

October 30, 1994

Oven Fried Chicken

Marinade: 2 Tbl. lemon juice
1 tsp. ginger juice
1 Tbl. white wine
1 Tbl. light soy sauce
2 Tbl. oyster sauce
2 tsp. salt
1/2 tsp. pepper
1 Tbl. garlic, minced

2 eggs, beaten
6 Tbl. milk
2 cups Saltine crackers, crushed
2 tsp. thyme, crushed
1 tsp. paprika
1/4 teaspoon pepper
4 lbs. chicken parts
6 Tbl. butter or margarine, melted

1. Skin (optional), wash, and pat dry the chicken parts.
2. Prepare the marinade. Marinade the chicken pieces overnight in the refrigerator. Let chicken pieces come to room temperature.
3. Mix crackers, thyme, paprika, and pepper; set aside.
4. Mix eggs with the milk; set aside.
5. Pat dry the chicken parts.
6. Dip each piece of chicken in egg mixture, and then coat each piece with the cracker mixture.
7. Place chicken pieces into a greased pan. Pieces shouldn't touch each other.
8. Drizzle butter onto each piece.
9. Bake at 375°F for 45 to 55 minutes, until the chicken pieces are tender and no longer pink. Do not turn the pieces over during cooking.