

Here's what's cooking in our . . . **Country Kitchen**



For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318

BIG BOY PIZZA

- (1) Boboli pizza dough
- Half of 16 oz. jar Frisch's tartar sauce
- 20 dill pickle chips
- (Cover the entire top of pizza dough)
- 1 lb. ground chuck, browned & drained
- 1 bag shredded lettuce
- 8 oz. shredded mild cheddar cheese

Assemble in the above order on round pizza pan. Bake at 350 degrees for 20-25 minutes.

SUBMITTED BY:
Sandra McIlvain
8515 Germantown Rd.
West Alexandria, Ohio 45381

CRISPY PARMESAN CHICKEN

- (2) boneless, skinless chicken breast halves
- 1 egg
- 3 Tbsps. grated Parmesan cheese
- 3 Tbsps. finely crushed cracker crumbs
- 1 Tbsp. cooking oil

Flatten chicken breasts to 1/4 inch thickness.
Beat egg in a shallow bowl.
Combine Parmesan cheese and cracker crumbs in another bowl. Dip chicken in egg, then coat with the crumb mixture.
Heat oil in skillet. Cook chicken 2-3 minutes per side or until juices run clear.

YIELD: 2 Servings

SUBMITTED BY:
Ruby Swank
2537 Nashville Rd., Troy, Ohio 45373

FRUIT COCKTAIL CAKE



- 2 cups flour
- 2 cups sugar
- 1 tsp. vanilla
- 2 tsps. baking soda
- 2 eggs
- (1) #2-1/2 can fruit cocktail

Drain fruit. Mix all ingredients thoroughly with mixer. Put in 13x9 pan and bake at 350 degrees for 45 minutes.

- ICING:**
- 3/4 cup sugar
 - 1/3 cup evaporated milk
 - 1 stick margarine

Mix together and boil for two minutes. Add 1 tsp. vanilla.

Cut cake in servings while still warm and pour icing in the cracks.

This is especially good with walnuts added.

SUBMITTED BY:
Esther Gaier
19397 Southland Rd.
Wapakoneta, Ohio 45895

PLEASE SEND US YOUR RECIPES!!!

Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert, and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We're looking forward to hearing from you soon!