

## MAMA'S COOKING LESSON by Joan Hollander

My mother was a naturally talented cook and baker. She never used a recipe owned a cookbook, a measuring spoon or cup, a timer or thermometer. She cooked and baked by instinct and by taste, used a glass or spoon to measure ingredients, and tasted her food for seasoning. When asked how long to cook something, her answer was "until it's done". Her heating measurements were a little fire, a medium fire, or a hot fire.

She was in charge of the kitchen when she came to live with us at the age of 86. When a friend of mine had to away overnight for a business meeting, we invited her husband to have dinner with us. He liked my mother's potted chicken so much, that my friend called my mother to ask how she prepared it. My mother gave her instructions, and when asked how long to cook it, my mother thought, "what a dumb question, you cook it til it's done." "How will I know when it's done" asked my friend.

Mama's answer was, "I keep it on a low fire until they come home, and are ready to eat."

I never learned to cook and bake like she did, especially her stuffed cabbage and yeast cake, but I do remember how delicious everything was.

### **Mama's Potted Chicken**

1 chicken cut into 8ths.	Salt and pepper to taste
1 onion sliced.	1 cup chicken broth
Garlic powder.	3 or 4 medium sized potatoes cut up
1 tsp. Vegetable oil or Pam spray	

1. Season chicken parts, brown on both sides and remove from pan
2. Sauté onions in pan til softened
3. Add chicken parts back to pan, add broth, and cut up seasoned
4. potatoes
5. Cover and cook on a low fire for about an hour, or until potatoes and chicken are tender