



GOLDEN OVEN FRIED CHICKEN

- 1/4 Cup Butter
- 1/2 Cup Flour
- 1 Teaspoon Salt
- 1 Teaspoon Dry Mustard
- 1 Teaspoon Paprika
- 1 Teaspoon Pepper
- 1 Fryer Chicken, Cut Up

DIRECTIONS

1. Melt 2 tablespoons butter in a 13x9 inch baking dish.
2. Combine flour, salt, mustard, paprika and pepper, stir well.
3. Dredge the chicken in the flour mixture, coating well.
4. Place in baking pan and dot with remaining butter.
5. Bake in a 350 degree oven for 1 hour.