

# MUSLIM COOKBOOK

## SMOTHERED CHICKEN

- 1 Fryer
- 2 or 3 med. onions
- 1 t-spoon paprika
- 1 garlic clove
- half stick butter
- salt
- black pepper
- half green pepper
- 2 stem celery

Clean and cut chicken into servings. Melt butter in roaster, add chicken, sprinkle with flour and add all seasonings. Then partly cover chicken with water, cover the roaster and cook in oven 450 degrees until tender, then lower the oven to 300 degrees and cook until well done. Add more water if needed.