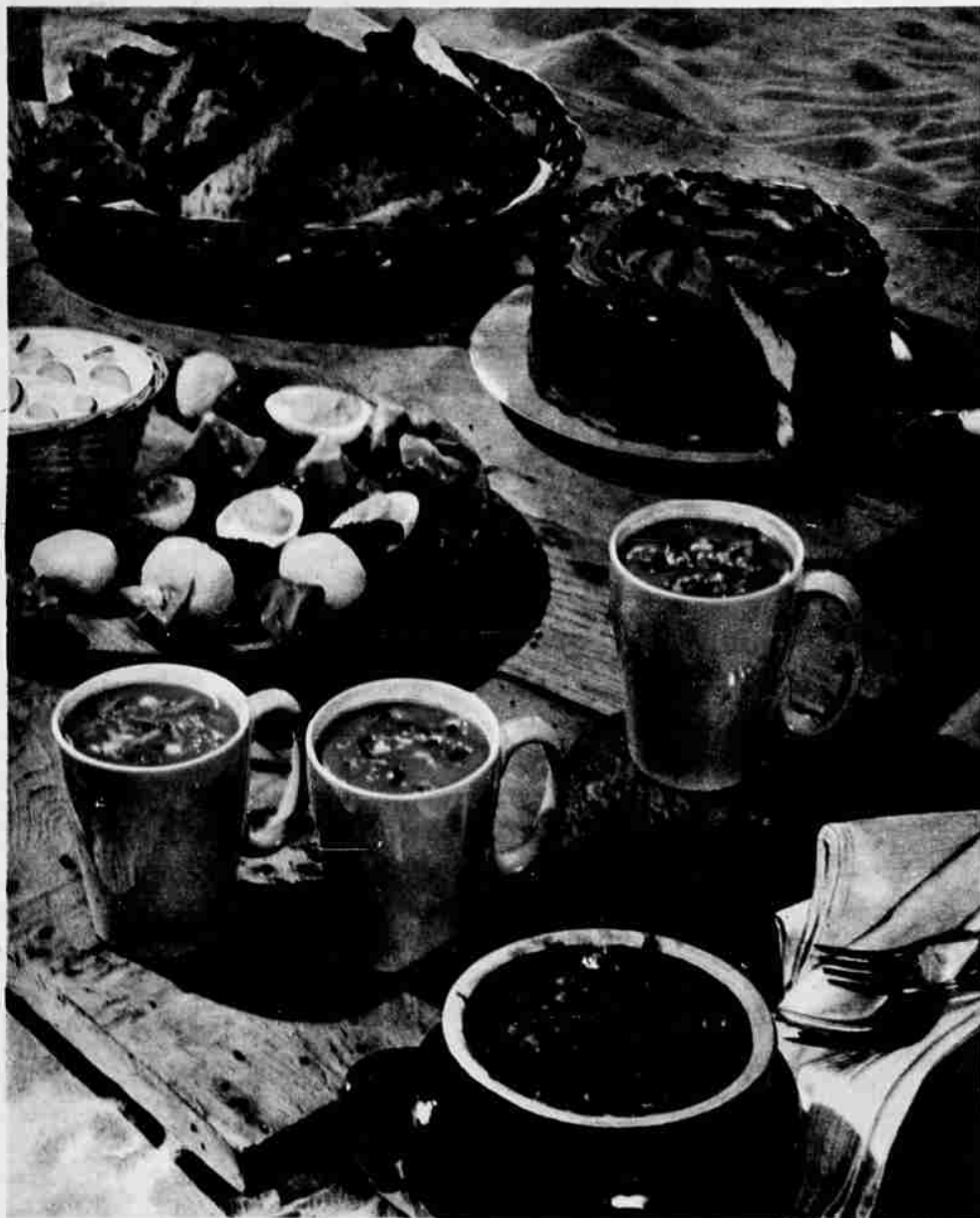


# EASY-DOES-IT PICNIC



Hearty picnic bill-of-fare—Fried Chicken, Kabob Salad with Sour Cream Dip, Alfresco Tomato Soup, Picnic Pot Beans, and Shadow Mocha-Frosted Cake.

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## Family Weekly Cookbook MELANIE DE PROFT, Food Editor

### Alfresco Tomato Soup

CONVENIENCE  FOOD RECIPE

- 2 10½-oz. cans condensed tomato soup
- 2 soup cans water
- ½ cup chopped cucumber
- ¼ cup finely chopped green pepper
- ¼ cup finely chopped green onion including tops
- 2 tablespoons finely chopped parsley
- ¼ cup shredded carrot
- 4 teaspoons lime juice
- 6 drops Tabasco
- ¼ teaspoon garlic salt

Blend all ingredients together in a saucepan. Heat slowly and thoroughly to allow flavors to blend, stirring occasionally. Cool; chill thoroughly. *6 to 8 servings*

**Note:** If desired, a few drops Angostura aromatic bitters may be blended into soup.

### Fried Chicken

- 2 1½-lb. broiler-fryer chickens, cut in serving-sized pieces
- 1½ cups buttermilk
- 1½ teaspoons savory
- 1 teaspoon freshly ground black pepper
- ¼ cup flour
- 1½ teaspoons salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon Accent
- 1½ teaspoons paprika
- Shortening (use part butter)

1. Mix the buttermilk, savory, and 1 teaspoon pepper together in a large, shallow dish. Add chicken pieces. Cover and set aside in a cool place to marinate 1 hr., turning the chicken pieces occasionally.
2. Remove chicken from marinade, coat with a mixture of the flour and next four ingredients, and put on waxed paper; allow to stand about 30 min.
3. Meanwhile, fill a large, heavy skillet one-half full with the fat. Heat slowly to 360°F.
4. Put only a few chicken pieces at one time into heated fat. Fry chicken 10 to 13 min., or until tender and brown; turn pieces with tongs several times during cooking. Drain over fat a few seconds; remove to absorbent paper. Temperature of fat should be brought to 360°F before adding more chicken pieces.

*About 6 servings*

### Kabob Salad

The ever-popular picnic favorite—potato salad—is given a different twist here. The salad ingredients are served individually on kabob sticks, a whole cooked potato, deviled egg, pickle, pimiento-stuffed olive, and tomato wedge for each kabob. (If desired, marinate potatoes in French dressing.) A lively flavored sour cream dip garnished with sliced radishes accompanies the vegetables.

*(Continued on page 10)*