



*Real
Smoking
Pleasure*

Kent with the MICRONITE filter gives you the best combination of filter-action and satisfying taste

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You get more real smoking pleasure from Kent than any other filter cigarette. Puff after puff...you get the good taste of Kent's premium quality tobaccos filtered through the famous "Micronite" filter.

FOR THE BEST COMBINATION OF FILTER AND GOOD TASTE

KENT satisfies best

Chicken-Spaghetti Skillet

Favorite Fried Chicken

Fill a skillet with butter or margarine to $\frac{1}{4}$ -in. depth. Heat until a drop of water sputters. Add chicken pieces which have been dipped in evaporated milk and rolled in a mixture of biscuit mix and seasoned salt (about $\frac{1}{2}$ teaspoon salt to 1 cup mix). Brown evenly over medium heat, using larger pieces first, and turning as necessary. When lightly browned, cover tightly and cook over low heat until tender, about 15 to 20 min. Or cook, uncovered, over low heat 40 to 50 min., until tender. After spaghetti is cooked, remove chicken and keep warm until spaghetti is blended in the skillet.

Spaghetti with Swiss Cheese

Cook 8 oz. spaghetti according to package directions; drain. Turn spaghetti into skillet and toss with 2 tablespoons butter, 2 tablespoons cream, and $\frac{1}{2}$ to $\frac{3}{4}$ cup shredded Swiss cheese until thoroughly mixed. Put chicken pieces and sliced pimiento-stuffed olives on spaghetti in skillet (see photo). Garnish with green pepper rings. *4 to 6 servings*

Note: Seasoned vegetables (carrots, peas, or mushrooms), raisins, or chopped nuts may be mixed with the spaghetti to lend color, flavor, and texture.

Batter-Fried Chicken à l'Orange

Fat for frying

- 1 broiler-fryer chicken, cut up
- 1 cup pancake mix
- 1 tablespoon grated orange peel
- $\frac{1}{2}$ cup orange juice
- 1 egg, slightly beaten
- Salt

1. Fill a skillet with fat to $\frac{1}{2}$ -in. depth. Heat until a drop of water sputters when added. Add the chicken pieces and brown evenly.
2. Meanwhile, blend pancake mix and grated orange peel. Mix orange juice with egg and add to pancake mix; stir just until smooth.
3. When chicken is tender, remove from fat; drain on absorbent paper. Season with salt and dip into batter; brown in the hot fat. Drain and serve immediately.

About 4 servings

Potato-Coated Chicken

- 1 broiler-fryer chicken, quartered or cut up
- Seasoned salt
- 2 eggs, slightly beaten
- $1\frac{1}{2}$ cups mashed potato flakes
- $\frac{1}{2}$ cup butter or margarine

1. Sprinkle chicken pieces generously with seasoned salt and rub in. Dip each piece into beaten eggs, then coat with mashed potato flakes.
2. Melt butter or margarine in a shallow baking pan; arrange chicken pieces in a layer.
3. Bake at 350°F for 30 min.; turn pieces and continue baking 30 min. longer, or until tender. *About 4 servings*

Onion-Coated Chicken

See recipe for *Potato-Coated Chicken*. Dip unseasoned chicken pieces into $\frac{1}{2}$ cup buttermilk, then coat with 1 cup flour seasoned with 1 teaspoon salt, 1 teaspoon Accent, $\frac{1}{4}$ teaspoon black pepper, 2 teaspoons paprika, 1 teaspoon savory, and 2 tablespoons instant minced onion. Proceed as directed.