

# An unusual filling makes chicken something special

Most every cook has a repertoire of chicken recipes to suit the most casual or formal occasion. No wonder. Most people like chicken.

When combined with vegetables, herbs and other ingredients, ordinary chicken becomes extraordinary. The gravy, which is already seasoned, acts as another flavor ingredient and gives a rich taste to such chicken dishes.

Here, boned chicken breasts are rolled around an unusual filling of carrots, raisin bread cubes, pecans, lemon juice and canned chicken gravy. Fried to a golden brown, the crispy chicken breasts are served with a cream style gravy that owes its ease of preparation and smooth consistency to canned chicken gravy.

1/4 cup fine dry bread crumbs  
2 Tbsp. finely chopped onion  
1/4 cup light cream  
Parsley

In saucepan, cook carrots in 4 Tbsp. butter until tender. Toss lightly with 2 Tbsp. gravy, bread cubes, pecans and 1 Tbsp. lemon juice.

Flatten chicken breasts with flat side of knife to 1/4-inch thickness. Spoon 1/4 cup stuffing in center of each breast. Tuck in ends; roll tightly. Secure with toothpicks or skewers.

Dip in flour, then egg, then bread crumbs. Fry three rolls at a time in deep fat at 350 degrees for 8 minutes or until golden brown. Drain on absorbent paper.

Meanwhile, in saucepan, cook onion in 2 Tbsp. butter until tender. Stir in remaining gravy and lemon juice; add cream. Heat; stir occasionally. Serve with chicken. Garnish with parsley if desired. Makes six servings.

### CHICKEN BREASTS CRECY

- 1 cup shredded carrots
- 6 Tbsp. butter or margarine
- 1 can (10 1/2 oz.) chicken gravy
- 1 cup raisin bread cubes
- 1/4 cup chopped pecans
- 2 Tbsp. lemon juice
- 3 whole chicken breasts, split, skinned and boned
- 3 Tbsp. flour
- 1 egg slightly beaten



Glazed Duckling with Curried Pineapple Stuffing

## Pineapple gives duckling a Hawaiian flavor

Glazed Duckling with Curried Pineapple Stuffing is surprisingly simple to prepare. Hawaiian in flavor, it uses foods of Hawaii for the stuffing.

The pineapple-orange glaze is spooned over the duckling during the last half hour of baking.

### GLAZED DUCKLING WITH CURRIED PINEAPPLE STUFFING

- 1 frozen duckling, defrosted
- 1/2 tsp. salt
- 1 can (13 1/2 oz.) pineapple tidbits
- 1 cup sliced celery
- 1/4 cup chopped onion
- 2 Tbsp. butter or margarine
- 4 cups (1 1/2-inch) bread cubes
- 1/4 cup chopped Macadamia nuts
- 1 tsp. curry powder
- 3 tsp. grated orange rind
- 1/4 cup light corn syrup
- 1 Tbsp. cornstarch

Wash, drain and dry duckling. Sprinkle 1/2 teaspoon salt evenly over body and neck cavities. Prepare stuffing. Drain pineapple tidbits; save syrup. Sauté celery and onion in butter until tender. Add bread cubes, pineapple tidbits, nuts, curry powder, 1 teaspoon grated orange rind, 1/4 teaspoon salt and 2 tablespoons pineapple syrup; mix carefully.

Fill neck and body cavities loosely with stuffing mixture. Skewer neck skin to back. Cover opening of body cavity with aluminum foil and tie the legs together loosely. Place duckling on rack in roasting pan. Bake in 350-degree oven for 45 minutes per pound or until drumstick meat is fork tender.

While duckling is roasting, prepare glaze. Combine 1/4 cup pineapple syrup, corn syrup and cornstarch; blend well. Cook, stirring constantly, until thickened and clear. Stir in remaining 2 teaspoons grated orange rind. Spoon glaze over duckling several times during last 30 minutes cooking time.

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