



ORANGE FRIED CHICKEN

- 1 Chicken, Cut Up
- 4 Teaspoons Grated Orange Rind
- 2/3 Cup Orange Juice
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Dry Mustard
- 1/8 Teaspoon pepper
- 1/4 Teaspoon Tabasco Sauce
- 3/4 Cup Flour
- 2 Teaspoons Paprika
- 1 1/2 Teaspoons Salt
- 1/8 Teaspoon Pepper

DIRECTIONS

1. Place chicken in a single layer in a shallow dish.
2. Combine half the orange rind with the juice, salt, dry mustard, pepper and Tabasco.
3. Pour mixture over chicken and let stand 3 hours.
4. Drain, reserving marinade.
5. Combine remaining orange rind, flour, paprika, salt, and pepper in a brown bag.
6. Shake chicken pieces, a few at a time, in the bag until they are well coated with flour mixture.
7. Brown the chicken in a heavy skillet. Turn occasionally to brown evenly.
8. Add 1 tablespoon water and cover skillet tightly.
9. Cook slowly until the chicken is tender, about 20 to 30 minutes.
10. Turn occasionally for even browning.
11. Uncover and continue to cook slowly to re-crisp, about 5 minutes.
12. Place on a serving platter, keep warm.
13. Reserve 2 tablespoons pan drippings.
14. Measure marinade, adding water as necessary to make 1 1/2 cups.
15. Add 2 tablespoons flour from bag and pan drippings to pan.
16. Heat until mixture bubbles.
17. Add marinade all at once and cook, stirring constantly until thickened.
18. Pour over chicken and serve.