

BAKED CHICKEN BREAST SUPREME

BY MARY KAY ELTZROTH

- 3 CHICKEN BREASTS, CUT IN HALVES AND DRYED
- 1 CUP SOUR CREAM
- 1/8 CUP LEMON JUICE
- 2 TSP. WORCHESTERSHIRE SAUCE
- 2 TSP. CELERY SALT
- 1 TSP. PAPRIKA
- 2 CLOVES GARLIC, CHOPPED
- 2 TSP. SALT
- 1/4 TSP. PEPPER
- 7/8 CUP BREADCRUMBS
- 1/4 CUP BUTTER OR MARGARINE
- 1/4 CUP SHORTENING

Combine sour cream, lemon juice, worchestershire sauce, celery salt, paprika, garlic, salt and pepper. Add chicken and coat. Let stand in refrigerator overnight. Preheat oven to 350°. Roll chicken in bread-crumbs coating evenly. Place in shallow baking pan. Melt butter or margarine and spoon half over chicken. Bake uncovered 45 minutes. Spoon rest of butter mixture over chicken. Bake 10-15 minutes longer or until chicken is brown.

SPINACH CASSEROLE

- 2 LBS. GROUND ROUND
- 2 CANS CREAM OF MUSHROOM SOUP
- 2 PKGS. FROZEN SPINACH, CHOPPED
- 1 LB. CHEDDAR CHEESE
- SALT
- PEPPER

Thaw spinach in advance. Brown ground round, season with salt and pepper to taste. Shred or grate cheese. Combine spinach, meat and soup in baking bowl. Mix cheese throughout mixture saving a small amount for top. Sprinkle remainder of cheese on top. Cover. Heat at 350° until cheese is melted and mixture is heated through.

OVEN BARBECUED SPARERIBS

BY MRS. NELLIE M. MEANS

- 3 1/2 to 4 LBS. SPARERIBS
- 1/2 CUP VINEGAR (for spareribs)
- 2 TBS. CORNSTARCH
- 1/2 CUP WATER
- 2 SMALL CLOVES OF GARLIC, MINCED
- 1 CUP VINEGAR (for sauce)
- 1/2 CUP HONEY
- 1/2 CUP SOY SAUCE
- 1/2 CUP CATSUP
- 1/2 TSP. SALT

Cut ribs into serving size pieces. Simmer with vinegar and water to cover in large saucepan 1 hour or until meat is tender; drain. Smooth cornstarch and water to a paste in medium size saucepan, stir in remaining ingredients. Cook stirring constantly until thickened boiling for 3 minutes. Place ribs in single layer in large shallow pan; brush with sauce. Bake in moderate 350° oven turning and brushing several times with sauce about 30 minutes or until tender and richly glazed. Serve in basket. Makes 4 servings.

STUFFING FOR THAT HOLIDAY TURKEY

BY MRS. ALICE M. MARTIN

- 1 LARGE ONION
- 1 LARGE BELL PEPPER
- 1 CLOVE GARLIC
- 1 BAY LEAF
- 1 LOAF DAY OLD BREAD, TOASTED
- 1 SMALL CAN WHOLE COVE OYSTERS
- SALT
- PEPPER
- 2 TBS. CRISCO OIL
- 1 BAKED CAKE OF CORNBREAD
- 1 CUP WATER
- 1 18 LB. TURKEY

Use moderately heated oven 350°. Core and remove seeds from pepper; dice. Dice onion, and garlic in small pieces. Toast and butter each slice of bread. In frying pan or skillet, heat the oil. Add onions, garlic, and green pepper, cook till tender. When bread is toasted break in small pieces and mix with ingredients. Add water in the skillet. Drain the oysters and add them whole to skillet mixture. Before stuffing turkey or other fowl remove pin feathers if any. Stuff turkey. Season ingredients with salt and pepper. Mix cornbread with stuffing mixture. Add the water to mixture to hold it together. Cover turkey with aluminum foil to seal in juice. Cook turkey slowly at 350° for 3 hours. Remove aluminum foil after cooking time of 1 1/2 hours to brown turkey. When top is brown turn over and brown other side. Put roaster lid on to insure moistness so meat won't become dried out. Baste fowl with a light wine for added flavor

GRAVY: Wash neck, liver, heart and gizzard and boil them separately until tender enough to remove meat from neck-bone. Brown 3 tbs. flour, dash salt and pepper in 2 tbs. butter till it is nice and brown. Constantly stir to keep it from burning. To smooth gravy so it won't become lumpy, pour into roaster thru a small strainer. Baste every 15 minutes.