



## FRIED VINEGAR CHICKEN

- 1 Fryer Chicken, Cut Into Parts
- 1 Cup White Vinegar
- 1 Cup Chicken Broth
- 1 Teaspoon Garlic Powder or Salt
- 1 Teaspoon Black Peppercorns
- 1/4 Teaspoon Tarragon
- 1 Bay Leaf
- 1/2 Cup Shortening
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper

## DIRECTIONS

1. In a large saucepan, combine vinegar, broth, garlic salt, peppercorns, tarragon and bay leaf.
2. Add chicken parts, placing dark meat on the bottom and white meat on the top.
3. Simmer for 30 minutes.
4. Remove chicken to a rack to drain.
5. In a large skillet, heat shortening over high heat.
6. Add simmered chicken, browning well on all sides.
7. When thoroughly browned, remove chicken to a rack and sprinkle with salt and pepper.
8. Can be served cold or hot.