

# Milk Chicken

## Description

Sooo tender!

Taste great with sweet carrot coins and mashed potatoes.

## Ingredients

## Instructions

1 3-1/2 lb frying chicken, cut up

1/4c flour

1/2 tsp dry mustard

1/2 tsp paprika

1-1/2 tsp salt

1/4 c melted butter

1-1/2 c milk (I don't always use the full amount - as long as the chicken is covered)

## Summary

**Yield:** 4

**Source:** Mom

**Prep Time:** 30 minutes

**Category:** Meats

# Milk Chicken

1/8 tsp pepper

- Wash chicken and pat dry.
- Mix flour and seasonings.
- Roll chicken in mixture and shake off excess flour
- Melt butter in large fry pan.
- Fry chicken slowly until golden on all sides.
- Transfer chicken to shallow baking pan or dish.
- Add milk to fry pan. Heat and stir until all brown bits are loosened in milk mixture. Pour over chicken.
- Bake uncovered @ 350 degrees until tender, about 45 minutes.