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▶▶▶▶ January 2013 ◀◀◀◀

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Mustard Crisp Chicken

Prep Time: 15 mins

Cook Time: 50 mins

Rest Time: 2 h

Total Time: 1 h 5 mins

Ingredients

- 1/4 cup(s) mustard, dijon-style
- 2 tablespoon water
- 2 teaspoon thyme, fresh, or 3/4 teaspoon dried
- 1 clove(s) garlic, minced
- 1/4 teaspoon pepper, black
- 1/4 teaspoon paprika
- 2 1/2 pounds chicken, pieces (breast halves, thighs, and drumsticks), skin removed
- 3/4 cup(s) bread crumbs, fine, dry
- 2 tablespoon margarine, melted



Recipe Tip:

Prepare and refrigerate 2 to 24 hours.

Preparation

1. Line a 15x10x1-inch baking pan with foil; set aside. In a large bowl, stir together mustard, water; thyme, garlic, pepper, and paprika; set aside. In another bowl or a plastic bag, place bread crumbs; set aside.
2. Dip the chicken pieces into the mustard mixture, allowing excess to drip off. Roll or shake chicken in the bread crumbs.
3. Arrange the coated chicken pieces in the prepared pan so the pieces do not touch. Cover tightly with plastic wrap. Refrigerate for 2 to 24 hours.
4. To bake, preheat the oven to 375° F. Drizzle the chicken with the melted margarine. Bake, uncovered, for 40 to 50 minutes or until coating is golden and an instant-read thermometer inserted in chicken registers 170° F for breasts or 180° F for drumsticks or thighs. Do not turn during baking. Serve warm. Makes 4 to 6 servings.