Ms. Is New Magazine For Women



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AIRLINE SCHEDULE INFORMATION FARES AND TICKETS GOMESTIC AND INTERNATIONAL

Try Chicken
And Oranges

## By CECILY BROWNSTONE

 Associated Press Food EditorBecause chicken fits into budg-
ets these days, it appears often ets chese days, it appears often
on home dining tables. But fami-
lies sometimes get tired of eating lies sometimes get tired of eating
chicken "the same old way." When chicken "the same old way." When
this happens at your house, you
might like to try this recipe; it is might like to try this recipe; it is
adapted from Mexican cuisine. CHICKEN WITH ORANGES
broiler-fryer chicken (about 1 broiler-fryer chicken (about
pounds), quartered
$1 / 4$ cup flour teaspoon salt
$\qquad$ cup chicken broth from
$101 / 2$-ounce can), undiluted cup orange jut
cup raisins
$\qquad$ Wash and dry chicken.
gether flour, salt and pe
chicken with mixture.
In a large skillet heat oil; add
chicken and brown on both sides
Place chicken in on
shallow baking pan
To drippings in skillet add the
hion, chicken broth, orange juice nisins and aromatic bitters; withe,
wooden spoon stir o get up drippings. Pour ove Bake in preheated 350-degree Bake in preheated 350-degree
ven until chicken is tender
bout one hour. Remove chicken about one hour. Remove chicken
and raisins to a platter and kee Pour drippings from Pour drippings from baking
pan into a cup; let stand until
fat rises to top; skim off fat. Pour skimmed drippings into a
small saucepan; mix cornstarch with water until smooth; add to
saucepan. Cook over moderate
heat, stirring constantly, until sauce thirckens; sponstantly, untin

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