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**OVEN - BAKED DRUMSTICKS**  
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1/2 c. all-purpose flour  
1 tsp. salt (optional)  
1/2 tsp. paprika  
1/4 tsp. pepper  
6 chicken drumsticks  
1/4 c. butter, melted

Heat oven to 425 degrees. Mix flour, salt, paprika, and pepper in a bowl. Dip chicken drumsticks into butter; roll in flour mixture to coat. Arrange in an ungreased square pan, 8 x 8 x 2 inches. Bake, uncovered, until done, about 50 minutes. Yields: 6 drumsticks.

**OVEN FRIED CHICKEN**  
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8 boneless skinless thighs  
2 tbs paprika  
2 cups flour  
2 tsp salt  
1/4 tsp garlic powder  
1/4 cup butter or marg.

Combine all ingredients except chicken and butter. Put butter in 9x13 inch oven baking dish and melt.

Coat chicken with dry mixture and place in pan with melted butter.

Cook at 425 for 20 min. Remove from oven and turn chicken over.

Cook for an additional 20 min at 425.