

**PARMESAN OVEN-FRIED CHICKEN**

- 1 cup dry bread crumbs
- 3 oz. grated Parmesan cheese
- 3 tablespoons chopped parsley
- 1 tablespoon chopped chives
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 1/2- to 3-lb. broiler-fryers, cut up
- 2 eggs, slightly beaten
- 2 tablespoons milk
- 1/2 cup margarine

Combine crumbs, cheese, parsley, chives and seasonings. Dip chicken in combined egg and milk; coat with crumb mixture. Place in 15 1/2 x 10 1/2-inch jelly roll pan; pour margarine over chicken. Bake at 350°, 1 hour and 10 minutes. 6-8 servings.

Variation: Substitute green onion slices for chives.

**DESSERT CORN PUDDING**

- 1 17-oz. can whole kernel corn, drained
- 1 17-oz. can cream style corn
- 1 14-oz. can sweetened condensed milk
- 1/4 cup margarine, melted
- 2 eggs, slightly beaten
- 1/2 teaspoon salt
- dash of pepper

Combine ingredients; mix well. Pour into 1 1/2 qt. casserole. Set casserole in baking pan; pour in boiling water to 1-inch depth. Bake at 350°, 1 hour and 15 to 20 minutes or until set. Remove from water; cool 5 minutes.



Francis Savage prepared Parmesan Oven-Fried Chicken and Super Brunch Salad for her guests.

- 1/4 cup margarine, melted
- 2 cups (8 ozs.) shredded sharp cheddar cheese

Prepare macaroni as directed on package, omitting salt. Combine

milk, soup, eggs and margarine; mix well. Stir in macaroni and cheese; spoon into greased 2-quart casserole. Bake at 425°, 35 minutes. 4 to 6 servings.

**DEEP-DISH PEACH COBBLER**

- 2 cups flour
- 1/2 teaspoon salt
- 1/2 cup margarine
- 4 to 6 tablespoons water
- 2 29-oz. cans peach slices
- 1/2 cup packed brown sugar
- 2 tablespoons flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon allspice
- Dash of salt
- 1 tablespoon lemon juice
- 2 tablespoons margarine

Combine flour and salt; cut in margarine until mixture resembles coarse crumbs. Sprinkle with water while mixing lightly with a fork; form into a ball. On lightly floured surface, roll out two thirds of dough to 13-inch square. Place in 8-inch square baking dish.

Drain peaches, reserving 1/2 cup juice. Combine sugar, flour, spices and salt. Add peaches, reserved juice and lemon juice; mix lightly. Place in pastry shell; dot with margarine. Roll out remaining dough to 10-inch square; cut into ten 1-inch strips. Place strips across fruit to form lattice; press edges to seal. Flute edges. Bake at 400°, 40 minutes or until golden brown.

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Sag Harbor Cod Fillets and Golden Grits were served to Dorothy Barcliff's guests, as she explained Black heritage in the Sag Harbor area.

**SAG HARBOR COD FILLETS**

- 2 lbs. cod or haddock fillets
- 3 tablespoons margarine, melted
- 1 cup mayonnaise
- 2 tablespoons capers
- 1 tablespoon grated onion
- 1 tablespoon chopped parsley
- 1/4 teaspoon thyme leaves, crushed
- 1/4 teaspoon sage leaves, crushed

Place fish on greased rack of broiler pan. Broil on both sides until fish flakes easily with fork, brushing frequently with margarine. Combine remaining ingredients; spoon over fish. Broil 3 minutes. 6 servings.

Variation: Substitute two 1-lb. packages frozen fish fillets for fresh. Unwrap; let stand at room temperature 15 minutes. Cut into six portions. Prepare as directed.

**GOLDEN GRITS**

- 1 cup quick cooking grits
- 1 8-oz. jar pasteurized process cheese spread
- 1/2 cup margarine
- 2 eggs, slightly beaten

Prepare grits as directed on package using 1/4 teaspoon salt. Add process cheese spread and margarine; stir until melted. Stir small amount of hot mixture into eggs; return to hot mixture. Mix well. Pour into lightly greased 2-quart casserole. Bake at 350°, 50 minutes. Let stand 10 minutes before serving. 6 to 8 servings.

**SOUPED-UP MACARONI AND CHEESE**

- 2 cups (7 ozs.) elbow macaroni
- 1 cup milk
- 1 can condensed cream of celery soup
- 2 eggs, slightly beaten

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