pepper
2 c. rice, cooked

Season, flour and brown chicken breasts at 360° in electric skillet. Add chicken broth and Sauterne. Cover. Bake for 45 min. at 300° in covered pan. Add package of artichoke hearts and wedges of tomato, onion, and bell pepper. Bake about 15 minutes more at 300°. Serve over fluffy, white rice or toasted croutons.

Chicken and Broccoli

2 packages frozen broccoli	1 t. lemon juice
2 c. sliced boiled chicken or	1/2 t. curry powder (opt)
4 boned breasts	1/2 c. shredded American cheese
2 cans condensed cream of chicken soup	buttered bread crumbs
1 c. mayonnaise	

Cook and drain broccoli. Place chicken chunks on top. Combine other ingredients and add. Sprinkle cheese over top of this. Place buttered bread crumbs on the top. Bake at 350°. Serves 6.

Chicken and Green Rice

2 c. cooked chicken, cut into bite size pieces	1 c. sharp yellow cheese, grated
1 c. uncooked rice	2 T. chopped onion
1 can cream of mushroom soup	2 T. chopped celery
1 can beef bouillon	2 T. butter
1 c. milk	1 t. Worcestershire sauce
1/2 c. chicken broth	1 pkg. frozen chopped spinach

Sauté onion and celery in butter. Cook spinach according to package directions and drain. Combine with rest of ingredients and stir in a 2 quart casserole. Grate cheese over top and cook at 350° for 45 minutes or until rice is tender. Serves 6.

Chicken and Lobster in Madeira Sauce

1 c. butter	2 cloves garlic, minced
2 T. chopped onion	2 T. tomato purée
2 T. chopped celery	6 c. beef bouillon
1 c. flour	2 T. orange juice
1/8 t. thyme	2 T. sugar
1/8 t. rosemary	1/2 c. Madeira wine
2 small bay leaves	
4 c. cooked lobster meat	
4 c. cooked chicken, skinned, boned and cut in large pieces	

To make sauce: Melt the butter in a skillet until it foams; add the onion and celery, sauté 5 minutes. Blend in flour until light. Add spices and tomato purée; cook slowly 5 minutes, stirring. Add bouillon, cover and bring to a boil; simmer slowly 1 hour. Strain. Cook orange juice and sugar until caramel-colored. Add wine and cook until sugar dissolves. Add lobster and chicken and heat all together.

Chicken Breasts Bake in Wine

1 pkg. frozen chicken breasts (let thaw)	2 cloves garlic, slivered
1 can cream of chicken soup, condensed	4 T. slivered, blanched almonds
1 can mushroom soup, condensed	1/2 c. sherry or white wine
4 T. minced parsley	

Mix soups together; add sherry and garlic. Place half of the chicken breasts in casserole. Cover with soup mixture and then sprinkle parsley and almonds on top. Add remaining breasts and repeat, having parsley and almonds on top. Cover and cook in oven 1 1/2 hours at 350°. Serve with rice and have extra sauce in a gravy boat to pass.

Chicken Calandria

1 4 or 5 lb. chicken, cut up as for fricassee	3 white onions, finely chopped
1/2 c. white waterground corn meal	3 cloves of garlic, finely chopped
1/2 c. olive oil	1 t. sesame seed
1 c. almonds, blanched, and green olives	1/2 t. caraway seed
4 T. of sweet chili powder (the dark unprepared powder)	pinch of mace and marjoram
6 oz. Claret	

In a large iron skillet or Dutch oven, heat the olive oil. When hot but not smoking put in the pieces of chicken that have been dredged in the waterground corn meal. (This meal is used, as it has more of the flavor of the home ground meal.) Sear the pieces of chicken, slightly, lower the flame and add the onions and garlic and mix well with chicken. Add the Claret that has been heated, and the spices; then three cups of boiling water. Salt to taste and cover to allow simmering for 1 hour. Do not let it boil actively.

The almonds, olives, and chili powder last, and simmer another hour, stirring occasionally.

Mix a little of the corn meal with water and add to thicken to desired consistency; in doing this be sure to keep stirring until the thickening takes place, as the corn meal is apt to go to the bottom of the pot and stick.

Put aside and re-heat when wanted, as this dish is much better reheated. It can be made the day before using.

The advantage of the "sweet" chili powder is that it makes the seasoning less violent and the flavor much better.

Chicken Cashew Casserole

3 medium-size cans chow mein noodles (reserve a few for topping)
 3 cans cream of mushroom soup, undiluted
 8 whole chicken breast, boned, skinned, cooked and cut into large pieces
 Heat oven to 350°. Mix all ingredients together, except the noodles. When ready to bake, add noodles, mix well and top casserole with a few reserved noodles. Bake 45 minutes.

3 4-oz. cans cashew nuts
 3/4 c. canned chicken broth, undiluted or
 3/4 c. broth from cooking breasts
 3 c. chopped celery
 3/4 c. chopped onions

Chicken Casserole with Rice

3 lb. frying chicken, cut into serving pieces
 1 T. lemon juice
 1/2 c. flour, seasoned with salt and pepper
 1/4 lb. bacon
 6 carrots, pared & quartered
 3 medium onions, sliced & separate
 THE DAY BEFORE (Preparation and cooking time - 45 minutes)

1. Rub the chicken with lemon juice and shake it in a paper bag with the seasoned flour, coating lightly and completely.
2. Cook the bacon in a skillet until it is crisp. Crumble it and put it into a 4-qt casserole.
3. Brown the chicken in the bacon fat and place the browned chicken in the casserole with the carrots, onions, garlic (pierce the clove with a toothpick so that you can locate it and remove it before serving), and tarragon.
4. Brown the rice in the same skillet, adding cooking oil if necessary. Scrape the bottom of the skillet to get up all the bits. Add the rice to the casserole with the broth and parsley. Cover and refrigerate.

THE DAY (Cooking time - 1 hour)
 Bake at 375°, covered, for about 1 hour to cook the rice thoroughly, adding more broth if needed. Remove garlic before serving.

1 large clove garlic
 1 t. tarragon
 1 1/2 cups uncooked long-grain rice
 2 c. chicken broth or enough to cover chicken completely
 1/2 c. snipped parsley

Chicken Cheese Bun

1/4 lb. cubed American Cheese
 1 c. cubed cooked chicken (or more if desired)
 2 t. chopped stuffed olives
 1/2 c. Miracle Whip
 Combine all ingredients and spoon between buttered buns. Wrap each bun in aluminum foil and refrigerate until ready to serve. Bake in foil in 350° oven for 15 minutes. Serves 6.

3 chopped hard cooked eggs
 1 t. chopped onion
 2 t. pickle relish
 hamburger buns

Chicken Chinese

2 envelopes onion soup mix
 6 t. cornstarch
 6 T. soy sauce
 6 T. cooking oil
 2 cloves garlic, minced
 4 bell peppers cut into 1-inch squares
 6 ribs celery cut into 1/2 inch slices
 Combine onion soup mix, 2 t cornstarch, 2 T. soy sauce, 2 T. oil and garlic. Mix thoroughly and add chicken. Marinate 20 minutes, stirring several times in a large skillet, heat remaining oil. Cook peppers and celery over high heat for 3 minutes, stirring frequently. Add green onion and cook 2 minutes. Remove from pan. Add chicken to skillet and cook for 3 minutes. In a small bowl, mix remaining cornstarch, sugar, soy sauce and water chestnuts and chicken and simmer for 3 minutes. Add pimento. Serve over noodles or rice. Serves 6 large or 8 small portions.

16 green onions, sliced 1/2 inch
 4 chicken breasts, boned and cut into 1 inch squares
 1 t. sugar
 1 1/2 c. cold water
 1 can water chestnuts, sliced thin
 1 jar pimento, cut into strips

Chicken Divan

4 slices cooked chicken breast
 8 stalks asparagus
 1 T. melted butter
 3 T. grated Parmesan Cheese
 Cook asparagus, drain, and arrange in shallow oven-proof glass casserole. Sprinkle with butter, 1 T. cheese and 2 T. sherry. Top with chicken meat. Beat egg yolks and add to cream sauce, season add remaining sherry. Pour over chicken. Top with remaining cheese. Bake in 400° oven about 10 minutes or until delicately browned.

1/2 c. sherry
 2 egg yolks
 1 c. cream sauce

Chicken Divine

6 chicken breasts
salt and pepper
mushrooms
8 oz. sour cream

4 T. olive oil
4 T. butter
1/3 c. sherry

Debone chicken breasts (raw), and salt and pepper to taste. Roll meat in ball with a couple of mushrooms inside and stick with toothpick. Fry slightly in 1/2 olive oil and 1/2 butter; remove chicken balls and put them in a small amount of water in a roaster. Cook in oven until tender, approximately 45 minutes. When done, add sherry and sour cream to make gravy.

Chicken Fun

Simmer large fryer boiler until tender. Remove skin and bones and cut in large pieces. Place 3/4 of a large can of Chinese noodles into bottom of casserole. Put layer of chicken pieces on top of noodles, then cover with a can of cream of celery soup and a can of milk, blended and heated. Top with remaining noodles and put one can of French Fried Onion Rings on top of noodles. Season with salt and pepper to taste. Put into 325° oven and heat through. (about 30 min.)

Chicken Gourmet

16 pieces of chicken (thighs, legs or breasts)
1 can cream of chicken soup
1 can cream of celery soup

1/2 c. sherry
2 pkgs. (4 oz each) grated sharp cheese

Place chicken in one layer in oblong buttered casserole. Mix undiluted soups and sherry. Pour over chicken. Top with grated cheese. Bake three hours at 275°. May be baked, cooled, then covered and frozen. Serves 8.

Chicken Imperial

2 c. bread crumbs
3/4 c. Parmesan cheese
2 cloves pressed garlic
2 t. salt

1/2 t. pepper
1/4 c. fresh copped parsley
1 lb. butter
8 chicken breasts

Combine first 6 ingredients. Melt butter and soak each breast in it for 3 minutes. Roll and press mixture on each piece. Put in shallow baking dish, pour remaining butter over, and bake for 45 minutes to an hour at 325°. This is truly delicious way to fix chicken. It is like a zippy fried chicken without all the fat.

Chicken Indienne

6 T. butter
1 1/2 c. chopped green pepper
6 T. flour
1 1/2 t. curry powder
3 cans onion soup

1 1/2 c. water
6 c. cooked chicken, cubed
3/4 lb. mushrooms, sliced and sautéed
3/4 c. chopped toasted almonds

Sauté green pepper in butter. Blend in flour, curry powder, onion soup, and water. Cook slowly until thickened, stirring constantly. Add chicken, mushrooms and almonds; simmer 10 minutes. Season to taste.

Chicken Liver Loaf in Aspic *

3/4 LB yellow chicken livers (regular OK). Put them through a grinder with a small piece of onion and through a sieve.
4 whole eggs
1 pt XX cream
pinch of salt

pinch pepper
chopped parsley

Mix 2 whole eggs and 2 egg yolks, cream, salt, pepper, parsley, and livers. Now beat the whites of the two remaining eggs stiff and add to the mixture. Place into 9" bread pan of boiling water and cook 1 hour in 350° oven. Remove and cool.

Aspic for Chicken Liver Loaf

2 pkgs. of salad gelatin aspic
Add 3/4 c. boiling water

3/4 c. cold water
juice of 1 lemon

Take another 9" bread pan & grease it. Mix aspic ingredients. Add about 1 inch of aspic to pan and put in ice box to cool. When cool, but not too stiff, take liver loaf from pan and place over aspic, then pour the rest of the aspic on top of the liver loaf. (If you cannot get the salad aspic, use 2 cans of consommé and add lemon juice and 1 envelope plain gelatin.)

Chicken Orientale (Low cal)

1 to 2 frying chickens, quartered (skinless opt) 2 T. oil
1/2 c. soy sauce 1/2 t. salt
2 cloves garlic, minced 1/4 t. pepper
1 t. ginger 1 T. sherry

Mix soy sauce, garlic, ginger, oil, salt, pepper and sherry. Pour over the chicken. If time allows, it can marinate all day in the refrigerator. Or it can be mixed and poured over the chicken just before baking in a preheated 350° oven for 1 hour and 30 minutes. It will be crispy and very brown.

Chicken Parmesan *

6 chicken legs and thighs connected or 1/4 c. chopped parsley
6 chicken breasts 1 clove garlic (crushed)
melted butter 1/2 c. grated Parmesan cheese
2 c. dry bread crumbs

Dip the chicken pieces in melted butter. Combine bread crumbs, parsley, garlic and cheese. Roll chicken in this mixture. Bake at 350° for 1 hour. Good served with French green beans, Caesar salad and Vienna bread.

Chicken Polynesian

3 lb. frying chicken, cut into serving pieces 1/2 t. nutmeg
1/2 c. flour 1/4 c. butter
1 t. salt 2 1/2 c. sliced pineapple, drained, syrup reserved
1/2 t. celery salt 1/2 c. soy sauce
1/2 t. garlic salt 2 T. sugar

THE DAY BEFORE (Preparation and cooking time - 1 1/2 hours)

1. Shake the chicken in a bag with the flour, salt, celery salt, garlic salt, and nutmeg until it is lightly and thoroughly coated. Brown the chicken in the butter and place the browned pieces in a 2 1/2 quart casserole.
2. Combine the syrup from the pineapple with the soy sauce and sugar and pour it over the chicken pieces in the casserole.
3. Cover and bake, basting several time, in a 350° oven for 45 minutes.
4. Sauté the pineapple slices in the butter left in the skillet until they are golden on both sides. Put the pineapple slices on the chicken and bake for 15 minutes longer. Cool and refrigerate.

THE DAY (Cooking time - 30 minutes)

Bake, covered, in 350° oven for 30 minutes or until heated through.

Chicken Ravioli

1 (3 LB) fryer or hen 1 small can chopped pimento
1 (8 oz) package noodles (about 1/4 in size) 1 can cream of mushroom soup
1/2 c. chopped onion or cream of chicken soup
1/2 c. chopped bell pepper salt and pepper to taste
1 T. butter or oleo 1/2 LB Cheddar Cheese

Cook chicken in salted water until tender. Remove from broth. Debone and cut into bite size serving pieces. Reserve 1 2/3 cup of broth for the casserole. Cook the noodles in remaining broth according to package directions. Sauté onion and bell pepper until tender in butter or oleo. Combine chicken, noodles, bell pepper, onion, pimento, soup, and 1 1/2 c. chicken broth. Cut up about half the cheese into very small pieces and add to mixture. Salt and pepper to taste. Put into a buttered casserole and grate the remaining cheese on top. Bake uncovered at 350° for 30 to 45 minutes or until heated through and cheese is melted. Serves 6 generously.

Chicken Rice Casserole * (Blanch)

1 1/2 c. raw rice 2 cans water
1 can celery soup 8 chicken breast, sautéed in butter
1 can chicken soup

Place rice in casserole. Mix soup and water. Pour over rice. Lay chicken on top. Bake uncovered 2 1/2 hours at 250°.

Chicken Rosé *

8 chicken breast (4 large)
1 t. garlic salt
1 t. rosemary
1 t. basil
1 t. paprika

1 can mushroom soup
3/4 c. water
1/2 c. rosé wine
1/3 c. flour
butter to fry with

Mix flour and herbs. Dip chicken in this and brown in butter. Put in baking pan & mix all liquids and pour over. Dust with paprika. Bake 350° 1 to 1 1/2 hours.

Chicken Salad Deluxe

2 c. cooked chicken, cut up, (chunks)
2 T. lemon juice
1 c. diced celery
3/4 seedless grapes, halved
3/4 c. toasted, salted slivered almonds

1 T. capers
Dash of nutmeg
salt and pepper to taste
mayonnaise

Sprinkle lemon juice over chicken and celery. Let mixture stand at least one hour. Mix together lightly with grapes, almonds, capers, nutmeg, seasonings and mayonnaise. Pile lightly on lettuce cups. Garnish with a few grapes and almonds. Serves 4.

Chicken Soufflé

3 c. cooked chicken, finely ground
6 T. butter
6 T. flour
1 1/2 c. milk
1/2 c. sherry

salt
white pepper
pinch dry mustard
8 egg yolks
8 egg whites, beaten stiff

Melt butter in a saucepan; blend in flour, add milk and stir until mixture comes to a boil. Remove from heat and add sherry. Season with salt, pepper, and mustard. Beat in egg yolks, one at a time. Add ground chicken; fold in egg whites. Heat oven to 350°. Butter soufflé dish (or dishes) and tie a buttered waxed paper collar around the outside. Fill with mixture and bake 40-50 minutes until top is browned and soufflé is firm to the touch. (Note: Do not open oven door until soufflé has baked at least 40 minutes.) Serve immediately.

Chicken Supper Dish *

serves 6

6 full breast of chicken, cooked
1 large yellow onion, chopped
1 c. raw white rice
1 #2 1/2 can solid pack (not drained) tomatoes

2 cloves garlic
2 small cans mushrooms, drained
1/2 green pepper, chopped

Simmer chicken until tender. Save broth. Remove chicken from bones in large chunks. Fry onions and green pepper in a little oil until glossy. Add raw rice and keep over low flame until golden brown. Add tomatoes, garlic, mushrooms, and simmer about 20 minutes. Remove garlic. Place chicken in greased casserole & spread rice mixture on top. Refrigerate after adding about 1 inch chicken broth to casserole. Bake at 350° for 45 minutes. Add a little more broth if it seems dry.

Chicken Tahitian

8-10 chicken breasts, split, and boned (if desired)
2 t. salt
1 t. paprika
1 t. curry powder

4 T. flour
butter
1 1/2 c. cut pineapple, reserve juice
1 1/2 c. canned seedless grapes

Sauce

1 c. orange juice
1/2 c. wine vinegar
1 c. lemon juice
2/3 c. brown sugar
1 c. water
1 c. white wine

1 c. pineapple juice
2 t. curry powder
2 t. salt
7 T. flour
pepper, to taste

Mix salt, paprika, curry powder, and flour; sprinkle over chicken. Add butter to frying pan and brown chicken pieces. Set aside. Combine all sauce ingredients and simmer 10 minutes, stirring with a whisk. Sauce will thicken slightly. Pour over chicken which has been placed in a baking dish. Bake covered for 45 minutes at 350°. Add pineapple and grapes for the last 10 minutes.

Chicken Valenciana

1 5 lb. hen
1 bunch celery, chopped
1 T. horseradish
3 large onions, chopped
1 T. Worcestershire sauce
1 bell pepper, chopped

1 can tomatoes, 2 1/2 size
1 can tomato paste
1 can mushrooms
salt and pepper to taste
1 can peas
1 1/2 c. raw rice, boiled until tender

Boil hen; season stock highly and save. Cook onions, celery and pepper in butter until tender; add 2 c. chicken stock; cook 15 minutes; add tomatoes and tomato paste; simmer slowly until the tomatoes have cooked to pieces and you have a thick Creole sauce. A half hour before serving, add chicken that has been shredded in rather large pieces, boiled rice, and mushrooms; add more chicken stock if necessary; let cook until rice has practically absorbed the moisture; add peas 10 minutes before serving. Put on platter; garnish with hard-boiled eggs cut in quarters alternating with small Vienna sausages and parsley. Serves 12 to 14.

Chicken with Grapes and Wine

2 small (1 1/2 - 2 1/2 lbs. each) broiling chickens,
cut into serving pieces
salt and freshly ground black pepper
3 T. butter

2 c. fresh white seedless grapes
2 T. finely chopped onions
1 c. dry white wine or dry vermouth

THE DAY BEFORE (Preparation and cooking time - 30 minutes)

1. Sprinkle the chicken pieces with salt and pepper and sauté them in the butter in a skillet until they are well browned.
2. Add the grapes and onion and stir until they are lightly browned. Add the wine and bring to a boil. Simmer this for 5 minutes.
3. Cool and put into a 3 quart casserole. Cover and refrigerate.

THE DAY (Cooking time - 40 minutes)

Bake for 40 minutes, covered, at 375°.

Chicken with Lemon Cream Sauce

1 4 lb. chicken
1/2 c. butter
1 T. sherry
1 T. white wine
1 large lemon

1 small orange
2 t. lemon juice
salt and pepper
1 c. thin cream
little grated cheese

Cut the chicken up carefully, as for casserole. Cook until brown all over in foaming butter. Cover with lid and continue sautéing over a slow fire until nearly cooked. Remove the chicken and stir into the pan the sherry and white wine. Add the grated rind of the large lemon, the grated rind of the orange, the lemon juice, and season with salt and pepper. Turn up the fire and stir in the cream slowly. Put back the chicken and toss over the fire for a few minutes. Arrange on a serving dish. Pour over the sauce and sprinkle with the grated cheese. Put a few thin slices of lemon and few small pieces of butter on top. Brown under the broiler. Serves 4.

Chicken with Mushrooms

2 large fryers
salt, red and black pepper
1 c. chopped onions
1 c. chopped green pepper
1 clove garlic

1 c. chopped celery
1 stick oleo or butter
1 c. olive oil
2 (4 oz) cans mushrooms
1 c. white wine

Cut chicken in quarters and rub with salt, red and black pepper. Place in roasting pan. Cover with chopped onions, green pepper, garlic and celery. Cut oleo or butter over chicken and add olive oil. Bake in covered pan at 375° for 1 hour. Uncover and add mushrooms and wine and continue baking uncovered for 15 to 20 minutes, basting until as brown as desired. Serves 6.

Chili Chicken *

16 oz. noodles (med.)
1/2 c. onion
2 T. butter
3 c. mushroom soup

1 c. (4 oz) pimiento
2 t. chopped hot pepper
3 or 4 c. turkey or chicken
2+ c. cheese

Heat oven to 350°. Cook noodles. Drain. Cook onion in butter, stir in soup, pimiento and chili powder. In greased 4 qt. casserole layer 1/2 noodles & 1/2 chicken, salt, pepper. Top with 1/2 soup mix and 1/2 cheese. Repeat. Bake uncovered 45 min.

Country Captain (Chicken)

8 split (1/2) chicken breasts or 16 thighs
salad oil or margarine
1 c. frozen or 2 medium chopped onions
1 green pepper, chopped
2 T. chopped parsley
2 cans condensed tomato soup

1/2 c. water
1 t. curry powder
1/2 c. currants
1/2 c almonds sautéed
1 c. uncooked rice (for instant, follow directions)

Salt and pepper chicken pieces; brown slightly in salad oil or margarine in heavy skillet or flameproof casserole dish. Add onions, green pepper and parsley last 5 minutes, stirring to prevent burning. Add tomato soup, 1/2 c. water and curry powder. Cook covered in 300° oven for 1 hour or more until tender. Add currants last 1/2 hour. If too dry, add more water and tomato soup. Boil or steam rice and drain well. Place on heated platter, surround with chicken, pour sauce over this and sprinkle almonds on top. Sauce is even better if cooked ahead and rewarmed. For easy serving, rice can be added to casserole of chicken and sauce. Make extra sauce as rice absorbs it. Serves 8

Crab & Artichoke Heart Casserole or Chicken *

1 stick butter
4 T. flour
1 pt. milk
1 t. worcestershire
salt and red pepper
1 t. grated onion

1 c. grated cheese
3 6 oz. can crab meat
6 hard boiled eggs
1 large can artichoke hearts
1/2 c. fine bread crumbs

Melt butter in top of double boiler. Stir in flour. When smooth, add milk, slowly. Stir till thick. Add seasonings, onion, 3/4c. cheese. Flake crabmeat. Slice eggs and drained artichoke hearts lengthwise. Put in oblong casserole and cover with sauce. Add remaining 1/4 c. cheese to bread crumbs and sprinkle on top. Bake at 325° about 30 minutes. Chopped chicken breast can be substituted for crab meat.

Crunchy Chicken

2 fryers, cut in parts
2 c. Ritz cracker crumbs
3/4 c. Parmesan cheese
1/4 c. parsley, chopped

1 clove garlic, pressed
2 t. salt
1/8 t. pepper
1 c. butter, melted

Preheat oven to 350°. Blend together Ritz cracker crumbs, Parmesan cheese, parsley, garlic, salt, pepper. Dip each piece of chicken in melted butter and then in Ritz cracker crumb mixture. Arrange in open shallow pan or casserole. Pour remaining butter over chicken and bake one hour at 350°. Do NOT turn chicken.

Crunchy Chicken Casserole

2 c. cubed chicken
1 c. diced celery
1/2 c. salted cashews
3 T. lemon juice
1/2 c. chopped green pepper
1/4 t. salt

1 c. mayonnaise
1/2 c. milk or broth
1/4 c. pimiento
paprika
1 can French fried onions (3 1/2 oz)

Mix in order given except for 1/2 c. onions and paprika. Bake in 1 1/2 quart casserole at 350° covered for 30 minutes. Top with remaining onions and paprika; bake 5 minutes longer. Serves 6.

Delicious Baked Chicken

Chicken pieces
liquid cooking oil
garlic powder

salt and pepper to taste
worcestershire sauce

Rub each piece of chicken with oil. Sprinkle on garlic powder, salt and pepper. Pour 2 or 3 T. Worcestershire sauce over chicken. Bake at 350° about 1 hour, covered. The chicken and gravy it makes will turn a beautiful golden brown.

Deviled Chicken

1 c. cooked, diced chicken
1/4 c. slivered almonds
1 small onion, chopped
1/2 c. mayonnaise
2 or 3 hard cooked eggs
1 c. cooked rice
1 can cream of mushroom soup
salt to taste
1 t. lemon juice
3/4 c. diced celery
crushed potato chips
paprika

Mix and place ingredients in buttered casserole or pan with crushed potato chips over top. Add paprika for color. Bake at 375° for 45 minutes. Serve 6. This is a nice ladies' luncheon dish.

Golden Orange Chicken

12 slices of white bread
2 t. salt
2 t. orange rind, grated
4 eggs, well-beaten
2/3 c. orange juice
8 pounds chicken parts
3/4 c. butter, melted

Dry bread slices at 200° for about 1 hour. Place 6 slices in 3 clear plastic bags. With a rolling pin, crush finely. In a shallow dish, combine the bread crumbs with salt and orange peel. In a second shallow dish, combine the bread crumbs with salt and orange peel. In a second shallow dish, beat eggs with a fork until blended. Stir in orange juice. Using kitchen tongs, dip chicken parts first into orange juice-egg mixture, turning to coat all sides. Then dip chicken in bread crumb mixture, coating well. Place chicken parts on rack to dry slightly. In hot oven (400°) melt butter in a 15 1/2 X 10 1/2 X 1 inch baking pan. Serves 12

Hot Chicken Salad *

2 c. diced cooked chicken (large pieces)
2 c. celery (cut on slant, large pieces)
1/2 c. sliced almonds
1/2 t. salt
2 t. grated onion
1 c. Hellman's mayonnaise
2 T. lemon juice

Mix all above ingredients and put in large shallow baking dish.

Topping

Mix: 1/2 lb. cheddar cheese grated, 2 c. crushed potato chips. Sprinkle topping over other ingredients. Bake 15 minutes in 400° oven.

Hot Chicken Salad II

4 c. cold cut up chicken chunks (cooked)
2 T. lemon juice
2/3 c. finely chopped toasted almonds
3/4 c. mayonnaise
1 t. salt
1/2 t. monosodium glutamate
1 c. cheese, grated
2 c. chopped celery
4 hard cooked eggs (sliced)
3/4 c. cream of chicken soup
1 t. onion, finely minced
2 pimentos, cup fine
1 1/2 c. crushed potato chips

Combine all except cheese and potato chips and almonds. Place in a large rectangular dish. Top with cheese and potato chips, and almonds. Let stand overnight in refrigerator. Bake in 400° oven for 20 to 25 minutes. Serves 8.

Hot Jalapeño Chicken

3 3 1/2 chicken, cut in pieces
salt
pepper
butter or margarine
1 T. light brown sugar
1/2 c. catsup
1 onion, sliced thin
4 jalapeño peppers, chopped (use canned peppers)
2 T. liquid from canned peppers
2 c. water
1 c. vinegar

Arrange chicken parts in baking pan. Salt and pepper and place pats of butter on all pieces. Mix together the next seven ingredients and pour over chicken parts. Cover tightly with lid or aluminum foil, and bake at 400° for one hour. Remove foil and bake at 325° for 30 minutes.

Lemon Buttered Chicken *

2 3 lb. fryers
2 t. salt

2 T. lemon juice
4 T. butter

Place cut up fryers in a greased pan. Sprinkle with salt. Add lemon juice and dot on butter. Bake in 375° oven for one hour, basting frequently. If pan becomes too dry add water. This recipe is wonderful for parties because oven can be turned low and overcooking doesn't seem to affect it. Serve garnished with slices of lemon.

Orange Chicken

1 large onion, chopped
3 T. cooking oil
3 lb. frying chicken, cut into serving pieces
1/2 c. flour, seasoned with salt and pepper

1 c. orange juice
1/2 c. water
1/4 c. white wine, dry vermouth, or sherry
2 beef bouillon cubes

THE DAY BEFORE (Preparation and cooking time - 1 hour 15 minutes)

1. Brown the onion in cooking oil in a Dutch oven or other large pot and add the chicken pieces, which have been tossed in a paper bag with the seasoned flour. Brown the chicken on all sides.

2. Add the orange juice, water, wine, and bouillon cubes. Cover and simmer, stirring every 15 minutes, for 45 - 60 minutes, or until tender.

3. If, during the cooking time, the liquid is less than half covering the chicken, add more liquid in the above proportions (e.g., 1/2 c. juice, 1/4 c. water, 1/8 c. wine). Cool and refrigerate.

THE DAY (Preparation and cooking time - 25 minutes)

Scrape off the accumulated fat and simmer over a low flame for about 20 minutes.

Oven-fried Parmesan Chicken

2 1/2 lbs. chicken pieces (or 8 half breasts)
1 stick butter or margarine, melted
2 c. fine dry bread crumbs
3/4 c. grated Parmesan cheese
2 T. parsley, snipped

1 garlic clove, minced
2 t. salt
1/4 t. pepper
1/4 c. sherry (opt.)
1 10 3/4 oz. can condensed cream of chicken soup (opt.)

Wipe chicken dry. Dip in butter. Roll in mixture of remaining ingredients, except sherry and soup. Press crumbs down. Place chicken in a shallow, foil-lined pan. Do not overlap pieces. Bake at 350° for 1 hour. Do not turn chicken. May vary by spooning sauce made of sherry and soup over chicken the last 15 minutes of baking. Serves 4-6.

Peanut Butter Chicken

1 broiler-fryer (2 1/2 to 3 lbs.)
1/4 c. flour
1 egg
1/3 c. peanut butter
1 t. salt

1/8 t. pepper
1/3 c. milk
1/2 c. dry bread crumbs
1/4 c. peanut oil

Wash and dry chicken pieces. Dip each piece in flour. Blend egg with peanut butter, salt, pepper. Gradually add milk, beating with fork to blend. Dip floured chicken in peanut butter mixture, then in crumbs. Place in oiled baking pan. Drizzle remaining oil over chicken pieces. Bake in 375° oven 45 minutes or until tender. Serves 4.

Popover Chicken

2 3-pound chickens
salt
pepper
flour
1/4 c. peanut oil or chicken fat
4 c. flour
2 t. salt
10 large eggs
4 c. milk
3 T. butter

4 c. water
1 small onion
2 t. salt
6 to 8 peppercorns (or 2 c. chicken broth)
1/4 c. drippings with butter or fat to make up this amount
1/4 c. flour
2 c. light cream
2 c. chicken broth
salt pepper
2 t. chives or dill

Have chickens cut into 10 pieces each. The breast should be cut in fourths; there should be two second joints; two legs, two wings. Have the backbone cut out right down the line. Simmer the wings, the backbone and the giblets in 4 c. water with small onion, salt and peppercorns. After one hour of slow simmering, strain and reserve the broth. Of course, if you have some good, strong chicken broth in your freezer, you may eliminate the preparation of this broth and simply set out 2 c. from your stock.

Sprinkle the other pieces of chicken with salt, pepper, and light dusting of flour. Turn them over and repeat on the other side. Go easy on the flour; a little is enough here. Get a heavy black iron frying pan hot--about 9- or 10-inch size would be fine. When the pan is hot enough to sizzle a drop of water, add 1/4 c. oil or chicken fat and when that is hot--it will look wavy--light brown the seasoned chicken on all sides, removing each piece to drain on paper towels or brown paper bags as it is browned. Don't try to cook the chicken--just brown it. Save the frying pan, as you'll want the brown drippings later for gravy.

Sift flour and salt into medium bowl. Make a well in the middle, into which drop 10 large eggs. Beat the eggs lightly in the well, without touching the flour any more than necessary. When the eggs are combined and have a light yellow appearance, add milk and melted butter. Blend all together now with an electric beater. Do not continue to beat after the mixture is well blended.

Coat a heavy, shallow baking dish (earthenware or stainless steel, about 4-qt size or two smaller ones) with a rich coating of Crisco. Spare it not. Place the casserole in a hot oven (425 °)

Potpourri De Poulet

2 c. cooked chicken, cubed
2 c. celery, chopped
1/2 c. toasted almonds, chopped
1/2 t. salt
2 T. onion, grated
1/2 c. bell pepper, diced

1/2 c. mayonnaise
2 T. pimiento, diced
2 T. lemon juice
1/2 c. cream of chicken soup
1/2 c. American cheese, grated
3 c. potato chips, crushed

Preheat oven to 350°. Grease 1 1/2 qt. casserole. Combine all ingredients except cheese and potato chips. Toss lightly and place in greased casserole. Spread cheese and potato chips on top. Bake uncovered until heated through and browned on top (about 1/2 hour). Garnish with parsley.

Roulade of Turkey

6 slices turkey, white meat
6 slices ham
18 spears asparagus

1 can cream of mushroom soup
1/2 soup-can milk

Preheat oven to 300°. Grease casserole. Place 1 slice of ham on top of 1 slice of turkey and add 3 spears of asparagus. Roll up and secure with pick if necessary. Place in greased casserole. Cover with cream of mushroom soup, diluted with 1/2 soup-can of milk and bake at 300° for 30 minutes.

Sally's Baked Chicken

1 whole chicken, cut up or 4 thighs
and 4 breasts
1 stick butter
4 green onions, chopped

1/2 c. red wine
salt and pepper to taste
mushroom pieces, opt.

Cut chicken into serving pieces. Place skin side up in shallow baking dish lined with foil. Melt butter, and add onions and wine to butter. Pour over chicken. Season to taste. Cover tightly with foil. Bake at 400° for 1 1/2 hours, basting once or twice. Remove foil and brown. Mushroom pieces may be added while browning. Serves 4 to 6.

Savory Chicken Spoon bread *

1 c. enriched self-rising corn meal	1/2 t. pepper
3 c. milk	1/2 t. tarragon
1 can (4 oz) mushrooms, stems and pieces, undrained	2 c. cooked chicken, diced or 2 cans (5 oz each) chicken
2 T. butter	4 egg yolks, beaten
1 T. dried minced onion	4 egg whites
1 t. salt	Chicken gravy, opt.
1 t. basil	

Measure corn meal; set aside. Heat milk, mushrooms, butter, onion and seasonings in large sauce pan until butter melts. Gradually stir in corn meal. Cook over medium heat until mixture boils; cook, stirring constantly, for 1 minute more. Remove from heat and cool. Stir in chicken, then egg yolks, mix thoroughly. Beat egg whites until stiff but not dry. Fold into corn meal mixture. Pour into greased 2-qt casserole dish. Bake in preheated 350° oven 45 - 50 minutes or until golden brown. Serve immediately. Top with chicken gravy, if desired. Makes 6 servings.

Sherried Chicken Risotto

1 1/4 c. raw rice	1/4 c. dry sherry
1 can cream of mushroom soup	10 to 12 pieces of chicken (legs, thighs, breasts)
1 can cream of chicken soup	1/2 c. silvered almonds
1/4 c. melted butter or margarine	1/3 c. grated parmesan cheese

Lightly butter a 3 quart baking dish and sprinkle rice over the bottom. In a bowl combine soups, butter and sherry. Spread 1 1/2 c. soup mixture over the rice. Place chicken in single layer on top of soup. Spread the remaining soup mixture over chicken. Bake covered in a preheated 350° oven for 1 hour. Remove cover and bake 1 hour longer. Sprinkle with almonds and cheese the last 15 to 20 minutes of baking time. Makes 4 to 6 servings.

Stoncroft Chicken

4 large chicken breasts	sugar
8 large chicken thighs (do not use legs)	1 1/2 sticks butter
4 celery stalks and leaves	3/4 c. flour
2 carrots	6 c. hot milk
3 sliced or quartered onions	2 t. salt, or more
2 bay leaves	1 1/2 t. white pepper
Parsley	sherry or white wine to taste
Salt and pepper	1 1/2 lbs. salted almonds
3 medium cans cubed pineapple	

Simmer the chicken with celery, carrots, onion, bay leaves, parsley, and salt and pepper in water to cover until tender. When cool, remove skin and bones from chicken; cut chicken in pieces and set aside. Drain the pineapple, put in a buttered pan, and sprinkle with sugar. Brown in a hot oven under the broiler. Set aside. Make a cream sauce with the butter and flour, adding the milk gradually. Season with salt and pepper and stir until thick. Add wine, chicken, and most of the almonds and pineapple, reserving some for garnish. Heat in a 350° oven and run under the broiler for a minute or two. (Note: This may also be made with 9 packages of Stouffer's Creamed Chicken. Thaw and add wine, nuts, and pineapple.)

Supreme of Chicken

6 chicken breasts, deboned	3 egg yolks
salt and pepper	1/2 c. white lump crab meat
1/4 t. marjoram	1 T. parsley
1/4 c. butter	6 large fresh mushrooms
1/2 c. sherry	1/2 c. grated Swiss cheese
2 c. cream	

Remove skin from chicken, sprinkle with salt and pepper, rub with marjoram. Cook in butter over low heat till done. Remove chicken, add sherry to pan. Cook till almost evaporated. Add cream and egg yolk, cook over low heat until thickened. Mix enough of sauce with crab meat and parsley to stick flakes together. Sauté mushrooms, fill caps with crab mixture. Place breasts in buttered shallow casserole; place mushroom on top of each. Pour remaining sauce over. Sprinkle cheese over top; run under broiler till brown. Serves 6. Serve with rice and **CURRIED FRUIT**, made as follows. Mix 1/4 c. chutney, 1 c. chopped melon balls, 1/2 c. diced pineapple, 1 banana sliced and 1 c. sauterne. Chill. In meantime, mix 1 c. chicken broth, 1 T. curry powder and 1 t. cornstarch. Simmer till thickened. Add a few chopped pistachio nuts or almonds and seedless raisins. To serve, put cold fruit over hot cooked rice and cover with warm sauce.

Turkey Luncheon Casserole *

2 c. noodles
1 pkg. frozen broccoli
2 T. butter
2 T. flour
1 t. salt
1/4 t. mustard

1/4 t. pepper
2 c. milk
1 c. cheese, grated
2 c. turkey sliced
1/2 c. almonds, toasted (slivered)

Cook noodles and broccoli. Make cream sauce, add mustard and seasoning. Stir in cheese. Drain noodles and broccoli. Chop stems, save buds. Stir stems into sauce. Put noodles in casserole, chicken on top. Cover with sauce. Press buds in. Sprinkle with almonds. Bake 350° 15 to 20 minutes. Serves 6-8.