

Poultry

CHICKEN CACCIATORE OVER NOODLES

Preparation time: 25 to 30 minutes
Cooking time: 1 hour

Serves 4
1 large onion, coarsely chopped
4 tbsp. olive oil
3-3 1/2 lbs. chicken, skinned and cut into serving pieces, breasts and thighs deboned
1 cup flour
2 tsp. salt
1/2 tsp. pepper
2 1/2 cups fresh tomatoes, chopped
1 clove garlic, finely chopped
1 cup bell pepper, coarsely chopped
1/2 cup white wine
1 lb. noodles, cooked to slight tenderness

In a large skillet, brown onion in 2 tsp. of olive oil. Remove from pan, saving oil. Sprinkle chicken lightly with a combination of the flour, salt and pepper.

Add remaining 2 tsp. olive oil to oil used to saute onions. Sauté the chicken in oil until well browned on all sides. Add tomatoes, garlic and bell pepper and return the browned onions to the pan.

Cover and simmer all ingredients for 15 minutes over very low heat.

Add the wine to the liquid in the pan. Cover and simmer for approximately 20 minutes longer or until the chicken is tender.

Serve over cooked noodles.

Bonnie Ablett,
Main Street, Glen Williams

CHICKEN NARANJA

1 3 lb. fryer chicken, cut in serving pieces
1 cup freshly squeezed orange juice
1/2 cup soy sauce
1/3 cup packed brown sugar
10 thin slices fresh ginger root
1 cup sliced celery
2 tbsp. cornstarch mixed in 1/2 cup water

Arrange chicken, skin side up in single layer in shallow baking dish. Mix orange juice, soy sauce, and brown sugar; pour over chicken. Sprinkle ginger and celery around chicken. Bake in preheated 350 F oven for 50 minutes. Remove chicken; stir cornstarch mixture into pan juices. Put chicken, skin side down back into baking dish. Bake about 15 minutes longer, until sauce thickens and chicken is tender when pierced. Serve garnished with orange slices and parsley. Makes 4 servings.

A family favorite of ours served on a bed of rice and vegetable side dish. Economical and tasty.

Hint - freeze the fresh ginger to use in other recipes.

Olga Kratyk-Kobsa,
Elmore Drive, Acton

BREAST OF CHICKEN WITH WILD RICE

6 tbsp. butter or margarine
salt and pepper
4 whole chicken breasts, skinned, boned, halved
1/2 cup dry white wine
1/2 medium onion, chopped
1/2 cup sliced fresh mushrooms
1 cup dairy sour cream
salt and pepper to taste

In large skillet, melt 1/4 cup butter; add chicken and cook until delicately browned, turning occasionally. Pour 1/2 cup wine over chicken and cover; cook until tender, about 15 to 20 minutes. In a saucepan, melt remaining tablespoons butter; add chopped onion; cook until tender; add mushrooms and cook about 1 minute. Stir in remaining 1/4 cup wine and sour cream; remove from heat. When chicken is tender, add sour cream sauce, salt and pepper and heat thoroughly. Serve chicken on a bed of wild rice. Pass extra sauce.

WILD RICE

1/2 cup wild rice
2 1/2 cup water
1/2 tsp. salt
1/2 cup chopped celery
1/2 cup chopped onion
1 1/2 tbsp. butter or margarine
1/2 cup fresh mushrooms
2 to 3 cups chicken broth
1/2 cup water chestnuts, sliced

Wash wild rice, drain; place wild rice in 2-quart saucepan; add water and cover. Cook over low heat 40 minutes, or until rice is tender or water is absorbed.

Meanwhile, saute chopped celery and onion in butter until tender, add mushrooms and cook about 1 additional minute. Combine with rice, 2 cups broth and sliced water chestnuts; put in casserole and bake for about 1 hour at 325 F. If rice seems dry, add more broth. Serve hot. Complete dish serves 8 people.

Lisa Knoepfli,
Sargent Road, Georgetown

CHICKEN IN SWEET SAUCE

4 to 6 lbs. chicken breasts or legs
1 pkg. onion soup mix
1 jar (8 oz.) Russian salad dressing (red)
1 jar (9 oz.) apricot jam
generous shake of salt, pepper, garlic powder

Remove skin from chicken, wash well under cold water. Place chicken in bottom of roast pan. Sprinkle with onion soup mix, salt, pepper and garlic powder. Mix Russian dressing

and jam together and pour over chicken. This can be done the night before. Cover and bake for one hour in 350 F oven.

Beverley Pechaluk,
Daniela Court, Georgetown

TURKEY TETRAZZINI (for leftover turkey)

3 to 4 cups leftover turkey, large chunks
6 tbsp. butter
1 tbsp. lemon juice
1/2 lb. spaghetti or fine noodles
1 cup cream
1/4 cup toasted almonds
grated Parmesan cheese
1/2 lb. fresh mushrooms, sliced
salt to taste
3 tbsp. flour
2 1/2 cup chicken broth
1/3 cup sherry

In 3 tbsp. of the butter, cook mushrooms lightly. Sprinkle with lemon juice and salt to taste. Boil spaghetti or noodles until tender. Drain, rinse with hot water, drain again. Lightly mix mushrooms with spaghetti and spread in greased 8x12" pan.

Melt remaining 3 tbsp. butter and blend in flour. Stir in chicken broth and stir; cook until mixture boils. Stir in cream; season with salt, freshly ground pepper, paprika, and some freshly grated nutmeg. Add sherry and almonds. If sherry is not used, stir in 1/4 cup milk or cream. Combine with turkey and spread over spaghetti. Sprinkle lightly with Parmesan cheese and a little additional paprika. Bake at 375 F until bubbling and lightly browned. Makes about 8 servings.

Louise Frankow,
Princess Anne Drive,

Pickles

YUM YUM PICKLES

24 or more unpeeled small, firm cucumbers. Slice thin and soak 2 hours in a brine of 1 cup coarse salt and 16 cups water.

Drain and make a syrup of:

1 1/2 pints vinegar
3 cups white sugar
1 tsp. tumeric
1 tsp. celery seed
1 tsp. mustard seeds

Boil all together for 5 minutes and then add cucumbers. Simmer for 5 minutes and seal in clean jars

Barbara Gagnon,
RR4, Acton

Entrées

EILEEN'S MUSHROOM CHEESE BALL

1 250 g pkg. Philadelphia cream cheese
1 125 g pkg. Philadelphia cream cheese
10 mL 2 tbsp. chopped green onion
7 mL 1 1/2 tsp. garlic salt
5 mL 1 tbsp. Worcestershire sauce
82 mL 1/4 cup fresh chopped or dry parsley
284 mL 10 or 8 oz. can of mushrooms (drained and chopped fine)

Blend Philadelphia cream cheese in bowl with electric mixer until soft and consistent. Add chopped green onion, garlic salt, Worcestershire sauce and mushrooms, drained and chopped. Cover all ingredients in bowl with wax paper and chill for 2 hours. Then empty bowl on wax paper and shape into ball. Roll ball in the parsley flakes.

Serve cheese ball with a variety of crackers. Can also be served with fresh raw vegetables cut into bite size servings. This ball can be frozen for later use. Over night thawing.

Eileen Quackenbush,
RR2, Acton

AMARETTO CHEESE BALL (Serves 6-8)

Quick and easy and oh, so impressive.

8 oz. cream cheese
1/4 cup Amaretto liqueur
3 oz. almonds, sliced

Soften cheese and beat well with Amaretto. A food processor with the plastic blade makes this step quick and easy.

Pour in a mound on serving plate. Grind almonds very finely and sprinkle over cheese. Chill.

Serve with apple and pear wedges.
Marcia Kloepper,
Mullen Place, Glen Williams

Veggies

CREAMED CELERY WITH PECANS (6 servings)

4 cups celery cut diagonally in 1/4" pieces
2 tbsp. butter
2 tbsp. all purpose flour
2 cups milk
1 tsp. salt
1/2 cup pecan halves
bread crumbs

Grease 1 1/2 quart casserole. Boil celery until tender in enough water to cover. Drain.

Melt butter over medium heat, stir in flour and add milk slowly to make cream sauce, stir until thick and smooth. Add salt and well drained celery. Spoon into casserole. Top with pecans. Cover with bread crumbs. Bake at 400 F for 15 minutes.

E. Thompson,
Sargent Rd., Georgetown

GERMAN GREEN BEANS (Serves 4)

We have these every holiday throughout the year and each time wonder why we "save" this recipe for holidays only.

1 10 oz. pkg. frozen green beans, french cut
1/2 onion, finely chopped
1/2 tsp. salt

1/2 tsp. pepper
1 cup mayonnaise
2 tbsp. vinegar
2 tsp. sugar
2 tbsp. butter

8-10 slices crisp bacon, crumbled
Cook beans according to directions. Drain.

Combine onion, salt, pepper, mayonnaise, vinegar, sugar and butter. Stir carefully into cooked beans.

Sprinkle bacon over top. Serve hot or refrigerate overnight and serve cold

Marcia Kloepper,
Mullen Place, Glen Williams

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