

FOOD SECTION

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Section II

A SHARE • THE • SUPPER

feast!

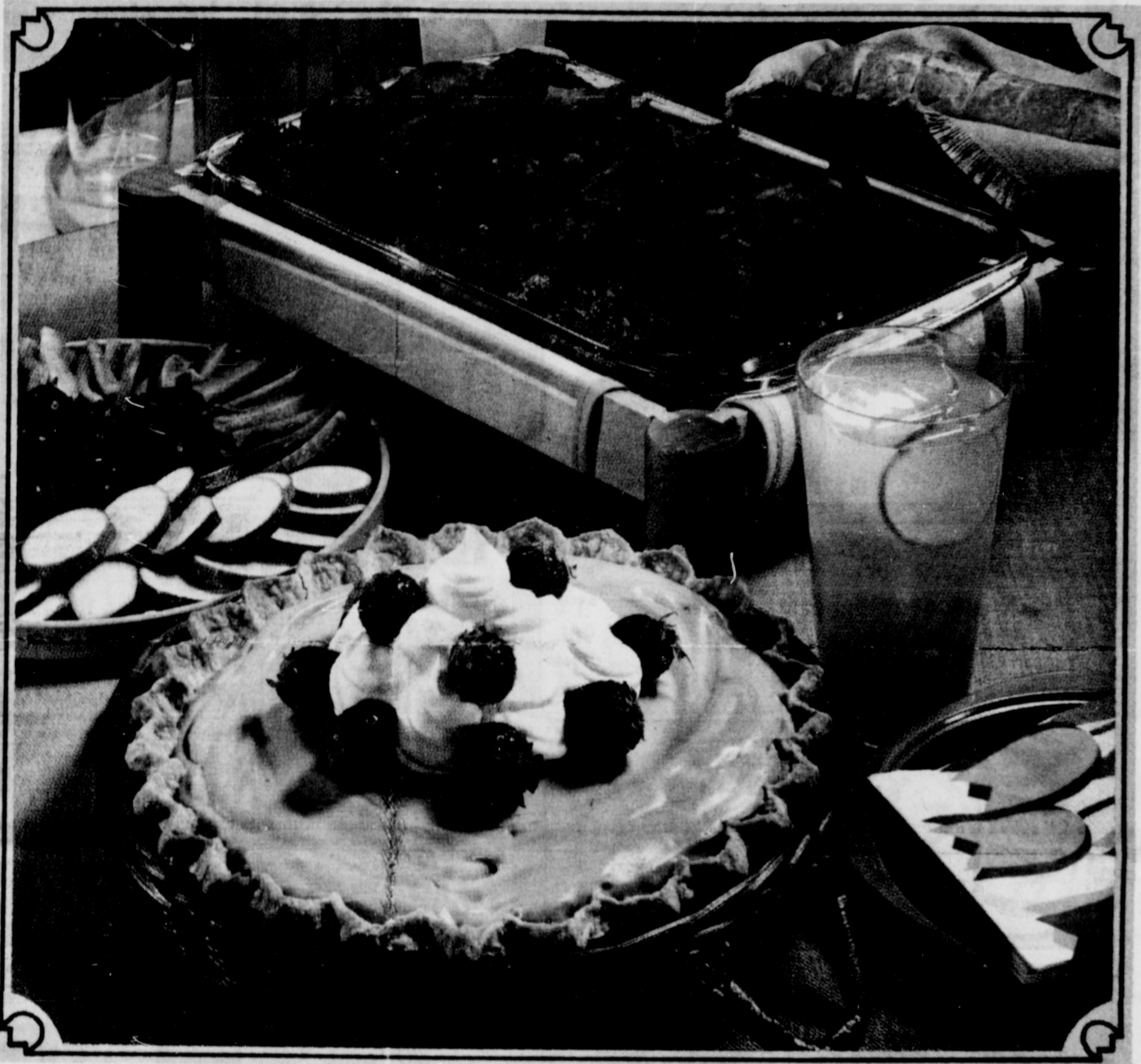
Here is a soundly economical and fun idea for a summer party, with guests contributing special dishes for a backyard buffet. Nobody works too hard; everybody has a wonderful time!

Hostess Number One (party's at your home) provides the fried chicken. Friends and neighbors pool their resources and the cooking (and clean-up) into one happy community effort. One provides a colorful relish tray—cherry tomatoes, carrot sticks and crisp, sliced zucchini. Another brings warm, buttered, crusty bread. Still another volunteers the beverage and for block-party style buffet nothing quite compares with the old-fashioned taste of Country Time lemonade flavor drink as the basis for a Grape-Apple Cooler. Tart and tangy, it just hits the spot on a warm summer evening. A second pitcher is held in reserve to accompany the spectacular dessert.

Honey-Dipped Chicken is an ideal choice for eight people and this luscious, golden delight is prepared with very little effort. With Oven Fry coating for chicken, home style flour recipe, and very little oil, the chicken is fried—not baked—in the oven. Only one turning is involved at the halfway mark and within an hour fried chicken that's crisp outside, yet moist and tender inside is ready for the buffet table.

Happily, double batches can be prepared simultaneously.

Dessert Hostess (nearest neighbor and dearest friend) outdoes herself with Strawberry Daiquiri Pie—fancy enough to have come from a French patisserie, yet simple to prepare. This rum-flavored pudding pie is made even more delectable with the addition of Cool Whip non-dairy whipped topping. Colorful, rich and flamboyant, it dares anyone to turn it down.



Special dishes for a backyard buffet!

ARMOUR BACON PAN SIZE

\$1.39
12 OZ. PKG. 1st 2 Pkgs. Additional \$1.79

ARMOUR LUNCHMEAT

6 VARIETIES
\$1.19
12 OZ. PKG.

BAKING SODA
2.79¢
ONE POUND BOXES

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VARIETIES you like
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- 117th & 18th Division
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- 33rd & N.E. Hemlock
- 39th & S.E. Division
- 33rd & West Burnside
- Lake Oswego 90 & A
- King City
- Link Street

Honey-Dipped Chicken

- 1 package coating for chicken, home style flour recipe
- 2 tablespoons oil or melted shortening
- 1 tablespoon lemonade flavor drink mix
- 2 tablespoons water
- 1/3 cup honey
- 2-1/2 pounds chicken pieces

Empty packet of coating onto a sheet of waxed paper or into a shallow bowl. Spread oil in a 15 x 10 x 1-inch jelly roll pan. Dissolve drink mix in water in bowl; add honey. Moisten chicken pieces with honey mixture; shake off excess. Starting with larger chicken pieces, place each piece in coating, turning and pressing to cover completely and uniformly. Discard any leftover coating. Place chicken in pan, skin side down. Fry in oven 25 minutes; turn chicken and fry 20 to 25 minutes longer, or until chicken is tender and coating is crisp. Remove from pan immediately. Makes 4 servings.

Note: Recipe may be doubled; exchange position of pans from top to bottom when turning the pieces. When baking time is completed, remove top pan from oven, move bottom pan to top; brown a few minutes longer.

Strawberry Daiquiri Pie

- 1 package [4-serving size] vanilla flavor pudding and pie filling
- 1 package [3 oz.] strawberry flavor gelatin
- 1/3 cup sugar
- 1-1/2 cups water
- 1/3 cup light rum
- 1 to 2 teaspoons lime juice
- 1 container [4 oz.] frozen whipped topping, thawed
- 1 cup sliced strawberries
- 1 baked 9-inch pie shell, cooled

Combine pudding mix, gelatin and sugar in saucepan; stir in water. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and stir in rum and lime juice. Chill until thickened. (To hasten chilling, place bowl of pudding mixture in larger bowl of ice and water; stir until thickened.) Fold in whipped topping, blending until smooth; then fold in strawberries. Spoon into pie shell and chill at least 2 hours. Garnish with additional whipped topping and strawberries, if desired.

Grape-Apple Cooler

- 6 scoops [1-1/2 cups minus 2 tablespoons] lemonade flavor drink mix
- 6 cups white grape juice
- 2-1/4 cups apple juice
- 1 bottle [12 fl. oz.] club soda, chilled

Combine drink mix, grape juice and apple juice in large pitcher. Stir to dissolve drink mix and chill well. Just before serving, add soda. Serve over ice and garnish with lemon, lime or orange slices, if desired. Makes 2-1/4 quarts or 9 servings, 1 cup each.

