

## Tastes Just Like Fried Chicken (from Joanne & Haley Myrol)

1 chicken

1-2 eggs

1 cup milk

2 tsps Oyster Sauce (optl)

1 1/4 cups unbleached flour

1 garlic clove

1 large onion – chopped

garlic powder

sage

salt & pepper

parmesan cheese

1 tbsp oil on bottom of roasting pan cut up chicken as you would a fryer. Combine egg, milk (& oyster sauce if desired). Dip chicken parts into wet mixture then roll in flour. Place pieces in roasting pan so not touching. Toss in garlic clove and onion. Sprinkle each piece with salt, pepper, garlic powder & poultry seasoning.

Bake at 350 for 25-30 mins or until nicely browned. Then take each piece and flip it over in roaster. Sprinkle with various above spices and parmesan cheese. Bake again for 25-30 mins.

