Kitchen WINN-DIXIE BUSC BEER Continued From Page 1-B PEPSI COLA **YOU MORE** into WITH SUPER 34 **SPECIALS & EVERYDAY LOW** 16 OZ. 675 PRICED 69 Ctn. of 6 CTN. OF 8 13-SUPERSAVERS PLUS DEPOSIT 12 - oz. Cans CAN OPERATED . PRICES GOOD THRU SAT., JULY 25TH . NONE TO DEALERS . WE RESERVE THE RIGHT TO LIMIT QUANTITIES . COPYRIGHY 4981, WINN-DIXIE STORES, INC. TIDE ARROW ASTOR SUPERBRAND or cold with dip. DETERGENT DETERGENT COFFEE CE CREAM Astol **OR SHERBET** (Note: To bone chicken 49-OZ. 49-OZ. 6 - P. 6. BOX BOX 1/2-GAL AG CTN. WITH \$7.50 OR MORE ORDER (LIMIT ONE OF YOUR CHOICE) MITH \$7.50 OR MORE ORDER (UMIT ONE) If the temperature rises F--- 20----EMBERS **DUNCAN HINES** DUKE'S MORTON CHARCOAL LAYER Dukes POT PIES MAYONNAISE MAYONNAISE • CHICKEN • TURKEY • BEEF • MACARONI & CHEESE • SPAGHETTI & MEAT CAKE MIXES A. A. A. B. QT. BLT Chicken Salad 1.1.15 181/2-OZ. JAR B-OZ. <sup>1</sup>/<sub>2</sub> lb. bacon slices, about BOX SIZE 10 slices RE ORDER (LIMIT ONE) WITH \$7.50 OR MORE ORDER (LIMIT ONE) SATH 5 style chicken, drained QT. BTL. THRIFTY MAID 2 medium tomatoes, SUPERBRAND CLOROX GATORADE **PORK & BEANS** WHIPPED chopped . LEMON-LIME . ORANGE BLEACH 16-0Z. CAN TOPPING crosswise 1 cup fresh or canned bean 1 medium avocado, peeled Lemon juice Lettuce leaves Cook bacon until crisp; ONE-GAL. 12-OZ. JUG CUP

Later & Marke LILAC FROZEN FOODS ALL FLAVORS with lemon juice to prevent **HUNT'S** 9-INCH

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## The Herald

and square in shape. Cut each flattened thigh into four pieces and place in a shallow pan. Pour soy sauce over chicken, cover, and marinate for 10 minutes in the refrigerator. In a shallow bowl, mix cornstarch and ginger. Add chicken, one piece at a time, dredging to coat. In large frypan, place oil and heat to medium temperature. Add chicken and cook turning to brown on both sides, about 5 minutes. Remove chicken from frypan and drain on absorbent paper. Serve hot

For dip mix together 1/2 cup chili sauce, 2 tablespoons pineapple preserves and one teaspoon soy sauce. Serve with chicken chips.

thigh, place thigh on cutting board, skin side down and cut along thin side, joint to joint. Cut meat from one joint; then pull or scape meat from bone. Cut meat from opposite joint.)

and you decide to serve lunch right in your airconditioned family room, make the main course chicken salad, but do it a little different. Recently we gave a recipe for the combination of chicken with fruit in a salad. How about making it with vegetables this time? Serve it with some of those new Nabisco Better Cheddar Snack Thins. They're yummy crisp.

2 cups diced cooked chicken or two cans chunk-

seeded and coarsely

2 small zucchini, halved lengthwise, then sliced

sprouts

and sliced

drain slices on paper towels; crumble, reserving 2 tablespoons for garnish. In medium bowl, combine bacon, chicken, tomato, zucchini and bean sprouts. Slice avocado thinly; brush THE CHOWAN HERALD

Thursday, July 23, 1981

