



# Dear Pete,

**My family's crazy about barbecued chicken. They'd barbecue indoors if I'd let them. Help!**

—Mrs. Ellen Wilcox  
St. Joseph, Mo.

Dear Mrs. Wilcox,

Go and get yourself a box of Shake 'n Bake® Seasoned Coating Mix Barbecue Style. It turns your oven into a barbecue grill.

The whole family will think you made chicken outdoors, thanks to the tangy tomatoey sauce.

And they'll really go nuts if you fix it my special way—"Spice is Nice" Chili Chicken.

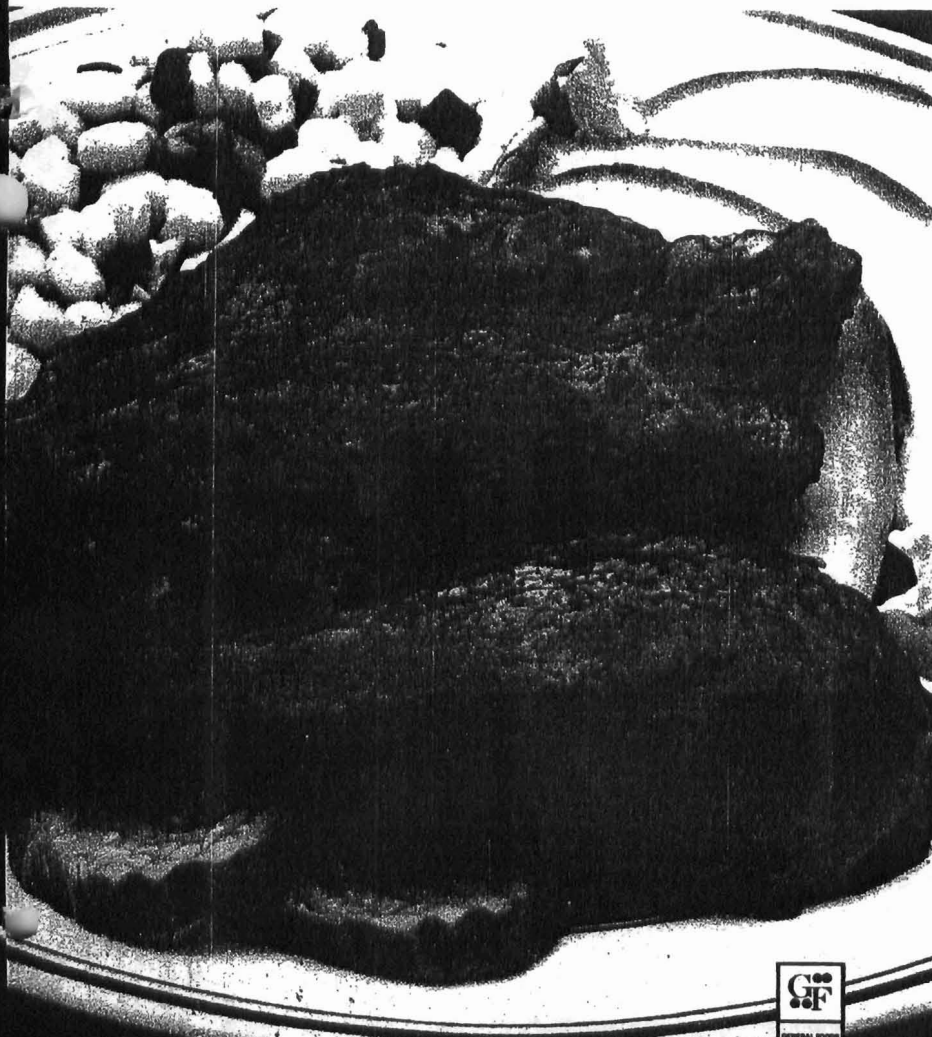
—Pete the Butcher

### "SPICE IS NICE" CHILI CHICKEN

Moisten 2-½ pounds cut-up chicken with ¼ cup water mixed with ¼ teaspoon hot pepper sauce.

Add 2 teaspoons chili powder to 1 envelope SHAKE 'N BAKE® Seasoned Coating Mix for Chicken Barbecue Style. Coat and bake as directed on package. Makes 4 servings.

**Shake 'n Bake Barbecue Style. Tastes like you barbecued outdoors.**



## Holiday Treats

continued

### DANISH KRINGLER

#### Dough

- ¾ cup butter, softened
- 1 package active dry yeast
- ¼ cup warm water
- ½ cup milk
- ¼ cup sugar
- ¼ teaspoon salt
- ½ teaspoon lemon extract
- 1 egg
- 2¼ cups all-purpose flour

#### Apricot Filling

- 2 cups dried apricots, chopped
- 1½ cups water
- ½ cup sugar
- 1 tablespoon lemon juice
- 2 teaspoons grated lemon peel
- ½ teaspoon cinnamon
- 1 egg white, slightly beaten

**Dough:** Divide butter in half. On waxed paper, spread each half into a 7-inch square. Chill.

In large mixer bowl, combine yeast and water. Heat milk until tiny bubbles form around edge; cool to lukewarm. Add to yeast mixture with sugar, salt, lemon extract and egg. Beat until well blended and sugar is dissolved. Gradually add flour and blend until smooth. On well-floured surface, roll dough to a 12x8-inch rectangle.

Invert one butter square to cover ⅓ of dough. Peel off waxed paper. Fold unbuttered ⅓ of dough over the center ⅓; then fold remaining ⅓ over the top. (You should have a 3-layer rectangle measuring 8x4 inches.)

Again, fold ⅓ over middle ⅓ and fold other ⅓ over doubled layer. (This makes a 9-layer rectangle measuring 4x2⅓ inches.) Wrap dough in waxed paper and chill 30 minutes.

Roll dough again to a 12x8 inch rectangle, add remaining butter square and fold as before. Chill dough several hours or overnight.

**Apricot Filling:** In saucepan combine apricots and water and heat to a boil. Cover pan and lower heat. Simmer until water is absorbed and apricots are tender. Remove pan from heat and stir in ½ cup sugar, lemon juice and peel and cinnamon. Cool.

Preheat oven to 350°F. Cut dough in half. Work with one piece at a time and roll each piece to make a 20x6-inch rectangle. Spread ⅓ cup apricot filling in center lengthwise on dough. Fold one lengthwise edge over filling. Moisten it with water and fold other edge over top to make dough 20-inches long and 2-inches wide. Put dough on greased baking sheet with sealed edge down to form a ring. Seal joining ends, brush top with egg white and sprinkle with additional sugar. Repeat with remaining dough. Bake 40 to 45 minutes or until golden brown. Makes 2, about 20 servings, about 185 calories each.

End

