



BAKED CHICKEN (Like Grandma used to make!)

DIRECTIONS:

- Rinse chicken pieces well, don't remove all the chicken fat, just the visible veins
- Put flour in a plastic bag (about 1 ½ to 2 cups of flour)
- Put chicken in plastic bag with flour
- Shake well so each piece of chicken is coated with flour
- Put chicken in a baking pan coated with cooking oil
- Place 4 pats of oleo spaced around the pan
- Season with salt, pepper, garlic salt and seasoned salt
- Put chicken in the oven and bake at 350 degrees for about 45 minutes.
- Melt about ½ stick of oleo in a small pan
- Take chicken out and spread the melted oleo on each piece
- Put chicken back in the oven and bake for another 45 minutes

This may seem like a long time to bake the chicken, but it is not. If you leave the skin on the chicken, it will be nice and crispy. If you skin the chicken, it will still be delicious.

This is the way your Grandmother cooked her chicken and it was the best chicken that ANYONE ever tasted or ate.

Marianne