



ORANGE CHICKEN

- 1 Six Pound Fryer Chicken, Cut Into Pieces
- 2 Teaspoons Salt
- ½ Cup Flour
- ¼ Teaspoon Pepper
- 1/3 Cup Shortening
- 6 Ounces Frozen Orange Juice Concentrate, Thawed
- 1 Juice Can Full Of Water
- ¼ Cup Dark Brown Sugar, Packed
- 1 Teaspoon Oregano
- ½ Teaspoon Ground Nutmeg
- 1 Onion, Thinly Sliced

DIRECTIONS

1. Sprinkle chicken with 1 teaspoon salt.
2. Combine flour, remaining salt and pepper in a bag.
3. Add chicken a few pieces at a time; shake to coat well.
4. Brown chicken well in hot shortening.
5. Pour off excess fat.
6. Combine remaining ingredients; add to chicken; simmer, turning pieces often, for 30 to 40 minutes.