



SPRING CHICKEN MARYLAND

- 3 Broiling Chickens
- 6 Tablespoons Fat, Melted
- 1/4 Cup Flour
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Slices Salt Pork, Cut fine
- Dash Nutmeg
- 3 Cups Cream
- Parsley

DIRECTIONS

1. Clean chickens and cut into quarters.
2. Brush with fat and dredge with flour, salt and pepper.
3. Fry salt pork until brown.
4. Add nutmeg.
5. Place chickens on pork and baste with melted butter.
6. Cover the skillet and cook chickens about 30 minutes.
7. When tender, pour in 1 cup cream.
8. Remove cover and let cream cook down.
9. When it is fairly thick, pour in another cup of cream, cook and add the third cup.
10. Serve chickens with the cream gravy.