



## MARYLAND FRIED CHICKEN WITH CREAM GRAVY AND BISCUITS

- 1 Broiler Fryer Chicken, Cut Up
- 1/2 Cup Flour
- 2 Teaspoons Salt
- 1/2 Teaspoon Pepper
- 1/2 Teaspoon Marjoram
- Vegetable Oil
- 1 Cup Half and Half
- 1 Recipe Buttermilk Biscuits

### DIRECTIONS

1. Shake chicken in plastic bag with flour, salt, pepper and marjoram until thoroughly coated.
2. Reserve 2 tablespoons of the flour mixture.
3. Pour enough vegetable oil in a large skillet to make a depth of 1 inch.
4. Heat to 375 degrees.
5. Fry chicken pieces, a few at a time, until brown.
6. Remove and drain on absorbent paper.
7. Pour off oil from skillet into a measuring cup.
8. Return 2 tablespoons to the skillet.
9. Return chicken pieces skin side up.
10. Cook, covered, over low heat for 30 minutes.
11. Uncover and cook 10 minutes longer to crisp the skin. Remove to a serving platter.
12. Sprinkle reserved flour into the skillet, cook 1 minute.
13. Add half and half, stirring and scraping up the browned bits.
14. Cook, stirring constantly, until thick and bubbly.
15. Pour into gravy boat.
16. Have biscuits ready to serve with chicken and gravy.