

NATCHITOCHEs MEAT PIES

GLENDa KEITH

2 T flour	3 T parsley, chopped
1 T shortening	4 c flour
1 1/2 lbs ground beef	2 eggs
1/2 lb ground pork	1/2 c shortening
2 lg onions, chopped	milk
6 green onions, chopped	2 tsp baking powder

Brown 1 T shortening & 2 T flour. Add beef, pork, onions & parsley. Salt & pepper to taste. Cook through & let cool.
PASTRY: Sift 4 c flour & baking powder; add 1/2 c shortening then eggs. Add enough milk to make a stiff dough. Roll out very thin. Cut around a saucer. Fill half full with meat mixture, fold over; dampen edges with water & seal with fork. Fry in deep fat until golden brown.

ONION ROASTED CHICKEN

AMELIA DELPAPA

1 env. onion soup mix
1/4 c vegetable oil
1/2 tsp garlic powder
4 chicken breast
1 lb potatoes cut into sm chunks
3-4 lg carrots sliced 1/4-1/2" thick

Mix oil & soup mix thoroughly. Place all other ingredients into gallon zip lock bag. Pour in oil mixture. Shake until all pieces are covered. Pour in 9 x 13" pan lined with aluminum foil. Bake at 450' uncovered for 45 minutes or until chicken and vegetables are done.