

## *Baked Chicken with Coconut*

*Patricia Cooper*

Chicken breasts	¼ cup breadcrumbs
2 Tbsp. oil	¼ tsp. curry powder
½ tsp. salt	2 Tbsp. margarine
¼ cup grated coconut	

Rub breasts with 1 tablespoon oil. Combine coconut, breadcrumbs, salt, and curry. Dip chicken in mixture, coating well. Melt margarine in baking dish. Add 1 tablespoon oil. Add chicken and bake, covered, at 350° for 30 minutes. Remove cover and bake an additional 15 minutes or until golden brown.

## *Sesame Seed Chicken*

*Stacy Lundy*

½ cup milk	2 tsp. paprika
1 egg	2 Tbsp. sesame seeds
½ cup flour	Chicken
1 Tbsp. baking powder	½ cup butter
1 tsp. salt	

Mix milk and egg. Mix flour, baking powder, salt, paprika, and sesame seeds. Dip chicken in milk first, then in flour. Melt butter and pour over chicken. Bake at 375° for 1 hour.