

# SAUCY CHICKEN

Last Modified: 07/25/2019

PREP: 20 Min

COOK: 4 Hrs

STOVETOP & OVEN: 350

F EASY

CHICKEN

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
6	Whole	Chicken Thighs / Drumsticks	Trimmed
OR OPTIONALLY			
6	Whole	Chicken Breasts	Trimmed
OR AS A SLOW COOKER DISH-TO-PASS			
12	Cut Up	Chicken Thighs Or Breasts (Skinless / Boneless)	
1/4	Cup	Vegetable Oil	For Frying
2	10 1/2 Oz	Cans Cream Of Chicken Soup (Campbells)	
1 +/-	14 1/2 Oz	Can Chicken Stock (Swanson)	Dilution

MARINADE			
1	Cup	Buttermilk	

BREADING			
1 1/2	Cups	All Purpose Flour	
1/4	Cup	Poultry Seasoning	
1	Tsp	Kosher Salt	To Taste
2	Tsp	Ground Black Pepper	To Taste

OPTIONAL			
1	Bunch	Green Onions (Greens)	Angle Cut

PREPARATION	
<b>FACTOID</b>	I begged this recipe from Fred's wife Judi during an extremely enjoyable evening at their home in San Francisco. Extremely easy to make, the thick, rich Gravy and fall-apart tender Chicken pieces will create a comfort food you will want to make OFTEN. This recipe doubles EASILY as a dish-to-pass.
<b>SLOW COOKER</b>	You can make this as a dish-to-pass in a slow cooker, simply cut the trimmed Chicken into 2" pieces before breading & frying
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Gallon Zip Lock Bag 3) Gallon Plastic Bag 4) Large Stainless Steel Skillet 5) Aluminum Sheet Pan & Wire Rack 6) 2 - 9" X13" Roasting Dishes or a Slow Cooker
<b>PREP</b>	<b>DISH</b> 1) Cut the Chicken into same-sized pieces and put them in the gallon zip lock bag. 2) Angle chop the Green Onion Greens if using and set them aside.
<b>1</b>	<b>4+ HOURS BEFORE:</b> Pour the Buttermilk into the Bag. Marinate the Chicken in the Buttermilk (a tenderizer) while refrigerated for a minimum of 4 hours, overnight is preferable. Squeeze the Zip Lock bag every so often to re-coat the Chicken pieces.
<b>2</b>	<b>BREADING:</b> Add the Flour, Poultry Seasoning, Salt and Pepper into the plastic bag and shake to mix it together thoroughly.

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<b>3</b>	<b>BREADING:</b> Drop the Chicken Pieces in a few at a time and shake to evenly coat them with the Breading Mixture.
<b>4</b>	<b>BREADING:</b> Place the Breaded Chicken pieces on a wire rack (not touching) to dry for at least 1/2 hour before frying so the Breading has a chance to adhere properly.
<b>5</b>	<b>CHICKEN:</b> In a large skillet over medium high heat, add in the Vegetable Oil and heat until it shimmers. Fry the Chicken pieces (NOT touching) on all sides until GB&D. Golden Brown & Delicious). The Skin <b>MUST</b> be crisp.
<b>6</b>	<b>MEANWHILE:</b> In a medium mixing bowl, thoroughly whisk the Chicken Soup, Stock and all of the leftover Breading Mix until smooth. Pour a thin layer of the Sauce in the bottom of the roasting dishes. CAREFUL that it's not too dry - add water if necessary.
<b>7</b>	<b>OVEN:</b> Continue frying the Chicken pieces until all are done. As each piece finishes frying, place it in a roasting dish until you have full rows.
<b>8</b>	<b>OVEN:</b> Preheat the oven to 350 with a rack just below center. Pour all of the remaining sauce evenly over the top of the Chicken and bake for 3 hours. Test a piece for fall-apart tender.
<b>9</b>	<b>SLOW COOKER:</b> Place the fried Chicken Chunks in the slow cooker crock until you have a full row. Lightly coat the pieces with the Sauce as each row completes.
<b>10</b>	<b>SLOW COOKER:</b> Pour all of the remaining sauce evenly over the top of the Chicken and cook on high for 4 hours or on low for 8 hours. Test a piece for fall-apart tender.
<b>11</b>	<b>SLOW COOKER:</b> GENTLY stir the Chicken once very near the end of cooking. Stirring more often <b>WILL</b> cause most of the Breading to fall off.
<b>SERVE</b>	Remove the Chicken Pieces to a serving platter, and drizzle them generously with the cooking sauce. Serve while hot with Mashed Potatoes or fresh Biscuits on the side. Any leftovers will freeze and reheat very well in a microwave.