

Honey-Sauced Chicken

Recipes from Naomi (<http://recipes-from-naomi.blogspot.com/>)

Recipe from the Kitchen Klatter cookbook

2 C. flour
1/2 C. bread crumbs
4 tsp. salt
1/2 tsp. pepper
2 3-lb. frying chickens, cut up
Milk for dipping
1-1/2 C. butter
1/2 C. honey
1/2 C. lemon juice

Combine flour, bread crumbs, salt and pepper. Dip pieces of chicken in milk and then roll in flour mixture. Put 1 C. butter in 9" x 13" baking dish. Melt either over low heat or for just a few minutes in a 400-degree oven. (Do not let brown!) Remove from oven and arrange chicken pieces in single layer in dish. Turn chicken to coat with butter.

Bake 30 minutes, skin side down, in 400-degree oven. Turn chicken. Combine remaining 1/2 C. butter, honey and lemon juice. Pour over chicken. Bake 30 more minutes, basting frequently.