

"There is no better place to spend a delightful afternoon than the bar at Tujague's. This is a fun place that serves delicious classic New Orleans dishes, including the best Chicken Bonne Femme on the planet."

"a delightful afternoon,"

TUJAGUE'S

"classic new orleans"

"FUN ATMOSPHERE"

Established **1856** 823 Decatur Street

"DELICIOUS"

Chicken Bonne Femme

Re:CIPE **Ingredients**

Frying Chicken, cut into pieces or any selection of pre-cut chicken pieces (thighs, legs, breasts)
Salt, pepper, garlic to taste
Potatoes, thinly sliced
Fresh parsley and garlic (chopped together)

Method

In a large skillet, preferably cast iron, fill with vegetable oil to just cover the cut up chicken. Rub the chicken with salt, pepper and garlic powder and fry turning once until golden brown. Chicken will come out crispier if you fry skin up first. Remove the chicken when done and add the thinly cut potatoes to the hot oil. Cook until crisp.

Rub a generous amount of chopped garlic and parsley (chopped together) over the cooked chicken and potatoes and eat. Of course it is easier when ordered at Tujague's.

Note: The problem is most people complicate this simple dish. It is as easy as it appears.



Enjoy this scrumptious recipe from Tujague's compliments of **CORPORATE REALTY**

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