

# InStyle<sup>®</sup> Home

Twice a year, *In Style* brings it all home, with an inspiring special interest issue dedicated to readers' personal space. From an inside look at Hollywood's most glamorous residences to fresh ideas in design, entertaining and décor, it's a must-have resource for readers-and the perfect environment to house your message.

## Find Your Comfort Zone

*In Style Home*  
Fall/Winter 2006

**Close: August 14**  
**On Sale: October 10**

# get the dish

Celebrate your holiday weekend *In Style* with these tasty recipes from our July 2006 issue. And to find out how you can settle down in the leading shelter magazine on newsstand, contact your *In Style Home* representative.

## BAKED "FRIED" CHICKEN (SERVES 6)

- 1/2 cup all-purpose flour
- 2 eggs
- 1 cup unseasoned dry bread crumbs
- 1 tbsp chili powder
- 1 tsp salt
- 6 boneless, skinless chicken-breast halves

1. Position rack in center of oven. Heat oven to 350°F. Line baking sheet with foil, and spray with nonstick cooking spray.
2. Place flour in shallow bowl; lightly beat eggs in deep bowl.
3. In pie tin combine bread crumbs, chili powder and salt.
4. Dip chicken pieces in flour, then eggs, then bread-crumbs mixture, patting to make crumbs adhere. Place on backing sheet. Refrigerate 1 hour.
5. Bake 25-30 minutes, or until browned. Serve with coleslaw spiked with Cajun spices and sliced grape tomatoes.