

Oven Baked Fried Chicken

Ingredients:

- 3 pound Dewberry Hills Farm chicken cut in pieces
- 1 egg
- 1/4 cup milk
- Flour
- Corn Chex 4 cups finely crushed
- 1/4 cup Olive oil
- Chicken rub or other spices

Season chicken with spicy rub. Let rest in refrigerator, covered, for at least 2 hours.

Beat egg and milk together. Mix olive oil and Corn Chex. Dredge chicken pieces in flour. Dip chicken in egg/milk then coat with Corn Chex/olive oil mixture.

Preheat oven to 425. Place baking tray in oven and heat up. When the baking tray is hot, put 2 tablespoons of oil on tray and put back in oven to heat the oil.

Place chicken on tray and bake 20 minutes. Turn chicken over and bake an additional 20 minutes. Reduce heat to 350 and bake 20 more minutes turning once to ensure chicken is crispy and golden on both sides.

See <http://dhfarms.com/recipes.htm> for more great recipes.