



CHICKEN HAWAIIAN

- 1 Fresh Pineapple
- 1 Fresh Young Chicken
- 1/3 Cup Flour
- 1/4 Pound Butter
- 1 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 1/2 Cup Shredded Coconut
- Pinch Dry Mustard
- 1 Tablespoon Grated Fresh Ginger
- 1 Ounce Soy Sauce
- 1 Cup Chicken Broth
- 1/2 Cup Rice

DIRECTIONS

1. Cut pineapple in half, dig out the fruit leaving the shell intact. Reserve both.
2. Cut chicken into four parts.
3. Coat the chicken with flour seasoned with salt and pepper.
4. Fry in butter.
5. Drain and place in a greased casserole.
6. Grate the pineapple pulp over the chicken.
7. Sprinkle with coconut and dry mustard.
8. Add fresh ginger, soy sauce and salt to taste.
9. Pour the chicken broth over all.
10. Bake in a 350 degree oven for 20 to 25 minutes.
11. While chicken is baking, prepare the rice.
12. Boil in 1 cup salted water until tender.
13. When chicken is done, line the pineapple halves with steamed rice.
14. Arrange chicken and sauce over the top.