

Chicken Tetrazzini

1 can (4 ounces) sliced mushrooms, drained, reserving liquid	½ teaspoon salt
1/3 cup chopped onion	Dash pepper
4 tablespoons margarine or butter	½ cup dry vermouth or chicken broth*
3 tablespoons flour	¾ cup grated Parmesan cheese
1½ cups chicken broth	8 ounces thin spaghetti
½ cup light cream	2 cups diced cooked chicken

In saucepan, cook mushrooms and onion in butter until soft; stir in flour. Gradually add 1½ cups broth, cream and reserved mushroom liquid; cook, stirring, until sauce thickens. Remove from heat. Add salt, pepper, vermouth and ¼ cup of the cheese; set aside. Meanwhile, cook spaghetti as directed on package; drain. Combine spaghetti and chicken in 2-quart casserole; pour sauce over and mix lightly. Sprinkle with remaining cheese. Bake at 375°F for 20 minutes or until bubbling. 4 to 6 servings.

* Note: It is better to use ¼ cup dry vermouth and ¼ cup chicken broth instead of ½ cup dry vermouth.

Oven-Barbecued Chicken

2 broiler-fryer chickens, about 3 pounds each, quartered	2 tablespoons vegetable oil
1 cup ketchup	2 tablespoons Worcestershire sauce
1 cup orange juice	1 tablespoon Dijon mustard
2 tablespoons brown sugar	2 teaspoons salt, or to taste
	1 clove garlic, mashed

Put chicken pieces skin side up in shallow roasting pan in single layer. Combine remaining ingredients in small saucepan, and bring to a boil. Pour half of the sauce over chicken. Let marinate, if you like, several hours or overnight, turning occasionally. Refrigerate remaining sauce.

Bake chicken, uncovered, at 350°F for 30 minutes. Pour remaining sauce over chicken. Bake until juices run clear and chicken is tender, about 30 minutes longer. Makes eight servings.