



PARMESAN FRIED CHICKEN

- 1/2 Cup Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Egg, Beaten
- 2 Tablespoons Grated Parmesan Cheese
- 1/2 Cup Fine Dry Bread Crumbs

DIRECTIONS

1. Coat chicken with flour, salt and pepper.
2. Dip chicken in egg, then in cheese and crumb mixture.
3. Heat fat to 1/2 inch depth.
4. Brown chicken in hot fat.
5. Place in a roasting pan and cook, covered, for 45 minutes.