



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 Honey Lemon Chicken

2½ to 3 pounds frying chicken, cut up

Salt & pepper

1 cup catsup

½ cup honey

1 large lemon, sliced thinly

Arrange chicken pieces in shallow baking pan

Season with salt and pepper

Combine catsup and honey. Pour over chicken, turning pieces to coat all sides

Place lemon slices over chicken

Bake uncovered at 325° for 1 hour or until tender

Turn pieces once while baking

Increase temperature to 350° the last 15 minutes