

Mennonite Skillet Chicken With Sour Cream

¼ pound butter

¼ cup + 2 tablespoons all purpose flour

2½ teaspoons salt

Pepper

2 broiler chickens, 2½ pounds
each, quartered

Paprika

½ cup water

1 cup sour cream

Parsley

Spiced crab apples (optional)

Preheat oven to 325°F. Melt butter in a cast-iron skillet. Combine the ¼ cup of flour, two teaspoons of the salt and a dash of pepper in a separate dish. Coat the chicken in the flour mixture, making certain that each piece is completely covered. Dip the coated pieces in the melted butter, coating all sides, and arrange chicken skin side up in the skillet. Sprinkle with the paprika (reserving some for later use), and bake in the oven for 1½ hours or until chicken is tender and golden brown. Remove chicken from the skillet and keep warm.

Add the water to the drippings in the skillet to deglaze and mix well. Blend in the remaining two tablespoons of flour, the remaining half teaspoon of salt, another dash of pepper, another dash of paprika and the sour cream. Bring to a boil, stirring constantly. Remove from the heat as soon as mixture begins to boil.

Return the chicken to the skillet. Cover the chicken with the gravy and sprinkle with more paprika. Garnish with parsley and spiced crab apples, if desired. Serve in the cast-iron skillet. Makes eight servings.