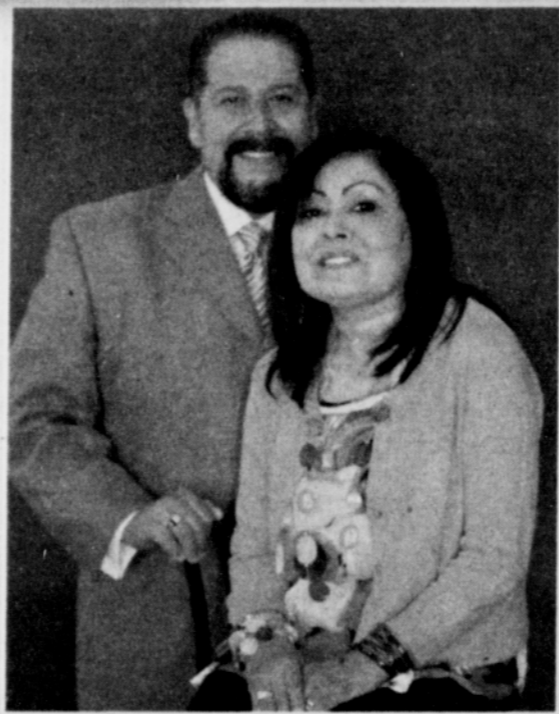


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FOOD



Barley Bake

Ingredients:

- (6 servings)
- 1/4 cup butter
- 1 medium onion, diced
- 1 cup uncooked pearl barley
- 1/2 cup pine nuts
- 2 green onions, thinly sliced
- 1/2 cup sliced fresh mushrooms
- 1/2 cup chopped fresh parsley
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 (14.5 ounce) cans vegetable broth

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Melt butter in a skillet over medium-high heat. Stir in onion, barley, and pine nuts. Cook and stir until barley is lightly browned. Mix in green onions, mushrooms, and parsley. Season with salt and pepper. Transfer the mixture to a 2 quart casserole dish, and stir in the vegetable broth.
3. Bake 1 hour and 15 minutes in the preheated oven, or until liquid has been absorbed and barley is tender.



Honey Baked Chicken II

Baked chicken with a sweet and spicy glaze.

Ingredients:

- (makes 6 servings)
- 1 (3 pound) whole chicken, cut into pieces
- 1/2 cup butter, melted
- 1/2 cup honey
- 1/4 cup prepared mustard
- 1 teaspoon salt
- 1 teaspoon curry powder

Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Place chicken pieces in a shallow baking pan, skin side up. Combine the melted butter or margarine, honey, mustard, salt and curry powder and pour the mixture over the chicken. Bake in the preheated oven for 1 1/4 hours (75 minutes), basting every 15 minutes with pan drippings, until the chicken is nicely browned and tender and the juices run clear.