



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Oven Fried Chicken

1 cut up fryer
3 tbsp. flour
¾ tsp. paprika

1/8 tsp. pepper
¼ cup butter
¾ tsp. salt

Preheat oven to 375° F. Wash chicken and pat dry. Combine flour, paprika, salt and pepper. Coat chicken with flour mixture. In shallow baking pan in oven melt butter. Remove from oven. Arrange chicken in single layer skin side down. Bake uncovered 30 minutes. Turn chicken over and bake 15 minutes longer or until brown and fork-tender.

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