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Recipe for fried chicken and lemon pie

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RECIPES

by

Bell

Fried Chicken

First thin' I do aftah Ah dress de chicken an' cut it up, Ah washes it good an' dry it off, youh kno'; add de salt, de pepper, den de flour. Som'tim' Ah beats a egg an' rolls de chicken in de egg 'fore Ah puts de flour on it. Now youh puts it in a skillet o' hot grease, lots o' grease in de skillet.

Let it cook 'till it good an' brown all over. Den youh takes up de chicken an' makes de gravy by siftin' som' flour in de grease, som' salt an som' pepper. Let dat brown good, den add som' water or milk, if you like. Now you is ready ter eat. Serve wid basket.

Lemon Pie

Take the yolks of two eggs, two lemons, juice of two lemons; mix together an' add one can o' condensed milk an' mix dat all together. Add a little bit o' butter an' whip the white of three eggs stiff. Put two layers o' vernilla waffers in a pie plate; an' pour this fillin' on the waffers. Put de merang on de top; now set in de stove an' brown a little.

Ready to serve.