



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Fried Chicken with Cream Gravy

1 cut up fryer
½ cup light cream

Salad oil
½ cup milk

¼ cup flour
Salt and pepper

In a plastic or paper bag, combine flour 1 tsp. salt, & 1/8 tsp. pepper. Add chicken pieces and shake till well coated. Save remaining flour mixture. Pour salad oil to ¼" depth in to large skillet and heat slowly. Add chicken and fry golden brown. Reduce heat and cook covered turning chicken occasionally, 30-35 minutes. Remove cover and cook 5 minutes longer. Remove pieces of chicken and keep warm. In a small bowl, mix 1 tbsp. flour mixture with milk and cream smooth till. Drain grease from skillet leaving brown bits on bottom. Add cream mixture and bring to a boil. Boil 1 minute. Season to taste with salt and pepper.

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