
Potato Chip Chicken II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

2 1/2 cups potato chips, crushed

1/4 teaspoon garlic salt

dash pepper

1 fryer chicken, cut up

1/2 cup butter, melted

Crush the potato chips in a plastic bag with a rolling pin. Add garlic salt and pepper to the chips. Shake well.

Dip the chicken in melted butter, then shake each piece in the potato chip mixture. Place the chicken pieces in a shallow baking dish, skin side up.

Pour the remaining butter and chip crumbs over the chicken.

Bake, uncovered, at 375 degrees for one hour. Do not turn the chicken.

Yield: 4 to 6 servings

Chicken

Per Serving (excluding unknown items): 3984 Calories; 296g Fat (65.3% calories from fat); 42g Protein; 311g Carbohydrate; 27g Dietary Fiber; 248mg Cholesterol; 4962mg Sodium. Exchanges: 20 1/2 Grain(Starch); 60 Fat; 0 Other Carbohydrates.