

Fried Chicken

1 frying chicken, disjointed
1/3 cup Crisco
1/2 cup flour
2 teaspoons salt

Dip chicken in seasoned flour. Melt 1/3 cup Crisco in an 8- or 9-inch skillet. When hot, add chicken and fry until brown on all sides. Reduce heat and cover skillet. Cook until tender, about 25 minutes. Place chicken on hot serving platter to serve.

Meat Burgers

1½ pounds ground beef	¼ cup chopped onions
1 cup uncooked quick cooking oats	2½ teaspoons salt
2 beaten eggs	¼ teaspoon pepper
½ cup milk	1 teaspoon prepared mustard

Combine all ingredients thoroughly. Shape into 12 flat patties. Pan fry slowly in hot fat. Serve on hamburger rolls. Delicious.

Meat extender:

To ground ham, pork, liver or heart, etc. add ¼ part uncooked oats. Season and form into pattie or loaf.

Rice Jamboree

1 cup chopped onion	¼ cup liquid drained from peas
2 tablespoons shortening	2 ½ cups / 1 number 2 tomatoes
1 pound ground beef	½ cup uncooked rice
1 teaspoon salt	1 ½ teaspoon melted butter (or more)
¼ teaspoon pepper	2 cups oven popped rice cereal
1 cup canned peas	

Cook the onions in heated shortening until lightly brown. Add the beef and seasoning and continue cooking until the beef is brown. Add peas and liquid, tomatoes and rice to the meat mixture, stirring lightly. Place in a greased two quart casserole and cover. Bake in a moderate oven (375 degrees) about 45 minutes. Remove the cover and sprinkle the top with finely crushed rice cereal, mixed with butter. Return to the oven uncovered and bake 15 minutes.

Serves 8