

## Favorite Passover Recipes From Empire Kosher

Brighten your Passover meals with the great taste of fresh fruit. For special meals or any meal, these easy to prepare, low calorie main dishes are bound to please!

### Apple Glazed Chicken Legs

- 4 Empire fryer chicken leg quarters, remove skin and halve
- 1/2 cup apple jelly
- 1/2 cup dry white wine (or chicken broth)
- 2 teaspoons lemon juice
- 1 tablespoon dried onion flakes
- 1 clove garlic, minced
- 1/3 teaspoon white pepper
- 2 tablespoons cottonseed oil
- salt (to taste)
- cherry tomatoes
- green onion tops
- parsley

Mix apple jelly, wine, lemon juice, onion flakes, garlic, salt and pepper in small saucepan. Heat until jelly melts. Heat oil in large skillet over medium heat, add chicken and brown evenly on all sides. Discard excess oil and pour jelly mixture over chicken; cover and simmer, basting occasionally, about 20 minutes. Remove cover and simmer an additional 5-10 minutes, or until chicken is glazed and fork can be inserted easily. Place chicken on platter, cover with glaze and garnish with cherry tomatoes, onion tops and parsley. Serves 4, 375 calories per serving.

### Lemon Honey Chicken

- 16 Empire fryer chicken wings
- 1 teaspoon cottonseed oil
- 1/4 cup honey
- 6 tablespoons lemon juice
- 1 tablespoon grated lemon peel
- 3/4 teaspoon paprika
- 1/8 teaspoon nutmeg

To remove skin, blanch chicken in boiling water for 4 minutes. Discard hot water and add cold water to cover; allow to cool 3 minutes and peel off skin. Mix oil, honey, lemon juice, lemon peel, paprika and nutmeg in small bowl. Arrange skin-

### Las Vegas Israelite

ned wings in a single layer in shallow baking pan. Pour honey mixture over chicken, turning to evenly coat each piece. Bake, uncovered, in oven preheated to 425°F for 15-20 minutes, or until fork can be inserted easily into chicken. Turn and baste once during cooking. Serves 4, 261 calories per serving.

### Turkey With Orange Sauce

- 2 pounds Empire turkey drumsticks, skin removed
- 1/2 teaspoon paprika
- 1 medium onion, sliced
- 1/2 cup orange juice concentrate
- 1/3 cup water
- 2 tablespoons honey
- 3 tablespoons chopped parsley
- 2 teaspoons red wine
- 1/2 teaspoon ground ginger
- 1 orange

Place turkey drumsticks in roasting pan and sprinkle evenly with paprika. Arrange onion slices over turkey. Combine juice concentrate, water, honey, parsley, wine and ginger and pour mixture over turkey and onions. Cover and roast in 400°F oven 1 to 1-1/2 hours, basting occasionally. Turkey is done if juices run clear when drumstick is pierced with fork. Slice meat, coat with sauce, and garnish with orange slices. Serves 4, 213 calories per serving.

### Chicken With Honey-Orange Sauce

- 3 pounds Empire broiler, cut-up
- 2 tablespoons cottonseed oil
- 2 medium onions, sliced
- 1 teaspoon paprika
- 1 cup orange juice
- 1/4 cup honey
- 2 tablespoons lemon juice
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- pepper to taste
- salt to taste
- orange slices

Heat oil and brown chicken evenly in skillet, about 15 minutes. Place chicken in shallow baking pan and top with onions. Mix orange juice, honey, lemon juice, ginger and nutmeg and pour over chicken. Sprinkle with salt, pepper and

### Happy Passover

paprika. Cover and roast in 350°F oven about 1 hour, or until thickest pieces are tender. Remove chicken to serving platter, add onion slices and baste with juice. Garnish with orange slices. Serves 6, 364 calories per serving.

### Marengo Chicken

- 4 Empire fryer chicken breasts, skin removed
- 2 tablespoons cottonseed oil
- 1 cup onions, finely chopped
- 1 clove garlic, minced
- 1/2 cup white wine (or chicken broth)
- 2 cups fresh tomatoes, chopped
- 1 cup fresh mushrooms, sliced
- 3 tablespoons fresh parsley
- 1 bay leaf
- 1/8 teaspoon thyme leaves
- salt to taste
- pepper to taste

In deep skillet or Dutch oven, heat oil and brown chicken evenly, about 15 minutes. Remove chicken and brown onion and garlic in pan, about 5 minutes. Add wine and cook while stirring, about 5 minutes. Add chicken, tomatoes, mushrooms, and spices; mix well and reduce heat to low. Cover and cook about 20 minutes. Remove lid and cook an additional 15 minutes, or until sauce is thickened and chicken is done thoroughly. Serves 4, 218 calories per serving.

## PLO Refuses To Close U.N. Mission; Order May Take Months To Enforce

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holding water or resolution calling on electricity, although the United States to such a suggestion was still hypothetical.

The General Assembly's special session marks the second time this month the body has met to discuss the closing of the PLO mission. Member nations voted 143-1 on March 2 to adopt a

allow the mission to remain open. Israel cast the only negative vote and the United States did not vote.

Neither U.S. nor Israeli delegates are participating in the current General Assembly debate.

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