

## CHICKEN WINGS

36 chicken wings  
1 (5 oz.) bottle soy sauce  
1 tsp. Dijon mustard  
4 tbsp. brown sugar  
1/2 tsp. garlic powder

Rinse chicken wings and pat dry. Mix soy sauce, mustard, brown sugar and garlic powder together. Marinate wings in mixture overnight (or about 6 hours). Bake wings on cookie sheet for about 1 hour at 375 degrees. Baste wings occasionally with sauce. Serves 9-12.

## HOT-N-SPICY CHICKEN WINGS

5 lbs. bag chicken wings (drumettes)  
12 fl. oz. Louisiana Pre Crystal Hot  
Sauce  
1-2 sticks butter

Fry chicken wings until golden brown and drain on paper towel. Mix hot sauce and melted butter and pour into deep pan or crock pot. Add chicken wings to sauce and heat thoroughly.

## GOLDEN CHICKEN NUGGETS

4 whole chicken breasts, skinned & boned  
1/2 c. unseasoned fine bread crumbs  
1/4 c. grated Parmesan cheese  
1 tsp. salt  
1 tsp. thyme (or 1/4 tsp. powdered thyme)  
1 tsp. basil  
1/2 c. butter, melted

Cut chicken into bite-size pieces. Mix dry ingredients. Dip chicken into butter, then into crumb mixture. Bake on foil-lined cookie sheet at 400 degrees for 10 minutes. Serves 8 to 10.

## CHICKEN FLORENTINE

1 sm. chopped onion  
1 sm. can chopped green chilies  
1/2 c. Carnation or Pet milk  
1 can cream of mushroom soup  
1 (8 oz.) box Velveeta cheese  
2 c. boned chicken or turkey  
Grated Colby or Cheddar cheese  
Doritos

Mix first 5 ingredients together and heat until the cheese melts. Add the boned chicken or turkey. Stir and set aside. Line a casserole dish (9x11-inches) with Doritos on the bottom and along the side. Pour the mixture on top. Generously add the grated cheese on top. Bake at 325 degrees for 20-30 minutes.

## MARINADE FOR CHICKEN

1/2 c. shoyu  
1/4 c. water  
1/3 c. salad oil  
2 tbsp. dried minced onion  
2 tbsp. sesame seeds  
1 tbsp. sugar  
1 tsp. ground ginger  
1/8 tsp. dried red pepper  
3/4 tsp. garlic powder

Mix together all the above ingredients. Marinate chicken parts overnight, turning once, or twice to insure complete marinate. Bake in 350 degree oven for 1 hour. If you intend to use a charcoal grill, bake in oven first for 45 minutes and on grill for 15 minutes. Place marinade in a ziploc bag with chicken parts. This makes turning easier.

## CHICKEN CASSEROLE

6 chicken breasts  
2 onions  
8 c. water (approximately)  
3/4 loaf bread  
Celery  
Poultry seasoning  
2 tbsp. melted butter  
1 can cream of mushroom soup  
1 can cream of chicken soup  
Sharp cheese, sliced

Boil chicken breasts with 1 onion in approximately 8 cups of water until tender. Remove skin and bones and separate into pieces. Save chicken stock. Use 13 x 9 inch pan (sprayed with Pam). Tear small hunks of bread (about 3/4 of a loaf) and lay in bottom of pan. Slice 1 onion thin and lay on top of bread. Sprinkle celery, poultry seasoning on top. Lay chicken pieces on top. Melt margarine and pour over chicken pieces. Combine mushroom

soup, cream of chicken soup and pour on top. Cover the top with sharp cheese sliced all over the top. Bake until done.

## CHICKEN CACCIATORE

1 pkg. chicken  
1/4 c. butter  
1/2 c. sherry  
15 oz. can stewed tomato bits  
1 (6 oz.) can mushrooms  
1 pkg. Italian dressing mix  
1/4 c. chopped green pepper  
1 tsp. Italian seasoning  
Garlic powder, to taste  
Bayleaf

Boil chicken until done. Save water (use this to boil rice in). Cut chicken into tiny squares. Brown in butter and sherry. Add tomatoes, mushrooms, Italian dressing mix, green pepper and other seasonings. Bring to boil and simmer for one hour. Serve over rice.

## SUNDAY FRIED CHICKEN

1 whole chicken or any combo of  
chicken pieces  
1 to 2 c. of flour for coating  
Salt and pepper to taste  
4 tbsp. butter  
4 tbsp. Crisco  
2 beaten eggs

Wash and dry chicken parts. Combine salt, pepper, and flour and coat chicken. Dip each piece in egg mixture and brown each side in hot, melted shortening and butter. Lower heat and cook for about 15 minutes more on each side. Use heavy iron or aluminum frypan if possible. Remove from pan and drain on paper towels. Pour all but 3 tablespoons of fat from pan and

return to heat. Add 3 tablespoons flour to pan and stir with fat until lightly browned. Add 2 cups of milk and some parsley or parsley flakes and cook on medium heat until thick. Put in gravy boat and serve with the chicken which you have arranged on a platter.

### CHICKEN A LA KING

1/4 c. chopped onion  
2 tbsp. chopped green pepper  
2 tbsp. margarine  
1 can cream of chicken soup  
1/2 c. milk  
1 1/2 c. cooked, cubed, chicken or  
turkey  
2 tbsp. diced pimiento  
Dash red pepper

Cook onion and green pepper in butter until tender. Add soup and milk. Add chicken and remaining ingredients. Heat and serve on toast or cooked rice. Serves 4.

### CORDON BLEU

3 whole chicken breast, split, skinned  
and boned  
3 slices (4 oz.) Swiss cheese, cut in  
half  
3 slices (4 oz.) boiled ham, cut in  
half  
2 tbsp. margarine  
1 can cream of chicken soup  
1/4 c. milk  
Chopped parsley

Flatten chicken breast. Top each with 1/2 slice cheese, then ham. Secure with toothpicks. In skillet brown chicken side down in margarine or butter.

Stir in soup, milk and cover. Cook over low heat for 20 minutes. Stir now and then. Top with parsley. Serves 6.

## CHICKEN AND DUMPLINGS

1 stewing chicken, cut into pieces  
4 c. water  
3 stalks celery with leaves, cut into  
chunks  
1 carrot, peeled and sliced  
1/2 c. onion, coarsely chopped  
2 tsp. salt  
1/4 tsp. pepper  
1/3 c. flour  
1 c. milk  
2 tsp. parsley, minced  
Biscuit dumplings (below)

Combine first seven ingredients in a large covered pot. Bring to a boil. Reduce to a simmer for 2 1/2 hours. Remove chicken to plate. Strain broth, measure and add enough water to make 3 cups liquid. Mix together flour and milk. Return broth to pan and bring to a boil. Stir in flour and milk mixture. Cook until thickened, stirring constantly, and simmer 3 to 5 minutes. Return chicken pieces to gravy and cover. Prepare dumplings. Drop by spoonfuls into gently bubbling gravy. Cover pan and cook 20 to 25 minutes. Before serving, sprinkle with parsley. --BISCUIT DUMPLINGS--

1/4 c. Crisco  
2 c. self-rising flour  
1/3 c. milk

Cut Crisco into flour then stir in milk. Drop by spoonfuls into broth. Cover and simmer for 20 minutes.

## CHICKEN CURRY

10 chicken drumsticks (or other cuts)  
3 med. potatoes  
4 tbsp. curry powder (or more if  
desired)  
8 oz. sour cream  
2 lg. cooking onions  
2" piece fresh ginger  
3 cloves garlic  
Salt to taste  
5 tbsp. cooking oil  
1 c. water

Cut the cooking onions, ginger and garlic into smaller pieces. Put them into a food processor and mince finely. Skin and cut potatoes into quarters. Mix the curry powder with some water to make a paste. Heat oil in a non-stick Dutch oven. Stir-fry the minced onion mixture until fragrant. Add in the curry paste and stir-fry, mixing well for 2 minutes. Add the chicken and potatoes. Mix well. Cook, covered, for about 2 minutes. Add sour cream and water. Mix well. Bring to boil and reduce heat to simmer. Cook, covered, on low heat for about 30 minutes. Curry tastes best if prepared ahead and served later with hot fluffy rice or a thick wholemeal bread.

## POTATO CHIP CHICKEN

6 chicken breasts, boned  
1 bag potato chips, crushed  
1 stick butter  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. garlic salt  
1/2 tsp. onion salt  
1/2 tsp. paprika  
1 tsp. worcestershire sauce

Preheat oven to 350 degrees. Grease low-sided baking dish. Melt butter and add all ingredients except chicken and potato chips. Dip chicken in butter then roll in potato chips. Place chicken in prepared pan and bake for 45 minutes or until tender.

## CHICKEN POT PIE

2 (10 3/4 oz.) cans cream of potato  
soup  
1 (16 oz.) can or pkg. drained mixed  
vegetables  
2 c. cooked, diced chicken  
OR 4 to 5 Market Day chicken steaks,  
cooked  
1/2 c. milk  
1/2 tsp. thyme  
1/2 tsp. black pepper  
2 (9 inch) frozen pie crusts, thawed

Combine first 6 ingredients. Spoon into prepared pie crust. Cover with top crust; crimp edges to seal. Slit top crust. Bake at 375 degrees for 40 minutes. Cool 10 minutes. (6 servings)

## SOUTHERN CHICKEN CASSEROLE

1 frying chicken (2 1/2-3 lbs.), cut up  
1/2 lb. bacon  
4 med. potatoes, pared  
1 lg. onion, thinly sliced  
1 tsp. poultry seasoning  
1 tsp. salt  
1/2 tsp. black pepper  
1/2 c. chopped shallots, green onions  
or sliced onions  
2 tbsp. chopped fresh parsley

1. Wash and dry chicken. In Dutch oven, fry bacon until crisp. Remove bacon. Add chicken, browning well on all sides. Remove to a 2 quart casserole dish as pieces brown. 2. Cut potatoes lengthwise into 3 slices. Add bacon fat. Brown on both sides. Remove and place on top of chicken. 3. Top potatoes with onions. Sprinkle with poultry seasonings, salt, pepper, shallots and parsley. Top with bacon. 4. Cover. Bake at 350 degrees for 40 minutes. You may add 2 cups green beans, broccoli, cauliflower or squash. Layer extra vegetables on top of chicken before adding potatoes and onions.

### BARBECUE SAUCE FOR CHICKEN

2 c. vinegar  
1/2 c. salt  
1/2 stick of oleo  
1 tsp. hot pepper  
1/2 c. water

Cook all ingredients in saucepan until salt is dissolved and to a good rolling boil. Brush over chicken several times during barbecuing.

### COUNTRY CHICKEN

3-6 boneless chicken breasts, cut into  
    2-3 inch strips  
6 slices Swiss cheese  
1 can cream of chicken soup  
1/2 can milk  
2 c. mixed stuffing  
1/4 c. melted butter

Place chicken in bottom of casserole, lay cheese over top. Add soup and

milk, pour over chicken. Mix together stuffing and melted butter and pour over chicken. Bake at 325 degrees for 1 1/2 hours.

## CITY CHICKEN

2 lb. pork plus 2 lb. veal, cut into cubes

\*Surprise--No Chicken!! Place on small wooden sticks. Beat eggs, dip meat, roll in flour, egg, then corn flake crumbs. Brown in frying pan. Place meat in roaster pan with 1 cup water and drippings from frying pan. Sprinkle with garlic. Bake uncovered at 350 degrees for 1 hour. Great with Greek salad and flat bread. Old time favorite.

## CHICKEN CACCIATORE

4 whole chicken breasts (8 halves)  
3 (7 oz.) cans tomato paste  
8 cans water  
2 peppers  
2 onions  
1 clove garlic, crushed  
1 (8 oz.) can mushrooms, stems and pieces  
Oil  
Basil  
parsley  
Salt and pepper  
6 oz. wine

Put oil in bottom of pan to cover. Brown garlic and slice 2 onions very thin and brown. Add mushrooms. Add 3 cans tomato paste and cook on low for 15 minutes. Add 8 cans water, salt, pepper, basil, and parsley. Cook for 3/4 hour. Fry sliced peppers until soft and set aside. Brown chicken (coat first with flour, salt, and pepper), then fry in hot oil. Put chicken, peppers, sauce, and mushrooms in a large pan and mix well. If it "hugs" chicken too much, add 1 can water. Cook about another hour, or so, or until chicken is soft. Add wine last 20 minutes.

