

## Main Dishes

Poultry

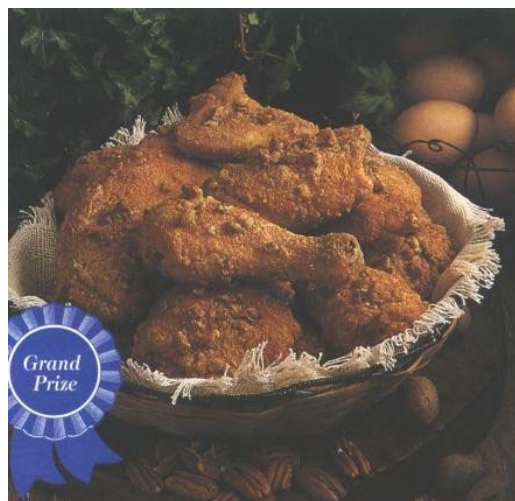
### Nutty Oven-Fried Chicken

Grand Prize Winner in the Taste of Home Cookbook. The pecans give this dish its unique nutty flavor. The chicken is very moist, tasty and crispy.

1 cup buttermilk biscuit mix  
or \*Quickie Bisquick Mix  
1/3 cup finely chopped pecans  
2 tsp. paprika  
1/2 tsp. salt  
1/2 tsp. poultry seasoning  
1/2 tsp. dried sage

1 broiler-fryer chicken  
(2 to 3 pounds), cup up

1/2 cup evaporated milk  
1/3 cup butter, melted



In a shallow dish, combine biscuit mix, pecans and seasonings; mix well.

Dip chicken pieces in milk; coat generously with pecan mixture.

Place in a lightly greased 13-inch x 9-inch x 2-inch baking dish.

Drizzle butter over chicken.

Bake, un-covered, at 350 degrees for 1 hour or until juices run clear.

Yield: 6 - 8 servings.

NOTE: You can de-skin the chicken before dipping.

\*Quickie Bisquick Mix is a substitute for Bisquick and can be found in this Cookbook.