



HERBED OVEN FRIED CHICKEN

- 8 Pieces of Chicken
- 2 Envelopes Chicken Broth Seasoning
- 1 Teaspoon Basil
- 1/2 Cup Water
- 1/3 Cup Lemon Juice
- 3/4 Cup Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- Oil

DIRECTIONS

1. Rub chicken with mixture of broth seasoning and basil.
2. Place in bowl with water and lemon juice.
3. Turn to coat chicken well.
4. Cover and refrigerate overnight, turning 2 or 3 times.
5. Drain chicken, reserving marinade.
6. Mix flour, salt, and pepper and use to coat the chicken generously.
7. Brown without crowding in 1/2 inch of oil in a heavy skillet.
8. As chicken brown, place in a single later in a shallow baking dish.
9. Pour reserved marinade over chicken.
10. Bake in a 375 degree oven for 45 minutes.