

Hot Chicken Salad with Smoky Almonds

Serves 5

2 ½ pounds chicken breasts	1 tablespoon lemon juice
1/4 cup celery, finely sliced	1/2 cup mayonnaise
1/4 cup canned Smokehouse almonds	salt and pepper
1 small can sliced pineapple, chopped	1/2 cup cheddar cheese, grated
2 teaspoons green onion, minced	1 cup chow-mien noodles

Remove skin and bones from chicken and cut into ¾-inch cubes. Lightly salt and sauté until the cubes just turn white in color. Cool and drain.

Roll almonds in a towel to remove most of the salt.

Lightly toss chicken, celery, almonds, pineapple and onion; set aside. Whisk mayonnaise with lemon juice. (Recipe can be prepared to this point, covered tightly and refrigerated.)

Pour mayonnaise mixture over chicken; toss lightly. Add pepper to taste. Pile chicken mixture lightly in buttered dish. Sprinkle with grated cheese and top with chow-mein noodles.

Bake in preheated 450-degree oven for 15 to 20 minutes. Do not over bake.

Serving suggestions: Croissants, tossed green salad, semi-dry white wine.

Three Flavored Chicken

3 tablespoons toasted sesame seeds
2 cloves garlic, crushed
1 teaspoon fresh ginger, minced
1/4 cup sake or dry sherry
1/3 cup low-salt soy sauce
1/4 cup honey
3 pounds chicken breasts, boneless with skin on

Grind in a blender the sesame seeds with garlic and ginger until paste. Blend in sake, soy sauce and honey. Marinate chicken with above mixture in glass dish, covered, 3 to 4 hrs. Turn pieces occasionally.

Place chicken skin-side down on broiling pan. Brush with marinade. Bake in a preheated 325-degree oven for 15 minutes. Turn chicken skin-side up. Broil 7-inch from heating element for 3 minutes until the skin has browned. Cut each breast into diagonally slices.

***Traditional Chicken Parmesan**

Serves 6

Sylvia Kambas

3 pounds chicken breasts, boneless
and skinless
2 eggs + 1/4 cup milk
seasoned bread crumbs
olive oil
optional: sautéed sliced mushrooms

1 14-ounce can and 1 8-ounce can
tomato sauce
1 teaspoon each: dried basil and
oregano
mozzarella cheese, shredded
Parmesan cheese

Flatten breasts by placing a heavy plastic bag over the breasts and pounding lightly. Dip in egg-milk mixture. Dip in crumbs. Sauté chicken in olive oil; pat dry and place in greased 9 x 13-inch baking dish. Top with mushrooms. Pour tomato sauce over chicken. Add mozzarella. Top with Parmesan. Cover with foil.

Bake in a preheated 350-degree oven for 20 to 30 minutes or until sauce is bubbling. Flash broil until cheese is golden.

Chicken Teriyaki

American's Test Kitchen

Serves 6

12 chicken thighs
salt and pepper
½ cup soy sauce
2 tablespoons sugar
1 small garlic clove, pressed
1 teaspoon grated fresh ginger
2 tablespoons mirin
1 teaspoon cornstarch
cooked rice

Sauce: Combine soy sauce, sugar, ginger, and garlic in small saucepan. Whisk together mirin and cornstarch in small bowl; whisk into saucepan. Bring to boil over medium-high heat, stirring occasionally. Reduce heat to medium-low and

simmer, stirring occasionally, until sauce is reduced to $\frac{3}{4}$ cup and forms syrupy glaze, about 4 minutes. Cover to keep warm.

Chicken: Preheat oven to 400-degrees. Trim and de-bone chicken thighs leaving the skin on. Slash skin only with razor blade. Season with salt and pepper. Bake thighs skin-side up until browned, about 10 to 15 minutes. Reduce heat to 350-degrees. Cook an additional 10 to 15 minutes or until thickest part of thighs register 175-degrees. Transfer chicken to cutting board; let rest 2 to 3 minutes. Slice meat crosswise into $\frac{1}{2}$ -inch-wide strips. Transfer to serving platter; stir teriyaki sauce to recombine. Drizzle over the sliced chicken. Serve immediately, over rice.

Lemon Chicken

Serves 6

3 pounds chicken breasts
1/4 cup peanut oil
1/2 tablespoon cornstarch
1/2 teaspoon salt
1 tablespoon grated lemon peel
1/2 cup chicken stock

6 ounce snow peas
1/2 cup mushrooms, sliced
1 tablespoon lemon juice
1 tablespoon cornstarch whisked with
1 tablespoon water
salt and pepper

Remove bones and skin from chicken; cut into 3/4-inch pieces.

Mix together chicken, 1 to 2 tablespoon peanut oil and 1/2 tablespoon cornstarch in large bowl. Heat remaining oil and salt in a 12-inch non-stick skillet over med-high heat until very hot. Sauté chicken until the pieces just turns white. Sprinkle with lemon peel. Add stock, peas and mushrooms and simmer 1 minute.

Combine lemon juice and cornstarch mixture and pour over chicken, stirring constantly. Adjust seasoning. Serve immediately.

Cornish Game Hens with Orange Sauce

1/2 fresh hen per person
1 Orange Sauce recipe

Cut, dry, and barbecue hens on medium heat for 5 minutes per side. Reduce heat to lowest setting. Baste hens with the sauce. Continue cooking for ½ hour or until hens are tender. Serve with additional orange sauce.

Klaus Christ's Parisian Schnitzel

Serves 6

3 pounds chicken breasts, skinned, deboned, pounded thin
salt, pepper, flour
2 to 3 eggs, beaten well
peanut oil

Sauce:

½ cup white wine
2 tablespoon flour,
2 tablespoons butter
1 ½ cups chicken stock
1 to 3 teaspoons lemon juice
salt and pepper

Cut large chicken pieces in half. Dredge chicken with seasoned flour; shake off the excess. Dip in egg. Sauté in hot oil about 2 minutes per side. Remove from pan to warming dish.

Sauce: Add wine to hot skillet and scrape up chicken bits. Reduce to 2 tablespoons and pour into a small bowl. Clean the sauté pan. Melt butter; stir in the flour. Gradually whisk in chicken stock and bring to a boil, reducing the sauce until it thickens somewhat. Add the wine reduction and lemon juice to taste. Add salt and pepper to taste. Serve the sauce over the chicken.

Note: Now you can add a few tablespoons capers to the sauce and you have Chicken Piccata!

Chicken Enchiladas

Makes 10-12 enchiladas

10 to 12 flour tortillas

1 large onions, chopped

2 tablespoons butter

4 pounds chicken breasts on the bone with skin

1 red and 1 green bell pepper, roasted and chopped

6 ounces cream cheese, diced

1 teaspoon each: salt, cinnamon, cumin

1/4 teaspoon cayenne

2/3 cup milk

8 ounce jack cheese, shredded

Garnishes: sliced black olives, chopped cilantro and salsa

Put chicken breasts and 2 teaspoons salt in a large pot; add water just cover. Bring to boil. Reduce to a simmer and cook 20 minutes. Drain and cool slightly. Remove skin and bones. Dice chicken meat; set aside.

Sauté onions in butter, stirring occasionally, for 10 minutes or until limp and just beginning to brown. Remove from heat and add chicken, roasted pepper and cream cheese. Mix lightly to blend. Add salt, cinnamon, cumin, cayenne and salt and pepper to taste.

Heat tortillas individually in microwave on high, about 20 seconds each.

Spoon 1/3 cup filling down center of each tortilla and roll. Set seam side down in greased 9x13-inch baking dish. Pour milk over enchiladas then sprinkle with cheese.

Bake, slightly covered, in a preheated 350-degree oven for 20 minutes. (If chilled, bake covered for 15 minutes, then uncovered for 15 minutes.) Remove cover and broil to brown the cheese. Garnish with sliced black olives, chopped cilantro and salsa.

***Diana's Honey-Sesame Chicken Nuggets**

Serves 2

1 ½ pounds chicken breasts, skinned,
boned and cut into 1-inch pieces
1 cup cornstarch
1/2 teaspoon baking soda
2 teaspoons oil

2 tablespoon Hosin Sauce
1 tablespoon honey
1/4 cup sake
2 teaspoons toasted sesame seeds

Mix the cornstarch with the baking soda. Lightly dust chicken with cornstarch mixture. Sauté chicken in hot oil in a large non-stick skillet. Remove chicken from the skillet and drain on paper towels; set aside in warm serving dish. Reheat the skillet and stir in sake while scraping up chicken bits. Reduce the sake to 1 tablespoon. Stir in Hosin sauce and honey. Reduce the mixture to a thick, glaze. Add chicken back to the skillet and toss with the glaze. Return the glazed chicken to the serving dish and sprinkle with sesame seeds.

Quick Orange Chicken Piccata

Serves 4

Note: For a richer sauce see the Orange Sauce recipe.

3 pounds chicken breasts
flour
salt and pepper
1 tablespoon butter

1 tablespoon oil
1 cup orange juice
1 teaspoons minced sage
2 tablespoons. butter
2 teaspoons minced sage

Remove the skin and bones from the chicken and pound 1/8-inch thick. Season with salt and pepper. Dredge chicken in flour, shaking off excess. (Note: cook chicken in batches.) Add butter and oil to a heavy skillet (not non-stick) Sauté chicken in butter and oil about 30 seconds per side.

Pour off excess oil. Add 3/4 cup orange juice to skillet. Boil until reduced to a glaze, while scraping up browned chicken bits, about one minute. Add remaining juice and 1 1/2 teaspoons sage. Season sauce with salt and pepper to taste. Boil

until mixture just coats spoon, then swirl in 3 tablespoon. butter. Pour in any juices that have accumulated from chicken. Spoon sauce over chicken. Sprinkle with sage.

Chicken Burritos

Serves 2

½ large chicken breast
chili powder
salt and pepper

Beans Refritos:

olive oil
1/4 cup minced onion
1 can black beans
1 teaspoon oregano
1 teaspoon cumin
1/8 teaspoon cayenne

1 (7-ounce) can whole green chilies
2 slices cheddar cheese, cut into
strips
large flour tortillas
Optional Garnish: salsa, avocado,
lemon juice, sour cream

Remove bones and skin from chicken; slice thinly. Season chicken with chili powder and salt. Sauté in olive oil; set aside.

Sauté onions in olive oil. Drain beans, saving the liquid, and mash half with a fork; combine with the whole beans, onion, oregano, cumin and cayenne. If too dry, moisten with the bean liquid. Add salt and pepper to taste.

Cut chilies into four pieces lengthwise. Drain on paper towels.

Heat tortillas in microwave until soft. For each burrito, spread tortilla with bean mixture; top with chicken, chili pepper and cheese. Fold and roll. Heat in microwave, covered. Optional: serve topped (in order) with salsa, avocado slices, lemon juice, sour cream.

***Chicken Fajitas**

Serves 4

Note: substitute freshly squeezed lime juice for the sauce if you're a fajitas purest. I find it personally too dry without the sauce for my taste.

Yogurt-Cilantro Sauce:

1 cup plain yogurt

1 clove garlic, pressed

1 teaspoon cumin

¼ cup chopped cilantro

1 tablespoon fresh lime juice

salt and pepper to taste

2 medium peppers (red and green),chopped

1 package flour tortillas, 1 to 2 per person

oil

salt and pepper

3 pounds chicken breasts, skin and bone removed, thinly sliced

chili powder

1 large onion, thinly chopped

Gently stir all sauce ingredients and set aside. Set aside 1 tablespoon chopped red pepper for a garnish. Sprinkle chicken lightly with salt and chili powder; set aside.

In a 12-inch non-stick skillet, sauté onions and remaining peppers with a pinch of salt and pepper for about 6 minutes; set aside. Sauté chicken until it just turns white. Mix in vegetables and reheat for 2 minutes, or until chicken is no longer pink in the center.

Heat tortillas individually in microwave, about 25 seconds on High.

To serve, spoon fajita mixture down the center of each tortilla; spread about 1 tablespoon of sauce on top of mixture and fold. Cut each fajita in half on the diagonal.(You may want to reheat the fajitas briefly in the microwave at this point.) Top each half with a dollop of sauce garnished with red pepper.

***Chicken Tostada**

Serves 4

2 ½ pounds chicken breasts

Marinade: 3 tablespoons corn oil, 3 tablespoons lime juice, ½ teaspoon oregano

4 large flour tortillas

2 tortilla shell molds*

oil

shredded lettuce

sliced black olives

chopped green onions or mild sweet onion

chopped red pepper

chopped cilantro

grated cheddar

Optional: sliced jalapeno peppers

garnish: sour cream and salsa

Chicken: Remove the skin and bones from the chicken breasts and slice into thin strips. Marinate chicken 2 to 3 hours. Drain and pat dry. Sauté in non-stick skillet; set aside.

Tortilla Shells: Lightly oil tins or bowls. Lightly brush tortillas with oil; press into tins. Bake in preheated 350-degree oven for 14 minutes or until lightly brown and crisp. Cool.

Assembly: Put the shredded lettuce into a large bowl. (Don't use too much lettuce as you have lots of vegetables to mix in.) Toss in olives, green onion, red pepper and cilantro. Add lettuce mixture to each tortilla shell. Add in order: chicken, cheddar, salsa and a dollop of sour cream.

*Note: If you don't have tortilla shell molds you can substitute open-proof bowls.

Diana's Fried Chicken

Serves 6

pressure cooker-deep fryer
oil
3 pounds chicken drumsticks

salt
1 beaten egg mixed with 1/2 cup milk
1 to 1 1/2 cup flour
3 tablespoons poultry seasoning

Heat oil in pressure cooker on High. Cut loose skin and fat off chicken legs and salt lightly. Mix flour and poultry seasoning in a paper bag.

Cook chicken into two batches. When oil is heated, dip half the chicken in egg-milk mixture, shake in flour bag and lower carefully into oil. Gently stir. Fry uncovered for 2 minutes. Lower heat to med-high, cover pressure cooker and fry an additional 14 minutes. Remove lid carefully. Remove chicken with tongs and drain on paper towels. Repeat with the second batch of chicken.

Serve hot or at room temperature.

Barbecued Chicken Sandwich

Serves 4

2-1/2 pounds chicken, cooked
1 small onion, sliced
1/4 cup chopped green pepper
1 clove garlic, minced
1 teaspoon olive oil
8 ounces tomato sauce

3 tablespoons tomato paste
2 tablespoons brown sugar
1 tablespoon red wine vinegar
1 tablespoon Worcestershire sauce
1/2 teaspoon dry mustard
4 drops red pepper sauce
4 good quality hamburger buns, split

Slice chicken into thin strips.

Sauce: Sauté onion, pepper garlic and oil. Add remaining ingredients except chicken and buns. Mix well. Simmer, covered, 20 minutes Add chicken strips and heat thoroughly. Lightly toast the buns. Serve sandwiches open-faced. Spoon equal amounts of mixture onto each bun half.

Microwave Chicken Marsala

Serves 4 to5

8 ounces mushrooms, sliced
1 tablespoon each: olive oil and
butter
2 pounds chicken breasts: skinned,
deboned and sliced into strips

1/2 cup julienne carrot strips
1 tablespoon fresh minced parsley
1/2 cup chicken broth
1/3 cup Marsala
2 teaspoons cornstarch

Sauté mushrooms in olive oil and butter. Lightly salt and pepper. Sprinkle with 2 tablespoons Marsala. Set aside.

Sauté chicken and lightly salt and pepper. Remove from pan. Add remaining Marsala to hot pan, scrape up chicken bits and reduce somewhat. Remove from heat.

In glass casserole, mix cornstarch into chicken broth. Add Marsala, parsley and carrots. Cover with lid and microwave on high for 3 minutes. Reheat with chicken and mushrooms.

Chicken George

Serves 4

John Gough

Marinade:

1/3 cup lemon juice
1/4 cup Olive oil
1/2 tablespoon cumin
1/2 tablespoon garlic
1/2 tablespoon oregano
1/2 tablespoon hot red chili

4 half chicken breasts, boneless and
skinless
seasoned bread crumbs
1 can whole Ortega chilies
Jack cheese, sliced thinly

Mix marinade ingredients together, Stir in chicken and refrigerate overnight.

Drain chicken, dip in breadcrumbs and place in greased baking dish, top side down.
Bake in preheated 450-degree oven for 10 minutes.

While chicken in baking prepare the chilies by cutting each in half sidewise and removing the veins and seeds. Dry with paper toweling.

Turn over the chicken breasts and cover each with ½ chili topped with a thin slice of with Jack cheese. Bake for another 10 minutes.

Curry Coconut Chicken and Chicken Curry Sandwiches

Serves 12

Make two days ahead

Curry Paste:

1-1/3 cups finely chopped onion

1/2 cups minced fresh cilantro

1/2 cups minced fresh lemongrass*

1/4 cups turmeric

1/4 cups minced fresh ginger

1/4 cups ground cumin

12 large garlic cloves, halved

1 tablespoon dried crushed pepper

12 chicken breast halves (about 8 pounds), deboned, skinned and chopped into 1-inch pieces

8 cups canned unsweetened coconut milk or reduced-fat coconut milk.

Blend all curry paste ingredients in a small food processor to a dry paste, stopping frequently to scrape down sides of work bowl. (Paste can be prepared 3 days ahead, covered and refrigerated.)

Mix chicken with 1 ¼ cup curry paste. Stir fry the chicken in oil in 4 batches over medium-high until the chicken just turns white in color. Add coconut milk and simmer until chicken is cooked through, stirring occasionally, about 3 minutes. Transfer chicken to plate. Boil liquid until reduced to thick sauce. Season with salt to taste. Add chicken to sauce. Refrigerate chicken curry overnight.

Reheat on top of stove. Be careful not to allow the curry to come to a boil. Freezes well.

Leftovers? Make chicken curry sandwiches. Finely chop chicken-curry mixture. Add salt to taste. Lightly toast bread or use pita pocket bread. Serve with Boston lettuce.

*Note: See Cooking with Lemon Grass in the Miscellaneous section.

***Chicken in Squash Shells**

Serves 4

Note: See the end of recipe for a Mexican sauce substitution.

2 medium Acorn squash
1 tablespoon melted butter
Soy-Ginger recipe
1 tablespoon salad oil
1 ½ pound chicken breasts, boneless
½ cup each finely diced red bell
pepper and jicama (peeled)
1 small onion, finely chopped
6 ounces firm-ripe tomatoes, finely
diced
½ teaspoon pepper, coarsely ground
¼ cup chopped green onions
Garnish: sour cream

Soy-Ginger Sauce

2 tablespoons reduced-sodium soy
sauce
2 tablespoons dry sherry
¾ cup chicken broth
1 tablespoon cornstarch
½ tablespoon brown sugar
1 teaspoon fresh ginger, minced

Lightly coat squash with salad oil. Prick squash and bake in preheated 350-degree oven for 1 ½-hours or until tender when pierced. Cut in half crosswise and remove seeds and some of pulp. Brush with melted butter and lightly salt inside of squash.

Cut chicken into ½-inch pieces and sauté until it just turns white.

Stir together all the Soy-Ginger Sauce ingredients; set aside.

Sauté bell pepper, jicama, onion, and pepper in pan; cook, stirring for 8-10 minutes. Stir in tomato. Add sauce; boil until thickened. Toss with chicken. Season to taste.

Place squash in individual bowls and fill with chicken mixture. If at room temperature, bake in preheated 350-degree oven for 30 minutes. Garnish with a dollop of sour cream and sprinkle with green onion.

Mexican Preparation: For the sauce, substitute pureed chipotle in adobo sauce for ginger. Substitute chili sauce or ketchup for soy sauce; reduce brown sugar to taste. Perhaps substitute tequila for sherry!

***Chicken Saltimbocca**

4 Servings

8 thin-cut, boneless, skinless chicken cutlets, about 2 pounds, 5 to 6-inches long

8 thin slices prosciutto or Black Forest ham

8 thin slices Yarlberg Swiss cheese

1/2 cup flour

2 eggs, beaten with 2 tablespoons milk

1 cup seasoned breadcrumbs

1/2 cup Parmesan cheese, finely grated

butter

olive oil

1/2 cup chicken broth

1/2 cup sweet Marsalla

1 tablespoon cornstarch

1/2 cup chicken broth

1 to 2 teaspoons lemon juice

Garnish: thinly sliced fresh basil leaves

Trim ragged edges of chicken cutlets as necessary; pat dry. . Press 1 slice of prosciutto and 1 narrow slice of cheese on each breasts and roll up.

Mix crumbs with Parmesan cheese. Dip rolls in flour, then in egg. Dip in crumb mixture and shake off excess. In a 12-inch non-stick fry pan, with medium-high heat, melt 1 tablespoon butter and 1 tablespoon olive oil. Cook rolls in at least two batches; do not crowd the pan. Sauté rolls about 2 to 3 minutes per side, or until they are golden brown. If browning too quickly, turn down the heat to medium or medium-low. Drain on paper towels and transfer to greased baking dish (can be refrigerated at this point). Repeat for the second batch, cleaning the pan and adding more butter and oil if necessary. Pour off some of the grease remaining in the pan. Over medium-high heat, reduce Marsalla by half while scrapping the pan to loosen the chicken bits. In a small bowl, whisk ½ cup chicken broth with cornstarch; return to the pan with the Marsalla and bring to a boil, stirring constantly, until sauce thickens. Add (lemon juice) salt and pepper to taste; set aside.

Bake chicken rolls uncovered in preheated 350-degree oven for 30 minutes, (40 minutes if refrigerated).

When rolls are done, transfer to a warm plate. Strain liquid remaining in the baking dish into the sauce. Reheat sauce, pour over rolls and garnish with basil.

Stir Fried Chicken and Green Beans

Serves 2

fresh whole string beans, stem end removed
2 tablespoons soft candied ginger, minced
1/3 cup low-salt soy sauce
2 half chicken breasts, deboned and skinned
1 tablespoon oil

Bring about one quart of water to boil in saucepan. Add string beans (do not cover). Boil until crisp-tender, about 3 minutes. Strain and dunk into a bowl of cold water to stop the cooking. Drain and pat dry with paper towels. Put beans in a medium-sized bowl; mix with soy sauce and ginger.

Slice chicken into thin, narrow strips. Mix together with the string beans and ginger-soy sauce. Pour into a zip-lock plastic bag to marinate 15 minutes to ½ hour.

Drain chicken, beans and ginger; discard liquid.

In large, non-stick frying pan, heat oil until hot. Add chicken mixture and stir-fry, stirring constantly until chicken turns completely white, about 2 to 3 minutes. Serve immediately.

Suggestions: Serve over white rice.

***Chicken-Sausage Paella**

Serves 8

4 pounds chicken thighs on the bone
with skin

1 pound hot Italian sausage

2 cups Arboria rice

olive oil

½ cup dry white wine

1 quart + 1 cup chicken broth

½ teaspoon saffron, crumbled

½ teaspoon black pepper

3 red bell peppers, charred, skin
removed, sliced

6 cloves garlic, peeled and mashed or
pressed

1 medium onion, peeled and chopped

1 bay leaves, crumbled

¼ teaspoon cayenne

3 tablespoons cilantro, chopped

1 cup frozen peas

garnish orange slices

Chicken: Preheat oven to 375-degrees. Salt chicken and place on a rack inserted inside a rimmed baking sheet. Bake for 30 minutes, or until thoroughly cooked (180-degrees). Remove from oven, save the dripping, cover the chicken lightly with foil and let cool somewhat, about 30 minutes. Remove and discard the skin and bones while breaking up the chicken into 2-inch chunks. Cover and set aside.

Sausage: Bring to a boil 4 cups water, add sausages. When the water returns to a boil and reduce temperature to a fast simmer and cook 10 minutes. Drain sausages on paper towels. Add about 1 tablespoon oil to a skillet and sauté the sausages until lightly browned. Cover and set aside to cool. Slice the sausages into ¾-inch crosswise pieces. Cover and set aside.

Bell Peppers: Char the bell peppers over a flame of a gas burner until blackened. Put peppers into a paper bag; close it tightly for at least 15 minutes. Remove peppers from the bag and using your hands, remove the blackened skin (do not use water). Cut each pepper into 4 quarters; remove the seeds and veins and slice each section crosswise into ¼-inch strips. Set aside on paper towels if they appear wet.

Rice: Put rice in a fine sieve and rinse well under cold running water. Heat 1 tablespoon olive oil in a medium saucepan over medium-high heat. Add the rice and toast until lightly golden in color, stirring occasionally. Remove the rice to a bowl. In same sauce pan, add wine, 4 cups chicken broth, saffron, pepper and bring to boil. Add

rice and stir well. Cook, covered, over lowest heat for 20 minutes. Remove the pan from the burner and set aside.

Sauté onion, bay leaves, cayenne, and bell pepper in the chicken drippings until onion is soft, about 10 minutes. Add the garlic and continue cooking for about 1 minute. Lightly salt; set aside.

Assembly: In a large bowl, mix rice, onion mixture, peas and cilantro. If mixture appears too dry, up to 1 cup additional chicken broth. Taste the mixture. If necessary, add additional salt, pepper and/or cayenne. Set aside. Oil a 13 by 9-inch baking dish (or larger); Add chicken and sausage. Top with rice mixture (if too much rice, leave out 1 cup). Cover with foil. (Remove from refrigerator 2 hours before cooking.) Bake in preheated 350-degree oven for 1 to 1 ½ hours, or until center of rice is hot, Remove foil for last 15 minutes. Garnish with orange slices.

Chicken with Tomatoes, Onions and Mushrooms

Serves 4

8 chicken thighs

½ cup flour

2 tablespoon butter

1 tablespoon olive oil

1 pound mushrooms, trimmed

1 14-ounce pan S & W Ready-Cut tomatoes, drained

1 ½ cup dry white wine

1 teaspoon chicken stock base

10 ounces onion petals sautéed

parsley

Sprinkle chicken with salt and pepper. Dredge in flour; shake off excess. In a 12-inch non-stick skillet, sauté chicken in oil and butter until golden, about 2 ½ minutes per side; set aside Add mushrooms and onions to skillet and sauté until

golden, about 5 minutes. Stir in tomatoes, wine and chicken stock base. Return chicken to the skillet along with any juices. Heat to boiling, then reduce heat to a simmer. Cook uncovered, 35-45 minutes, or until chicken comes easily off the bone easily.

Remove the chicken to a platter. Cool somewhat, then remove the chicken meat from the bones and return to the skillet. Season with salt and pepper. Reheat if necessary. Serve with sprinkled parsley.

Suggestion: Serve over wide, buttered noodles in a bowl.

***The Best Crispy Oven-Baked Chicken**

Serves 4

Cook's Illustrated

1 5-ounce box Melba toast	½ teaspoon. pepper
¼ cup vegetable oil	½ teaspoon. dried oregano
2 large eggs	¼ teaspoon. garlic powder
1 tablespoon Dijon mustard	¼ teaspoon t. cayenne
1 teaspoon dried thyme	4 chicken drumsticks, patted dry
¾ teaspoon. salt	4 chicken thighs, patted dry

Break up the toast into the bowl of a food processor. Pulse until the mixture has the texture of sand and small pebbles.

Adjust oven rack to upper-middle position. Preheat to 400-degrees. Line a 1-inch rimmed baking pan with foil and set large flat wire rack over the pan.

Drizzle oil over crumbs in pie plate; toss well to coat. Mix eggs, mustard, thyme, salt, pepper, oregano, garlic powder, and cayenne with fork in a shallow dish.

Working one piece at a time, coat chicken with egg mixture. Set in Melba crumbs and press to coat on both sides. Place on rack. Bake about 40 minutes.

***Grilled Chicken Kebabs**

Serves 2

1 ½ chicken breasts, skinless and
boneless, cut 1 to 1 ½-inch chunks

1/3 cup tomato sauce
1 tablespoon brown sugar
1 tablespoon cider vinegar

Marinade

¼ cup olive oil
6 small garlic cloves, mashed
¼ cup cilantro
½ teaspoon salt
1 teaspoon coarsely ground pepper
1 teaspoon curry powder

Optional: Tomato-Raisin Sauce

(serves 4):
½ cup raisins

Marinade: Add all marinade ingredients to blender or small food processor and pulse until mixed. Pour into a medium bowl and stir in chicken. Pour chicken and marinade into a 1-quart zip lock plastic bag. Marinate at least 3 hours or overnight in the refrigerator.

Optional Tomato-Raisin Sauce: Soak raisins in hot water for 10 minutes, then drain. Puree all ingredients in a small food processor or blender.

Grilling: Oil the barbecue grill, then preheat on High. Skewer the chicken. Turn down the heat to medium-high and grill 4 minutes per side for a total of 8 minutes. Do not overcook. Watch out for flaming! Serve the raisin sauce in small individual bowls to accompany the chicken kebabs.

Dancing Chicken

Serves 4 to 6

Dick Napp

4 chicken breast halves, boned and skinned
1 tablespoon rice wine or dry sherry
1 tablespoon oyster sauce
1 tablespoon sesame oil
8 ounces shitake mushroom caps sliced ¼ inch
3 whole green onions, sliced 1-inch on diagonal
1 package fresh wide rice noodles or 8 ounce dried rice noodles
2 tablespoon fresh ginger, minced
3 cloves garlic, finely minced
1 crushed red pepper

2 tablespoon cooking oil
¼ cup water
12 ounces bean sprouts
Optional: Chinese peas, sliced on diagonal

Sauce

¼ cup chicken stock
¼ cup rice wine or dry sherry
2 tablespoons oyster sauce
1 tablespoon sesame oil
1 tablespoon cornstarch
1 teaspoon sugar
¼ teaspoon pepper

Rinse chicken and pat dry. Cut into thin strips. Marinate overnight in rice wine and oyster sauce.

Slightly undercook fresh noodles in boiling water with ½ tablespoon oil and ½ tablespoon salt. Stir frequently. Drain and set aside. Follow package directions for the dried rice noodles.

Combine all wok sauce ingredients in small bowl.

Heat a heavy 12-inch non-stick skillet on highest heat. Add 1 tablespoon cooking oil. Add chicken and toss for 1 minute or until just turns white. Immediately transfer to plate. Add remaining 1 tablespoon oil. Add vegetables, garlic and red pepper; toss briefly. Add water and noodles; stir-fry for about 2 minutes.

Stir sauce, then add to skillet. Return chicken to wok. Stir and toss until all ingredients are glazed with the sauce. Taste to adjust seasoning. Immediately transfer to heated dinner plates and serve.

Miso Chicken with Peanut Butter

Serves 2-4

boneless chicken thighs

Marinate overnight:

1 tablespoon miso (fermented
soybean paste)

1 tablespoon smooth peanut butter

1 tablespoon soy sauce

1 tablespoon sugar

1 teaspoon lemon juice

1 teaspoon minced fresh ginger

1 garlic clove, minced

cooked rice

Oil barbecue grill and preheat. Add chicken to one side of the grate and grill 3 minutes per side on medium-high heat. Turn off the heat on the side with the chicken and turn the other side to Low. Cook an additional 17 minutes. Serve with rice.

Shredded Chinese Chicken Salad

Serves 4

Kitzen Gough

4 cups cooked, seasoned chicken,
shredded
iceberg lettuce shredded, about 2
cups
2 small red bell peppers cut into thin
strips
3 scallions thinly sliced
1 cup bean sprouts, rinsed
1 cucumber quartered lengthwise
and sliced
2 cups chow mein noodles

Peanut Dressing:

4 tablespoons unsalted peanuts
1 tablespoon lime juice
1/4 cup rice wine vinegar
1 tablespoon soy sauce
1/2 teaspoon sesame oil
1/4 teaspoon each salt and pepper
sugar to taste

3 tablespoons vegetable oil

Puree peanuts in blender, frequently scraping down the sides to form a paste.
Add all the remaining dressing ingredients except vegetable oil and blend until

smooth. With machine running add vegetable oil blending until smooth and slightly thickened. Toss all remaining ingredients with dressing and serve.

Spicy Braised Chicken with Ginger

Serves 6

The Choy of Cooking

2 tablespoons olive oil
2 tablespoons sesame oil
1 whole chicken or 3 pounds chicken parts
½ cup soy sauce
½ cup sherry
6 slices (1/4-inch each) fresh ginger, bruised
2 stalks green onion, cut in 2-inch pieces
3 whole star anise
1 tablespoon Sichuan peppercorns
1 ½ tablespoons sugar
6 sprigs cilantro

In large heavy non-stick pan, heat olive oil and sesame oil. Brown chicken on all sides in two batches. Transfer chicken pieces to a heavy pot; set aside.

Wipe up excess oil with paper towel. Add soy sauce, sherry, ginger, green onions, star anise and peppercorns. Bring to a boil and scrape sauté pan. Pour liquid over chicken. Bring pot to boil, cover with foil and a heavy lid. Transfer to a preheated 350-degree oven and bake for 10 minutes. Lower heat to 300-degrees for 10 minutes. Remove pot from oven; remove white meat when it reaches 160-degrees. Return pot to oven and cook an additional 10 minutes. Remove chicken to a platter and set aside. Strain liquid from pot and discard spices; return to pot. Add sugar and simmer, covered, for 5 minutes more.

Add the chicken back to the with the strained cooking liquid. When ready to serve, reheat. Serve chicken and some liquid over hot rice garnished with cilantro.

Roast Turkey

Cook's Illustrated, revised 11/13

Turkey Brine (Wednesday):

½ cup salt

½ cup sugar

1 gallon cold water

2 medium carrots, peeled and
chopped 5 sprigs thyme

1-2 cups turkey stock

unsalted butter, softened

Turkey Roasting:

1 fresh turkey, 12-15 pounds,
(backbone cut out, hindquarters
separated, wings separated, breast
cracked)

2 additional large thighs

3 medium onions, chopped

3 medium celery ribs, chopped

Turkey Brine: Dissolve salt and sugar in cold water. Pour into clean medium picnic container. Add turkey parts and brine 4-5 hours in the refrigerator. Remove from brine, rinse well and pat dry. Remove excess fat and skin. Tie thighs and wings with kitchen string.

Roasting the Turkey: Preheat oven to 425-degrees. In large rimmed baking sheet, add all vegetables and toss with a little olive oil. Pour in broth. Spray wire rack with Pam and place it on top of vegetables.

Brush turkey pieces with softened butter. Place breast skin side down and drumsticks and thighs skin side up on rack, leaving at least ¼ inch between pieces.

Roast turkey pieces 30 minutes. Using wads of paper towels turn breast skin-side up. Test the temperature of the various pieces with instant-read thermometer. Add oven-meat thermometer to smallest single thigh piece (as this piece will probably reach its optimum temperature first). Reduce oven temperature to 350-degrees. Continue cooking; adding more broth to roasting pan if necessary. Remove breast at 160-165 and the thighs at 175-180.

Lightly tent turkey and let rest 1 ½ hours.

Strain vegetables and liquid from baking sheet through colander set in large bowl. Press solids with back of spatula to extract as much liquid as possible. Discard vegetables. Retain the roasting liquid for the gravy.

Carving: Remove large pieces of skin and set aside. Carve ½ breast from the bone. Using an electric knife, cut into vertical thin slices. Remove thigh meat from the bone and cut large pieces parallel to the bone. Don't attempt to carve drumstick. Arrange sliced turkey on a large platter. Drizzle with turkey stock or chicken broth. Cover turkey pieces with large pieces of the skin. Cover all with plastic wrap and refrigerate. Reheat turkey at 350 degrees for 30 minutes. The skin should be crispy by now. Slice the skin into thin strips and arrange down the center of the turkey platter. To the side you can serve the whole drumsticks and wings.

**Mahogany Chicken with Smoky Lime Sweet Potatoes
and Cilantro Chimichurri**

Camilla Saulsbury won \$100,000 for this recipe at the 2005 National Chicken Cooking Contest.

Serves 4

The Oregonian

Cilantro Chimichurri:

1 cup chopped fresh cilantro leaves
¼ cup plus 2 tablespoons extra-
virgin olive oil
3 large cloves garlic, minced
¼ teaspoon salt
1/8 teaspoon black pepper

3 tablespoons Dijon mustard
2 tablespoons hoisin sauce
2 teaspoons balsamic vinegar
½ cup plus 1 ½ teaspoons lime juice
(about 8-9 limes) divided
1 ½ pounds boneless, skinless
chicken breast halves, cut in 1 ½-
inch cubes

Mahogany Chicken:

5 tablespoons dark brown sugar

Sweet Potatoes:

2 large sweet potatoes or yams,
peeled, and cut into half-inch pieces
2 tablespoons unsalted butter
1 teaspoon chopped canned chipotle
chile
1 teaspoon adobo sauce (from
canned chipotle
 $\frac{3}{4}$ teaspoon ground cumin
 $\frac{1}{2}$ teaspoon lime zest
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
Cilantro springs

Soak 8 bamboo skewers in water for 30 minutes while you prepare recipe.

Chimichurri: In small bowl, mix together chopped cilantro, olive oil, garlic, salt and pepper. Set aside.

Mahogany Chicken:

In medium bowl, mix together brown sugar, mustard, hoisin sauce, and vinegar. Reserved two-thirds of this mixture. To remaining one-third, add ½ cup lime juice and stir in chicken. Cover and refrigerate.

Sweet Potatoes:

Place sweet potatoes in heavy sauce pan and over boiling water. Cook covered over medium high heat until tender, about 15 minutes.

Reserve 1/6 cup cooking liquid. Then drain potatoes in colander. Return potatoes to reserved cooking water and add butter, chipotle chile, adobo sauce, remaining 1 ½ teaspoons lime juice, cumin, lime zest, salt and pepper. Mash potatoes.

Thread chicken on skewers. Broil about 6 inches from heat, basting with reserved Mahogany sauce until done, about 8 minutes.

To serve, divide potatoes among four plates, Top each with two skewers of chicken and drizzle with chimichurri. Garnish with cilantro sprigs.

Ginger Chicken in Lettuce Wraps

Serves 2

Dressing:

2 tablespoons minced fresh ginger
1 clove garlic, minced
¼ to 1/3 cup fresh lime juice
2 tablespoons sugar
1 tablespoon soy sauce
1 teaspoon chili sauce

¼ cups pickled ginger, coarsely
chopped
¼ cup cilantro leaves, chopped
salt and pepper
vegetable oil
Boston lettuce or lumpia wrappers

Topping:

¾ pound chicken breast tenders,
deveined and diced
3 cups thinly sliced Napa cabbage

Dressing: In a small bowl, combine ginger, garlic, lime juice, sugar, soy sauce and chili sauce.

Topping: Pour $\frac{1}{4}$ of the dressing over chicken in a separate bowl; cover and set aside for 10 minutes.

In a large bowl, combine sliced cabbage, pickled ginger and cilantro. Pour $\frac{3}{4}$ of the remaining dressing over top and toss together. Set aside.

Drain chicken; sprinkle with salt and pepper. Sauté until no longer pink.

Arrange lettuce leaves on plate. Fill with cabbage mixture and top with chicken. If using lumpia wrappers, mix cooked chicken into cabbage mixture before wrapping.

***Chicken or Turkey Soft Tacos**

Serves 4

Matthew Card

Red Sauce:

1 to 2 cups Aunt Betty's South of the
Border Enchilada Sauce
¼ cup chopped yellow onion
¼ cup chopped cilantro
2 cloves garlic, minced
pinch sugar

Green Sauce:

1 pound tomatillos, husked, rinsed well and
quartered
2 small Serrano chilies, seeded and coarsely
chopped
1 small onion, coarsely chopped
4 cloves garlic, coarsely chopped
salt
1 cup water
¼ cup packed chopped fresh cilantro

pinch sugar

2 cups cooked chicken or turkey, preferably
dark meat

Olive oil

1 medium-large red onion, halved and
sliced lengthwise into ¼-inch slices

4 large poblano chilies, corded, seeded and
sliced into ¼-inch slices

1 teaspoon cumin

pinch salt

2 limes (juice of one lime, the other
quartered)

sour cream

at least 16 thin corn tortillas, use 2 for each
taco

Choose to make either the red sauce (quick) **OR** the green sauce recipe.

Red Sauce: Combine enchilada sauce, onion and garlic. Simmer about 15 minutes. Mix in cilantro. Add sugar and salt to taste. Return sauce to saucepan.

Green Sauce: Combine tomatillos, Serrano chilies, onion, garlic, pinch salt and water in large saucepan. Bring to simmer over medium-high heat, cover, reduce heat to low and cook until vegetables are very tender, about 15 minutes. Strain, reserving a few tablespoons of the cooking liquid, and process mixture with cilantro in blender until smooth. Add 1 to 2 tablespoons of the reserved liquid if necessary. Add sugar and salt to taste; return sauce to pan.

Add turkey to sauce and bring to simmer. Reduce heat to low, cover and cook until turkey is soft and has absorbed sauce, about 10 minutes. If too thick, add some water or chicken broth.

Meanwhile, heat oil in large non-stick skillet. Add red onion, poblano chilies, cumin and large pinch salt. Sauté on medium-low heat, stirring occasionally, until soft and browned, 12 to 14 minutes (add splash of water if necessary to prevent sticking). Sprinkle liberally with lime juice.

Put meat and vegetables in separate serving bowls along with lime wedges and sour cream. Warm the tortillas. Let your guests make their own tacos.

Chicken Punjabi Curry

Serves 4

The Oregonian

1 tablespoon vegetable oil	1 pound spinach, cleaned, stems removed and coarsely chopped
4 boneless, skinless chicken thighs, cut in ½-inch cubes	1 5-ounce jar Trader Joe's Spinach Punjab sauce
¾ cup chopped onion	1 red pepper, crushed
8 ounces crimini mushrooms, sliced	1 teaspoon salt
3 tablespoons water plus ½ cup (divided)	hot cooked basmati rice or couscous

Sauté chicken in oil in large skillet. Remove chicken from skillet; add onion and sauté for 1 minute. Add mushrooms and 3 tablespoons water; cook, stirring occasionally until mushrooms are soft, about 3 minutes.

Stir spinach and chicken into onions and mushrooms. Add sauce, red pepper and salt to taste. Add remaining ¼ cup water to jar of Punjab sauce, shake and add to pan. Simmer for 5 minutes, stirring.

***Butterflied Chicken with Herbs & Sticky Lemon**

Serves 4

Elise Lalor, Winner of 2009 National Chicken Cooking Contest

1 whole chicken, backbone and
breastbone removed and flattened
2 teaspoons kosher salt
2 teaspoons pepper
10 sprigs sage
5 sprigs thyme

10 cloves garlic
2 tablespoons olive oil
¼ cup sherry vinegar
1 lemon, thinly sliced
¼ cup honey
2 tablespoons adobo sauce
¼ cup chopped parsley

Preheat oven to 400-degrees.

Sprinkle chicken with salt and pepper. On roasting rack, place rosemary sprigs, thyme sprigs and garlic. Arrange flattened chicken on top and sprinkle with olive oil. Place chicken in oven for 20 minutes. Pour sherry vinegar over chicken and cook additional 15 minutes. Place lemon slices over chicken.

In small bowl, mix honey and adobo sauce; brush over lemon slices. Bake chicken additional 10 to 15 minutes. Cover chicken with foil if it starts to burn. Test for doneness by inserting thermometer into thickest part of the thigh without touching the bone. It should register 170 degrees.

Remove chicken to platter and sprinkle with parsley.

***Sloppy Chicken Tamale**

Makes 3 cups, serves 4

Enchilada Sauce (or use mole sauce):

3 tablespoons vegetable oil

1 tablespoon flour

¼ cup chili powder

2 cups chicken stock

10 ounces tomato paste

1 teaspoon dried oregano

1 teaspoon cumin

salt

Optional: 1 tablespoon minced onion, 2 large garlic cloves minced, 3 tablespoons chili powder), 2

teaspoons cocoa powder 1 whole

chicken breasts, cooked

3 cups chicken broth, divided

1 cup masa flour (or try cornmeal)

1 small can corn including liquid

salt

1 tablespoon butter

sugar to taste

¼ cup crumbled cotija or feta cheese

fresh cilantro leaves, chopped

Enchilada Sauce: (Sauté onion and garlic in oil.) Add flour, stirring for 1 minute. Add chili powder (3 tablespoons) and cook for 30 seconds. Add stock, tomato paste, oregano, cumin (and cocoa powder). Stir to combine. Bring to a boil, reduce heat to low simmer and cook for 15 minutes. Add salt to taste.

Shred chicken with a fork and reheat.

Add 2 cups chicken broth to a medium saucepan. Whisk in masa. Bring to a boil stirring constantly. Stir in butter and corn. Add salt and sugar to taste.

(Note: the longer the masa sits the more it will absorb the liquid. Add additional chicken broth to get a consistency of thick oatmeal.

Layer the following in order into wide bowls: creamy masa, chicken, sauce, cheese, cilantro.

Baked Chicken Tenders

1 pound fresh Chicken Tenders
salt and pepper
buttermilk
¾ cup seasoned Italian bread
crumbs

¼ cup Panko
salt and pepper
sauces

Cover sided baking sheet with foil. Place wire rack over baking sheet and spray with Pam. Set aside.

Rinse chicken and pat dry. Cut into strips 3" by 1". Mix together bread crumbs, Panko, salt and pepper. Dip each strip in buttermilk and then into breadcrumbs mixture. Place strips on wire rack; spray with olive oil and refrigerate until ready to bake.

Bake in preheated 425-degree oven (middle shelf) for 10 minutes. Turn and bake 5 minutes more. Serve with sauces: Chipotle ketchup, ranch dressing, etc.

***Chicken and Vegetable Cobbler**

The Oregonian

Serves 4

2 tablespoons olive oil
2 medium carrots, peeled and cut
into coins
2 cups crimini mushrooms, cut ¾"
1 leek, thinly sliced
salt and pepper
1 ½ cups chicken broth
1 sprig fresh thyme
1 tablespoon butter
8 boneless chicken thighs, cut ¾-
inch
1 cup peas
2 tablespoons cornstarch

Optional: ¼ cup crème fraiche or
cream

Biscuit Topping:

1 ½ cups flour
1 ½ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
3 tablespoons butter
¾ cup buttermilk
1 egg

Preheat oven to 400-degrees. Put oil in large non-stick skillet over medium-high heat. Sauté carrots and mushrooms for about 5 minutes. Sprinkle with salt and pepper. Add leeks and sauté for about 3 minutes. Push vegetables to the sides of the pan and add chicken to the center. Sauté until the chicken is just white on the outside.

Add broth and thyme to the skillet; bring to a boil. Reduce to a simmer and cook until carrots are almost tender, 8-10 minutes. Whisk cornstarch with a few tablespoons broth to make slurry. Add slurry to skillet and stir until liquid thickens slightly. Stir in peas and 1 tablespoon butter. When butter has melted, stir in crème fraîche. Adjust seasonings. Then discard thyme and transfer everything to an ovenproof dish.

Biscuit Topping: In a medium bowl, whisk flour, baking powder, baking soda and salt. Add 2 tablespoons butter broken into small pieces. Crumble the butter into the flour with your fingertips. Beat egg with buttermilk in small bowl and pour into the flour mixture. Stir with a fork until it just comes together. It should be sticky.

Drop spoonfuls of batter on top of vegetables and chicken, covering as much surface area as possible. Bake for 20 to 25 minutes until golden on top and bubbly underneath. Scoop into bowls and serve immediately.

***James Beard's Turkey and Stuffing Hash**

Makes 4 servings

1 large onion, finely chopped

¼ cup butter (1/2 stick)

2 cups leftover stuffing

1 ½ cups chopped cooked turkey

½ cup chopped green bell pepper

¼ cup turkey or chicken broth

2 tablespoons turkey gravy,
whipping cream or evaporated milk

salt and pepper

paprika

In a heavy-bottomed skillet, sauté onion in butter over medium-high heat until soft. Add the stuffing, turkey, bell pepper and broth. Blend well with the onion and cook, turning frequently, until the hash has a slight crust distributed through it. Drizzle the gravy over the hash and season to taste with salt and pepper. Let the hash cook, without stirring, for 3 to 4 minutes or until the cream has evaporated and the bottom of the hash is nicely browned. Place a plate over the hash and, in one swift motion, flip the pan and hash over onto the plate. Sprinkle with paprika and serve. Freezes well (2 servings = 2 ¼ cups hash).

Mole Poblano

Makes 4 cups

2 dried ancho chilies, stemmed and seeded
2 dried anaheim chilies, stemmed and seeded
2 dried chipotle chilies, stemmed and seeded
1/4 cup golden raisins
1/4 cup whole almonds
2 teaspoons cumin
1 tablespoon whole black peppercorns
1 Mexican cinnamon stick
1 tablespoon dried oregano
4 sprigs fresh thyme, leaves only

3 tablespoons extra-virgin olive oil
2 onions, chopped
3 cloves garlic, minced
1 serrano peppers, stemmed and seeded and minced
28-ounces crushed tomatoes
1 tablespoon tomato paste
2 ounces bittersweet chocolate, preferably Mexican, chopped
1 chicken, cut into 10 pieces or 4 pounds chicken thighs with bone and skin
1 lemon, juiced

Kosher salt and freshly ground
black pepper
5 tablespoons extra-virgin olive oil
chicken broth
1 onion, thinly sliced
4 radishes, thinly sliced
1 lime, juiced
garnish: chopped cilantro leaves
cooked white rice, for serving

Mole Sauce: Tear the ancho, anaheim, and chipotle chiles into large pieces and toast them in a dry skillet over medium heat until they change color a bit, about 2 minutes. Put them into a bowl with the raisins and cover them with hot water. Soak until softened, about 30 minutes. In the same skillet over medium heat, add the almonds, cumin, peppercorns, cinnamon stick, oregano, and thyme. Toast for 2 minutes, grind in a spice grinder, and add the powder to the bowl of a food processor. In the same skillet over medium-high heat, add the olive oil, onions,

and serrano. Cook until lightly browned. Add the garlic and cook 1 minute or until fragrant. Then add the tomatoes and tomato paste and cook until vegetables are softened, about 10 to 15 minutes. Add the chocolate and stir until melted. Add the tomato mixture to the food processor bowl. Add the soaked chiles and raisins to the bowl along with some of the chile soaking liquid. Puree, adding more soaking liquid as needed, to make a smooth sauce. (This makes about 4 cups sauce, the recipe uses 2 cups, the extra can be frozen).

Peruvian Roast Chicken with Garlic and Lime

Serves 4 (Note: Serve with Beans and Rice)

America's Test Kitchen

3 tablespoons extra-virgin olive oil	1 tablespoon ground cumin
1/4 cup lightly packed fresh mint leaves	1 tablespoon sugar
2 tablespoons kosher salt	2 teaspoons smoked paprika
6 medium garlic cloves , peeled and roughly chopped	2 teaspoons dried oregano
1 tablespoon ground black pepper	2 teaspoons finely grated zest and 1/4 cup juice from 2 limes
	1 serrano chille, minced
	1 (3 1/2-to 4-pound) whole chicken

Process all ingredients except chicken in blender until smooth paste forms, 10 to 20 seconds. Using fingers or handle of wooden spoon, carefully loosen skin over thighs and breast and remove any excess fat. Rub half of paste beneath skin of chicken. Spread entire exterior surface of chicken with remaining paste. Tuck wingtips underneath chicken. Place chicken in gallon-size zipper-lock bag and refrigerate at least 6 hours and up to 24 hours.

Preheat oven to 325 degrees. Tie chicken and place on roasting pan. Roast until skin just begins to turn golden and instant-read thermometer inserted into thickest part of breast registers 140 degrees, 45 to 55 minutes. Carefully remove chicken and pan from oven and increase oven temperature to 450 degrees.

Return chicken to oven and roast until entire skin is browned and crisp and instant-read thermometer registers 160 degrees inserted in thickest part of breast and 175 degrees in thickest part of thigh, about 20 minutes (check frequently for burning).

Carefully remove chicken from oven and let rest 20 minutes. Carve chicken and serve, passing Spicy Mayonnaise separately.

Smoked Turkey

Notes: Buy gravy at Whole Foods.

1 turkey cut up: breast, 2 hindquarters, 2 wings with 1-inch breast meat
2 large turkey thighs

Brine:

1 gallon turkey or vegetable stock

½ cup brown sugar

½ cup table salt

1 gallon water with lots of ice

melted butter for basting

½ cup turkey stock

garnish: whole cranberries, large sage leaves

Brining: In a large bucket, whisk salt and sugar into stock until dissolved. Stir in water and ice. Add turkey meat. Refrigerate 8 to 18 hours. Remove turkey from brine and rinse with cold water. Discard brine and pat turkey dry.

Smoking: Set up smoker with 4 chunks wood. Lightly brush the turkey with melted butter. Place hind quarters and thighs on bottom shelf and wings and breasts on upper shelf. After 1 ½ hours, baste again with melted butter and turn the pieces to the other side. After another 1 ½ hours, check the internal temperature of individual pieces. Remove when white meat is 165-degrees and dark meat is 175-degrees. Continue basting as needed. Tent the turkey lightly with foil until room temperature. Wrap each piece tightly in foil and refrigerate until you are ready to carve.

Carving: Carve 2 thighs and entire breasts. Serve some large pieces whole; i.e., drumstick, wing. Sprinkle turkey stock over meat; cover with foil and refrigerate until ready to reheat. Reheat at 350-degrees for 20-30 minutes. Garnish with whole cranberries and large sage leaves.

Inside-Out Chicken and Stuffing

Serves 4

1 apple chopped	9 ounces crusty white bread, cut into
2 stalks celery, diced medium	1-inch pieces
2 tablespoons olive oil, divided	1 cup chicken broth
1 teaspoon caraway seeds	1 whole chicken cut into 10 pieces
	salt and pepper

Preheat oven to 450-degrees, with rack in middle. On a rimmed baking sheet, toss together apple, celery, 1 tablespoon oil and caraway seeds. Add bread and arrange in an even layer. Bake 5 minutes or until just beginning to brown.

Pour broth over bread and stir until absorbed. Rub chicken with remaining oil and season with salt and pepper. Place chicken pieces on top of stuffing. Bake until stuffing is golden brown and chicken is cooked, about 25 minutes.

Chicken Enchiladas

Serves 4

Sauce:

2 teaspoons olive oil
2 garlic cloves, minced
1 ¼ cup tomato sauce
1 ¼ cup chicken broth
2 tablespoons tomato paste
2 Tablespoons chili powder
1 teaspoon cumin
1 teaspoon oregano

Filling:

2 teaspoons olive oil
1 cup onion, thinly sliced
1 medium zucchini, diced
10 ounces cooked chicken, use one
roasted at grocery store
1 small can diced green chilies
8 thin corn tortillas
1 cup shredded Mexican mix
cheeses

Sauce: Sauté garlic in olive oil until fragrant. Whisk in tomato sauce, tomato paste and chicken broth. Add chili powder, cumin and oregano. Bring to a boil and simmer, uncovered, 10 minutes.

Filling: In medium skillet, sauté in olive oil onion 4 to 5 minutes. Add zucchini and sauté additional 6 to 7 minutes. Transfer to a medium bowl and mix in chicken, green chilies, and ¼ cup sauce.

Assembly: Spray 9” by 13” glass baking dish with Pam. Transfer sauce to a medium skillet and reheat if necessary. For each enchilada, dip both sides of a tortilla into the sauce and shake off the excess. Add 1/3 cup chicken mixture, roll up and put in baking dish. Repeat. Pour sauce evenly over enchiladas. Bake in 375 preheated oven 20 to 25 minutes. For the last 10 minutes of baking, sprinkle the top with the cheese.

Suggestion: Serve with mixed green salad, chopped avocado and grapefruit sections cut in half.