

also  
lid

---

### *Tastes like KFC chicken*

---

- 3 cups self-rising flour
- 1 tablespoon paprika
- 2 envelopes Lipton tomato Cup-A-Soup powder
- 2 packages Good Seasons Italian

- dressing mix powder
- 1 teaspoon salt
- 1/4 pound butter or margarine

Combine all the dry ingredients in a doubled plastic food bag. Shake well. Prepare a 10- by 15-inch pan with Pam or wipe it well with oil. Run a cut-up fryer chicken under cold water and let excess water drip, or put the wet chicken pieces into a colander and drain a few minutes. Dredge pieces in the flour mixture by placing each piece, one at a time, into the bag of seasoned flour and shaking it. Arrange the coated pieces, skin side up, on the prepared pan. Melt 1/4 pound of margarine or butter, and, using a soft-bristled pastry brush, dab the melted margarine over the floured surface, skin side only, of each piece. When all the melted margarine has been divided among all the chicken pieces, bake them uncovered without turning at 375° F oven for 45 minutes or until golden brown and tender.

---

### *Supposed to be Colonel Sanders KFC secret recipe*

---

- ulting  
sweet  
is  
auses
- 2 cups flour
  - 1 teaspoon celery salt
  - 2 teaspoons dry mustard
  - 1/2 teaspoon oregano
  - 1 teaspoon salt
  - 1/2 teaspoon thyme
  - 3 teaspoons meat tenderizer
  - 1 teaspoon pepper
  - 4 teaspoons paprika

- 2 teaspoons garlic salt
- 1 teaspoon ginger
- 1/2 teaspoon sweet basil
- 1 egg
- 1/2 cup milk
- 5 pounds of cut-up chicken pieces  
(approximately)

ined  
e  
l  
role

Combine all dry ingredients in a plastic bag. Soak chicken pieces in well beaten egg and milk mixture. Deep fry in deep fryer at 350° F for about 20 minutes.

ns

---

*Play clay*