

Lemon Chicken

Preparations:

1. Combine chicken pieces with salt, pepper and basil. Set aside for 20 minutes or longer. Preheat the oven to 190OC.
2. Combine chicken and 6 tbsp plain flour, make sure chicken is coated well with the flour. Heat cooking oil and butter in a heavy base frying pan, add the chicken and cook gently till all sides turn golden brown.
3. Transfer the chicken to an ovenproof dish. Arrange sliced lemon and garlic between and on top of the chicken pieces.
4. Add 3 tbsp flour to the pan in which the chicken was browned, cook and stir for 1 minute. Add in the vinegar, keep stirring and scrapping the bottom of the pan constantly, then add the chicken stock. Cook, stir, until the sauce has smoothed and thickened. Season with salt and pepper.
5. Pour the sauce over the chicken, and cook in the oven for 40-45 minutes. Serve immediately while it's hot, preferably with pasta or rice.

Serving: 2-3 persons

Ingredients:

- Half chicken; cut into 8 pieces
- 1 lemon; peeled and sliced thinly
- 2 garlic cloves, sliced
- 9 tablespoons plain flour
- 3 cups chicken stock
- 1 teaspoon vinegar
- 2 tablespoons cooking oil
- 2 tablespoons butter
- Salt, pepper and basil for seasoning

Tips:

- If you do not have chicken stock, you can use half cube of Maggi chicken stock cube and 3 cups of hot water.
- The thickness of sauce can be adjusted. If you require a thicker sauce, bring to boil the stage 4 little bit longer or until you reach to the desired consistency.
- The original recipe does not coat the chicken with flour, so you can fry the chicken as it is.