

Hot or Cold Picnic Chicken

Ingredients:

- 3 eggs
- 2 tablespoons water
- 1-1/2 cups panko bread crumbs
- 2 teaspoons paprika
- 1 teaspoon salt
- ½ teaspoon each dried marjoram, thyme and rosemary, crushed
- ½ teaspoon pepper
- 1 cup melted butter
- 3 cut-up fryers

In a shallow bowl, whisk eggs and water. In another shallow bowl, combine bread crumbs and seasonings. Divide the butter between two 13-in. X 9-in. baking dishes. Dip chicken pieces in egg mixture, then coat with crumb mixture. Place in prepared pans. Bake, uncovered, at 375 degrees for 1 hour or until juices run clear, turning once.

Tip: This dish is also very good served cold. For a great twist on leftovers serve the chicken cold with this awesome dip: beat 1 cup heavy whipping cream until stiff peaks form. In another bowl combine 1 ½ cups plain yogurt, 1 envelope Knorr vegetable soup mix and 1 cup shredded Colby cheese. Fold in the whipped cream, cover and refrigerate until serving.

Enjoy!

