



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Lou's Chicken Jerusalem

1 chicken, cut up
Flour
Baking soda
Salt & pepper
1 cube butter or margarine
2 small jars marinated artichoke hearts
Sherry to taste
1 cup mushrooms, sliced
Salt & pepper
Garlic salt, to taste

Mix flour, baking soda, salt and pepper in plastic bag
Add chicken pieces and shake
Melt butter or margarine in a large heavy skillet
Place chicken in skillet and fry on all sides until brown
Remove chicken to a large pot

Using drippings in skillet, make a thick gravy using the flour mixture from the plastic bag and hot water (If there isn't a lot of drippings, add 2 chicken bouillon cubes for flavor)

Pour gravy over chicken
Add Sherry, artichoke hearts, including marinade, mushrooms, salt & pepper (to taste) and garlic salt
Cover and simmer for 30 minutes
Stir ingredients adding more liquid, if necessary to make a thick gravy
Cook another 15 minutes or until chicken is cooked through

I serve this with mashed potatoes, canned corn and homemade biscuits