

Oven Fried Chicken

- 1- 3 lb broiler fryer chicken, cut into quarters
- 1/3 cup flour
- 2 packets G Washington's Golden Seasoning & Broth
- 4 Tbsp milk
- 6 Tbsp melted butter or margarine

Preheat oven to 425F. Mix flour and 1 packet G Washington's Golden Seasoning & Broth. Dip chicken into milk and then into seasoned flour. Add remaining G Washington's Golden Seasoning & Broth packet to butter. Put 2 Tbsp butter in bottom of shallow baking dish. Place chicken skin side down in pan. Brush chicken with 2 Tbsp seasoned butter. Bake for 30 minutes. Turn chicken. Brush with remaining butter and bake 25 minutes longer or until tender.

Serves 4

