



## **SOUTHERN SMOTHERED CHICKEN RECIPE**

### **INGREDIENTS**

- 1 lbs chicken ( I used legs, and thighs)
- 1½ cup all-purpose flour
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp celery seed
- 1 tbsp onion powder
- 1 tsp poultry seasoning
- 1 tbsp garlic powder
- 1 tsp smoked paprika
- ¼ cup vegetable oil
- 2 cups chicken broth
- 1 cup whole milk
- 2 tsp minced garlic
- 1 medium sized onion, chopped

### **INSTRUCTIONS**

1. Start off by making sure that all of the chicken is nice and clean.
2. Pour 1½ cup flour into a large bowl, and add in seasonings: garlic powder, onion powder, salt, pepper, celery seed, poultry seasoning, and smoked paprika. Mix until well incorporated.
3. Coat the chicken with the seasoned flour, and make sure you coat all surfaces.

4. Reserve the seasoned flour
5. Pour  $\frac{1}{4}$  cup of vegetable oil into a large pan, then place the pan over medium heat.
6. Start adding in the chicken, but be sure to not over crowd the pan (use a pan big enough to hold all of the chicken).
7. Cook the chicken until it is golden brown (DO NOT worry about cooking the chicken until done, because we will cook it some more).
8. Once the chicken is nice and browned, remove it from the pan. Leave the oil in the pan.
9. Toss in the onions, and cook them for about 2 minutes, then add in the garlic. Once the garlic is in the pan let it cook for an additional minute, then remove the onions and garlic from the pan.
10. Add three tbs of the seasoned flour (the same flour that you coat the chicken with) to the pan. Stir in with the oil.
11. Next pour in 2 cups of chicken broth. Whisk in while pouring in the broth. Make sure there aren't any lumps.
12. Let the gravy cook for about 2 minutes (still on medium heat), then pour in 1 cup of milk into the pan.
13. Let the creamy gravy cook for about 3 minutes, then start adding the chicken back into the pan, as well as the onions and garlic.
14. Make sure all of the chicken is coated with the creamy gravy.
15. Place a lid on the pan, then let the chicken cook for 30-35 minutes. Be sure to occasionally turn the chicken.
16. Serve the chicken with rice or mashed potatoes.