

*A recipe from*

## DAD'S COOKBOOK



Rating:



### Devil's Own Chicken

Sometimes called Deviled Chicken, dish is tasty and can be made as hot as you like. I prefer the Asian hot sauces to Crystal or Tabasco; try your favorite!

*1 fryer chicken 3-4 lbs  
salt, pepper and garlic powder  
½ cup light olive or safflower oil  
2 Tbsp all-purpose flour  
1 cup chicken stock  
1 Tbsp ea dry mustard and ketchup  
2 Tbsp Crystal pepper sauce (or Sriracha, or Sambal Oelek)  
2 Tbsp Worcestershire sauce  
paprika (hot or mild), to taste*

Cut up the chicken and season the pieces well. Heat oil in a Dutch oven or deep skillet over medium-high heat, and brown the chicken pieces on all sides. Remove the chicken pieces and drain on a wire rack or paper towels.

Turn the heat down on the skillet to medium. Add flour and make a blonde roux, and then add the stock to thicken. Add remaining ingredients and stir to make a smooth gravy. Turn the heat down to simmer and put the chicken pieces back in the skillet. Cover and simmer for 1 hour. Season at the end with Worcestershire and paprika. Serve over hot noodles.

Yield: Four servings  
Preparation time: 20 minutes  
Cooking time: 75 minutes

