



# City Chicken

BY KRYSTLE HENDERSON



## You will need:

Pork butt

Seasoned breadcrumbs

Flour

Vegetable

Oil/Crisco

Eggs

Wooden skewers with pointed end (cut about 5-6" long)

## Instructions:

Cut pork into 1-1.5" chunks then put on skewers. First roll them in flour, then whisked egg and finally breadcrumbs.

Put vegetable oil in large frying pan and brown each one. You might have to add more vegetable oil as you go. Drain on dish with paper towel.

Put City Chicken in a rectangular casserole dish. You can add a tiny bit of water or fat to the bottom. Do not put them on top of one another. Cover with foil.

Cook at 350 degrees for one hour or until tender. Uncover for about ten minutes to get crisp. Watch you don't burn them!

Extra tip: You can also use pork and veal or pork tenderloin but pork butt is the best according to our family.



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