

Waverly Baked Chicken

Sherry Crews - Easley, SC

Treasure Classics - National LP Gas Association - 1985

Servings: 4

1 teaspoon salt

1 (2 to 3 pound) cut up chicken

1 package Waverly crackers, crushed

1 egg, beaten

1 stick margarine

Preparation Time: 10 minutes**Bake Time: 2 hours**

Preheat the oven to 350 degrees.

Salt the chicken pieces. Crush the crackers. In a large bowl, beat the egg.

Dip the chicken pieces in the egg, then roll them in the cracker crumbs. Place them in a foil-lined 7x11-inch oblong casserole dish.

Melt the margarine. Pour the melted margarine over the chicken in the casserole. Cover the dish very tightly with foil.

Bake in the oven for two hours.

Per Serving (excluding unknown items): 222 Calories; 24g Fat (96.1% calories from fat); 2g Protein; trace Carbohydrate; 0g Dietary Fiber; 53mg Cholesterol; 817mg Sodium. Exchanges: 0 Lean Meat; 4 1/2 Fat.