



Frozen chicken thighs make elegant food when cooked with herbs. Here's the way it's done:

HERB-BAKED CHICKEN THIGHS
 1 1-pound package frozen chicken thighs
 1/2 cup all-purpose flour
 3 tablespoons margarine
 1 1/2 tablespoons flour
 1 1/4 cups milk
 1 teaspoon salt
 1/2 teaspoon pepper
 1/2 teaspoon thyme, dried
 1/2 teaspoon rosemary
 Thaw thighs as directed on package. Roll in 1/2 cup flour. Brown on all sides in 2 tablespoons of margarine in a hot skillet. Place chicken in a 1 1/2-quart greased casserole. Put remaining margarine in skillet; stir in flour. Add milk and seasonings. Cook until slightly thickened. Pour over the chicken. Bake uncovered in a moderately slow oven, 325 degrees, 50 minutes, or until tender. Serve thighs and gravy separately or together as desired. Makes 4 to 5 servings.

Eggs, Cheese Best Among Lenten Foods

Perk up Lenten meals with egg and cheese dishes. From a nutritional standpoint, economy and flavor, they're hard to beat. High quality proteins of the same type found in meat are also present in cheese and eggs. For this reason they make satisfying main dishes for luncheons and dinners. In better stores, eggs and cheese are kept in refrigerators or chilled display cases. At home they should be kept in the refrigerator until just before using. The quality of eggs especially will deteriorate very fast if left in a warm room. In cooking eggs and cheese, just as with meat, low temperatures help retain the tenderness, flavor and attractiveness of the product. Cheese and eggs are versatile, too. The flavor blends well in many satisfying, easy to prepare dishes. One such combination is the Dairy Crisp Casserole, a flavor treat that's hearty enough for the most rugged masculine appetites. It combines tangy, ripe-flavored cheese and canned cream of mushroom soup. Buttery, crisp toast cubes lend a crunchy texture. Arrange halves of hard-cooked eggs on top for a crowning touch. Keep the simple ingredients on hand for the perfect answer for appetizing hurry-up meals.

DAIRY CRISP CASSEROLE

6 hard cooked eggs
 1 can (1-1/4 cups) cream of mushroom soup
 1/2 cup milk
 1/2 teaspoon paprika
 1/2 cup cubed process cheese food or aged cheese
 2 tablespoons green pepper
 3 cups toasted bread cubes
 1/2 cup butter

Heat mushroom soup and milk. Add cheese, paprika, green peppers and 2 cups toasted bread cubes which have been tossed in melted butter. Pour into buttered 1 1/2 quart casserole. Arrange egg halves on top. Top with remaining bread cubes. Bake in moderate oven (350 degrees) for twenty minutes. Serves 6.

EGG QUICKIES

1/4 cup diced onion
 1 tablespoon shortening
 2 cups soft bread crumbs
 1/2 cup milk
 4 hard cooked eggs
 1 teaspoon salt
 1/4 teaspoon celery salt
 1 tablespoon minced celery

Brown onion in lard shortening. Add bread crumbs and milk. Stir, cook slowly until thick. Add chopped eggs, seasonings. Spread on a plate to cool. Shape into 4 large or 8 small patties. Pan-fry in melted butter until browned on both sides. Or dip in egg and bread crumbs and deep-fat fry. Serves 4.

Cream Puffs in Newer Version

Cream puffs, those exotic appearing pastries, in reality are rather easy to make. Here is one that's a variation of the popular recipe:

MOCHA CREAM PUFFS

1/2 cup butter or margarine
 1/4 cup cocoa
 1/2 cup water
 1/2 cup sifted flour
 3 eggs
 Filling
 1/2 teaspoon instant coffee
 2 cups milk
 1 package vanilla pudding mix

Melt butter or margarine in saucepan. Add cocoa and mix well. Add water. Bring to boiling point. Stir in flour. Continue to stir until mixture leaves side of pan and forms a ball (about 1 minute). Remove from heat. Cool. Beat in eggs, one at a time. Beat mixture until smooth and velvety. Drop from spoon onto ungreased baking sheet making 6 mounds about 3 inches apart. Bake in a moderately hot oven (400 degrees) 45 to 50 minutes or until dry. Makes 6 large puffs. Cool away from drafts.

Meanwhile dissolve instant coffee in a little hot water. Add dissolved coffee and milk to pudding mix. Follow directions on pudding mix box. Allow pudding to cool. Cut tops from puffs and scoop out any filaments of soft dough. Fill with cool pudding allowing 1/4 cup filling for each puff. Replace tops. Dust with confectioners' sugar. Serve cold. Makes 6.

Lamb Among the Best Meat Buys

Lamb, synonymous with spring, comes earlier each year, and it's a meat best buy these days.

SPICY LAMB SHANKS

4 lamb shanks
 1 teaspoon salt
 Dash of Pepper
 1/4 cup fat
 2 cups cranberries
 1 1/4 cups water
 8 whole cloves
 2 sticks cinnamon
 3 tablespoons sugar
 3 tablespoons flour
 1/2 cup water
 Season lamb shanks with salt and pepper. Brown in hot fat. Simmer cranberries in 1 1/4 cups water until skins pop. Add spices and cranberries to shanks. Cover and simmer 2 1/2 to 3 hours or until very tender. Combine sugar, flour and water. Remove shanks from broth, add flour mixture and thicken gravy. Pour over lamb shanks and serve with rice. Serves four.

QUICK SAUCE

Want a quick sauce for ice cream? Melt peppermint candies over hot water, spoon and serve.



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Corn muffins will give added style to meals, especially when they are baked in the corn-shaped muffin pan. Cast iron muffin tins make for crispier hot bread. Once you've mastered the technique, you'll enjoy making the cornstucka.