

Lemon Chicken

Ingredients

- 1 egg
- 1 lb. chicken cutlets, thin sliced or pounded to ¼ inch thickness
- 1 lemon
- 1 envelope (or 1 tsp) chicken bullion
- Water (or ½ c water mixed with ½ cup white wine)
- 3 Tbsp. dried parsley (or 1 Tbsp fresh)
- Wondra flour (3 Tbsp mixed with 1/3 cup water to eliminate lumps)

Instructions

Mix 1 egg with a little milk and garlic powder in a bowl.

Dip chicken cutlets in egg mixture and then in 4C flavored bread crumbs.

Fry until browned.

Remove from pan. Keep warm.

In same pan, add the following to drippings (scraping bits from the bottom):

- Juice of 1 lemon
- 1 envelope of chicken bullion
- Pinch of salt
- ¾ cup to one cup of water (or white wine and water mix)
- Parsley
- 3-4 tsp. sugar
- Wondra flour to thicken

Bring to boil. Lower heat.

Put chicken back in pan. Cover. Simmer 5 minutes or until done.

Sprinkle with parsley when serving.

Lemon slices for garnish.