
POPOVERED CHICKEN

2 legs, 2 thighs and breast cut into 4 pieces from 3-pound chicken; 3 tablespoons flour; Salt and pepper to taste; 2 tablespoons shortening.

The batter:

2 cups flour

1 teaspoon salt

5 eggs

2 cups milk

2 tablespoons melted butter.

The gravy:

2 tablespoons butter

2 tablespoons flour

1 cup homemade chicken stock

1 cup light cream

Salt and pepper to taste.

1. Preheat oven to 425 degrees.
2. Wipe pieces of chicken dry.
3. Mix 3 tablespoons flour, salt and pepper and put on plate or wax paper. Lightly coat each piece of chicken with flour.
4. Melt 2 tablespoons shortening in skillet. When very hot add chicken pieces and brown on all sides. Remove to paper towels and pat free of excess oil.
5. Grease 14-by-9 ½-by-3-inch-deep (3-quart) baking dish: Place in oven while mixing popover batter.
6. In large bowl mix 2 cups flour with salt. Make well in center of flour and drop eggs into well. Beat eggs lightly, barely incorporating flour.
7. Add milk and melted butter and beat only until batter is well blended. Pour batter into very hot baking

dish. Place pieces of browned chicken on top. Place dish back in oven and bake about 30 minutes; reduce heat to 325 degrees and bake 10 minutes more or until batter is golden brown.

8. While chicken is baking, make gravy. Melt 2 tablespoons butter in heavy skillet. Stir in 2 tablespoons flour. Cook for several minutes over medium heat, stirring constantly. Slowly add chicken stock and continue to stir until sauce is thickened. Add cream, stirring, and continue to cook for 3 minutes longer. Season with salt and pepper and serve. Yield: 4 servings.

PORTUGUESE SWEET BREAD

2 packages dry yeast; ¼ cup warm water; 8 tablespoons or 1 stick butter, softened; ½ cup warm milk; 1 cup sugar; 2 teaspoons salt; Grated rind of 1 lemon; 3 eggs; 4 to 4 ½ cups flour; 1 egg, beaten; 2 teaspoons water.

1. Preheat oven to 350 degrees.
2. Stir yeast and warm water together and let stand a few minutes in large bowl to dissolve.
3. Add butter, warm milk, sugar, salt, lemon rind and eggs. Beat briskly and well.
4. Add 2 cups of flour and beat until mixture is smooth. Add enough of remaining flour to make soft dough. Turn onto lightly floured board and knead 1 minute. Let rest 10 minutes. Resume kneading until dough is smooth and elastic.
5. Place dough in buttered bowl; cover; let double, 3 to 4 hours.
6. Grease 2 8-inch round loaf pans or two 8 ½-by-4 ½-by-2 ½-inch loaf pans. Punch dough down; shape into