

WILD IN THE KITCHEN

Big Bird baked chicken al moutarde

By Jerry Marlowe

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I just looked up that M word and by golly it is the French word for mustard. The word came to me in a recipe inspired by a "Sesame Street" segment that I was enthralled with many years ago. I wanted to recreate it for a Father's Day picnic that I wanted to serve it for our children.

Please try it with some freshly baked herb bread and a crisp green Boston lettuce and avocado salad.

You will need:

1 chicken cut into 8 pieces

$\frac{3}{4}$ stick of butter

3 tbs fresh lemon juice and some of the outer rind minced

$\frac{1}{4}$ cup of Dijon mustard or I have also used any good rough mustard

Paprika to taste ... at least a teaspoonful

1 tbs tarragon, fresh if possible, minced

lots of fresh bread crumbs and leave the crust on

1 beaten egg with 1 tbs water salt and freshly ground pepper.

Procedure: Melt butter and lemon juice and allow to cool with minced rind. Prepare a buttered baking dish and turn your oven to 350 degrees. Process the bread in a food processor, adding the tarragon, salt and pepper.

Dry the chicken parts and salt and pepper them. Brush mustard on each side of them. Dip in the beaten egg and water mix and then roll them in crumbs. Put your chicken in one layer in a buttered dish. Pour butter over all and sprinkle with paprika. Bake until nicely browned and done to perfection. You may need to baste them with the pan juices.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)