Chef Landry's Recipe of the Month

DIFFICULTY: ★★☆☆☆

NAME OF DISH: Chef Landry's Roasted Chicken

INGREDIENTS:

- 5 1/2 oz. Margarine or Butter
- 1 gallon Chicken Stock
- 1 cup Soft Flour
- 8 Chicken Quarters
- Yellow Food Coloring
- Chef Landry's Cajun Seasoning

PREP TIME: 20 minutes

COOK TIME: 40 minutes

SERVES: 8 servings

DIRECTIONS: 1. Pre-heat oven to 400°; 2. Boil chicken stock; 3. Make a roux of margarine & flour, cook for three (3) minutes on High - stir constantly; 4. Add roux to boiling stock & whip until smooth. Simmer slowly for ten (10) minutes, or until flour is completely cooked; 5. Place chicken quarters in greased 9"x 11" dish & season well with Chef Landry's Cajun Seasoning. Bake for 40 minutes or until 165° internal temperature; Let cool for five (5) minutes & serve

NOTES: