

## **Parmesan Fried Chicken**

From Francie Whitlock

Yields 6 servings

*This crusty, oven-fried chicken is baked at home and then refrigerated. Tote to picnic in cooler and serve cold.*

4–5 lb skinless chicken breasts and legs  
1 C flour  
2 tsp salt  
1/4 tsp pepper  
2 tsp paprika  
2 eggs, slightly beaten  
3 T milk  
1-1/3 C grated Parmesan cheese  
2/3 C breadcrumbs  
2 T butter or margarine  
1/4 C butter or margarine, melted

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1. Heat oven to 400 °F and melt 2 T butter in 15-1/2" x 10-1/2" x 1" pan.
2. Mix together flour, salt, pepper, and paprika in a small bowl.
3. Beat eggs and combine with milk in a second small bowl.
4. Mix together parmesan cheese and breadcrumbs in a third small bowl.
5. Remove the pan with melted butter from the oven.
6. One at a time, coat all chicken pieces with flour mixture, dip them into egg/milk mixture, and roll them in Parmesan cheese/breadcrumb mixture. Arrange coated chicken pieces in the pan.
7. Drizzle 1/4 C melted butter over chicken pieces.
8. Bake at 400 °F for 1 hour.
9. Remove pan from oven and allow chicken to cool. Cover and refrigerate.