

ROASTED CITRUS CHICKEN

4-lb Chicken Leg Quarters
1 Large Orange, Thin Sliced
1 Large Lemon, Thin Sliced
1 cup Chicken Stock
1/2 tsp Paprika
1 cup Barbecue Sauce

**ANGEL FOOD
AUGUST RECIPES**

Preheat oven to 375°.

Mix together chicken stock and barbecue in small bowl.

Place all ingredients in a baking dish and sprinkle with paprika.

Roast for 30 minutes or until chicken is cooked through.

MAPLE PEACH TART

3/4-oz Unsalted Butter
1/4 cup Maple Syrup
1 Medium Peach, Sliced
12-oz Store-Bought Puff Pastry

Preheat oven to 350°.

Melt butter in small 5" skillet, then add syrup and peach slices.

Cook on medium heat 3-4 minutes.

Remove from heat and set aside.

Roll out pastry on a floured surface until 1/4" thick.

Cut to fit over peaches in the pan.

Bake 30 minutes or until pastry is puffed and golden.

Allow to sit for 2 minutes*, then flip out onto surface.

*Be sure not to delay—once the sugars cool, the tart will stick to the pan.

PORK CHOP CASSEROLE

4-6 Boneless Pork Chops
4 cups Thinly Sliced Potatoes
1 can Cream of Celery or Mushroom Soup
1 cup Milk
1/2 cup Thinly Sliced Onion
Salt and Pepper To Taste

Preheat oven to 375°.

Brown pork chops.

Layer potatoes, onion, and pork chops in greased 2-qt baking dish.

Mix soup, milk, salt and pepper. Pour over casserole.

Bake uncovered for 60 minutes.