

SPANISH WINGS WITH RICE

....Is a hearty main dish

Versatility Of Chicken

Is Almost Endless

The versatility of chicken is almost endless, as most of you know, but perhaps often overlooked are the many good nourishing dishes you can make with chicken wings. Here are a couple of examples. Spanish Wings with Rice is a hearty main dish and the Ming Wings - a 1-2-3 tasty surprise - can easily double for hors d'ouevres at party time. Enjoy!

Spanish Chicken Wings **And Rice**

- 3 lbs. chicken wings
- 1/2 cup all-purpose flour
- 1 teaspoon salt 1/4 teaspoon pepper
- 14 cup salad oil
- I large onion, chopped
- 1 green pepper, chopped
- 1 clove garlic, minced 1 can (4 oz.) sliced
- mushroom (drained)
- 1 cup regular rice,
- uncooked 1 can (16 oz.) tomatoes
- 1 can (103/4 oz.) condensed
- cream of mushroom soup
- 1/2 cup water, if needed
- 1/4 teaspoon chili powder

In a plastic bag, mix flour, salt and pepper. Add wings, three or four at a time; shake to coat. In a large skillet, heat oil over medium heat. Add chicken wings and brown. Remove chicken from skillet and place in casserole. Add onion, pepper and garlic to remaining oil in skillet. Saute about 5 minutes; add mushrooms and continue cooking for 5 minutes more. Stir- in rice, tomatoes, tomato sauce, mushroom soup, water and chili powder. Pour mixture over chicken; cover and bake at 350 degrees for 1 hour or until chicken is fork tender and rice is done. Makes 6 servings.

Ming Wings

- 3 lbs. chicken wings
- 1/4 cup cooking oil 1/4 cup honey
- 4 tablespoons dijon style
- mustard 3 tablespoons sesame seed

In fry pan heat oil over medium heat. Add wings, 6-8 at a time, and brown on all sides. Remove bro wings to long baking pan. Mix together honey, mustard and sesame seed. Spread half of sauce over wings. Bake at 350 degrees for 20 minutes. Turn wings; spread with remaining sauce. Continue baking 20 minutes or until chicken is brown and fork tender. Makes 4 servings as a main dish meal. Ming Wings are delicious as an hors d'ouevre if disjointed for finger handling at party time.

FLASH! Daisy Cannady of Rantoul, Ill., and Betty ean Thomas of Racine, Wis., will be among the 100 finalists competing for the \$40,000 grand prize in the 29th Pillsbury BAKE-OFF contest, February 25th in

YWCA Plans Turkish Dinner

A Turkish dinner, one of the International Dinner series sponsored by the YWCA World Mutual Service committee, is set for Feb. 22, 6 p.m., Trade Street center

Preceeding the dinner slides on Turkey will be shown by Canan Kennedy. After dinner there will be a movie featuring the country of Turkey.

Among the menu items for the dinner will be "Izmir kofte", ground beef with spices; rice pilaf, stuffed grape leaves; "Borek", Greek dough stuffed with meat; "Bakla Va", Greek pastries.

The dinner is open to the public and tickets and reservations can be obtained at the Trade Street center thrugh Feb. 20. Cost is \$4.25 for adults and \$2.35 for children.

This event, one in the fifth series of International Dinners, is an eductional and fund raising project

according to Mrs. Yurdon Orkan, member of the International YW board.

For further information 333-7553 (Trade call: Street)



Bill Pickens, a member of the Discovery Place Museum of Science and Technology Board of Trustees, was present at a tour of the incomplete building recently. Discovery Place, upon completion October, 1981, will have 2,000 square feet of exhibits. A life center, an aviary, an aquarium, and a large energy exhibit will be main attractions. The building's construction will cost between \$4.1-\$4.4 million according to Russ Peithman, executive director of Discovery Place.

Delicious Crunchy Doughnut Balls

February is a great month for all kinds of winter sports - skating, skiing, tobogganing - you name it. But afterward, when the crowd troops in, chilled, to the bone and hungry as the proverbial bear, it's up to you to greet them with mugs of hot mulled cider, crunchy doughnut balls fresh from the frying kettle and rosy-red crisp apples. You'll win, hands down, over any sports champion!

- one-third cup sugar 12 cup milk
 - 1 egg
 - 2 tablespoons melted shortening
 - 112 cups sifted all-purpose flour
 - 2 teaspoons baking
 - powder 12 teaspoon salt
 - 12 cup seedless raisins
 - 14 cup granulated sugar
 - 12 teaspoon nutmeg or cinnamon

Blend together one-third cup sugar. milk, egg and melted shortening. Mix and sift flour, baking powder and salt: add to liquid mixture; stir lightly. Mix in raisins. Drop by heaping teaspoons into fat heated to 365 degrees. Fry 2 to 3 minutes, or until golden brown. Drain on paper towels. Mix 14 cup sugar and nutmeg in a bag. Shake warm donuts in the bag. Makes about 212 dozen.

Stack Cake layers are baked for only 15 to 20 minutes because they are thin. If you don't have five layer cake pans on hand, the layers can be baked two or three at a time. You make the Spiced Applesauce filling from scratch with fresh apples, so everything that goes into this fabulous recipe is as close to nature

as you can get. Whipped cream tops off this hearty cake from early America

Smoky Mountain

- Stack Cake 4 cups sifted all-purpose
- flour 2 teaspoons baking
- powder 1 teaspoon salt
- 2 teaspoon baking so
- cup butter 1 cup sugar
- 1 cup light molasses
- 3 eggs
- 1 cup milk
- Spiced Applesauce Confestioners (powdered)

Mix and sift flour, baking powder, salt and baking soda. Cream together butter and sugar. Blend in molasses. Beat in eggs, one at a time. Alternately blend in flour mixture with milk. Spoon into five greased 9-inch layer cake pans, allowing about 1 cup batter per pan. Bake at 350 degrees for 15 to 20 minutes. Remove from pans and cool on wire racks. Stack cake layers, spreading 1 to 112 cups Spiced Applesauce between layers. Chill several hours. Top with whipped cream: cut into wedges to serve.

Spiced Applesauce

- 10 tart apples
- 1 cup water 6 tablespoons light
- molasses 4 cup sugar
- 1 teaspoon cinnamon 12 teaspoon nutmeg

Cut apples in pieces; do not pare or core. Place in kettle, add water. Cover:



Easy-Do Donuts

simmer until apples are tender, about 40 minutes. Put cooked apples through

kettle, discard skins and seeds. Add molasses and remaining ingredients sieve or food mill. Return applesauce to cook over low heat 5 minutes. Cool.

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