



## Maryland Chicken

MenuManage®

### Ingredients:

2½ lb	Chicken, raw
2⅓ oz	All Purpose Flour
1¼ tsp	Salt
⅝ tsp	Black Pepper
¾ oz	Shortening
2⅓ cup + 1 tbsp	Evaporated Milk

### Directions:

1. Cut chicken into desired pieces.
2. Combine flour, salt and pepper; mix well. Roll chicken in seasoned flour.
3. Heat shortening in heavy skillet over medium-high heat. Add chicken, cook, turning occasionally until all sides are browned.
4. Arrange browned chicken close together in baking pans in a single layer.
5. Cover with evaporated milk.
6. Bake at 325° F for 1½ - 2 hours. Serves 10.

