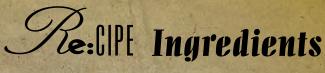


Alchen Bonne Femme



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 parsely 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