



FRICASSEE OF CHICKEN

- 4 Pound Chicken
- 1/4 Cup Flour
- 3 Tablespoons Chicken Fat
- 2 Teaspoons Salt
- Paprika
- 3 1/2 Cups Boiling Water

DIRECTIONS

1. Clean chicken and cut into serving portions.
2. Dredge chicken in flour and brown in melted fat.
3. Add seasonings and enough boiling water to cover halfway.
4. Cover and simmer for 1 1/2 to 3 hours or until chicken is tender.