

# DANCING CHICKEN DRUMSTICKS

## Ingredients

6	chicken pieces with leg and thigh attached
1 cup	flour
1 cup	seasoned bread crumbs
½ tsp.	thyme
2 tbsp.	salt
1 tbsp.	sweet basil
1 tbsp.	celery salt
1 tsp.	oregano
1 tbsp.	black pepper
2 tbsp.	garlic powder
1 tsp.	ginger
2 tbsp.	dry mustard
4 tbsp.	paprika
1	egg
¼ cup	milk
1-2 tbsp.	olive oil

## Directions

1. Preheat the oven to 400 degrees.
2. Measure flour and seasonings into a bowl.
3. Mix thoroughly.
4. In a separate bowl mix the egg and milk together.
5. Line a cookie sheet with aluminum foil.
6. Lightly coat the foiled sheet with the olive oil.
7. Take chicken from package and pull the skin off each piece.
8. Dip each piece of chicken in the egg and milk mixture.
9. Then dip each piece into the seasoned flour.
10. Place the seasoned chicken on the foiled cookie sheet.
11. Bake for 20 - 30 minutes until the juices of the chicken run clear.
12. Remove the pan from the oven and turn the oven off.
13. Enjoy.

Serves 6.

