

# CHICKEN DELICACY RECIPES

THE ULTIMATE CHICKEN RECIPE COOKBOOK  
WITH 30 SCRUMPTIOUS RECIPES

- DANIEL HUMPHREYS -



# Chicken Delicacy Recipes

The Ultimate Chicken Recipe Cookbook with  
30 Scrumptious Recipes

BY

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- *Kindle Edition* –

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# Introduction



Chicken delicacy recipes are common in homes and public places today, and this is so because such delicacies are not only nutritious, they also satiate easily and they appeal to everyone across all age groups. Typical chicken delicacy recipes should take few minutes to complete especially when the right ingredients are in place and the chicken has been well prepared before preparation commences.

For some healthy considerations, chicken breasts and wings are preferred to the thighs (drums) because chicken breasts have little fat, thus they can be more suitable for those watching their weight. It is also important to take note of the amount of oil used in preparing the chicken and the reason being that much of the oil used in preparation are absorbed by the chicken pieces.

In some cases, the chicken can be coated with some of the ingredients overnight, before preparing them in the morning, to allow the flavor to penetrate deep into the chicken and make them even more delicious.

This book has been carefully written to help you discover the numerous ways though which you can blend different kinds of foods and ingredients with prepared chicken, to create delicious menu that everyone in the family and your friends will cherish for a very long time. Regardless of whether you are creating a chicken recipe for the holiday season, wedding anniversary, birthday parties or any other special occasion, you must try as much as possible to be creative with each recipe, to make them more appealing.

The secret to enjoying chicken recipes lies in the ability to substitute other ingredients. For instance, you should have a meal plan whereby you can mix your chicken with vegetables for some days, cereals and grains (including rice) for some days, and then pasta foods such as spaghetti and noodles on the rest. With alternative combinations, it is easier to discover more foods that are compatible with prepared chicken.

You don't have to prepare your chicken in the pan always, you can also enjoy some oven-baked chicken recipes, especially if you want to enjoy deeper flavors and allow deeper preparation times. It is also important that you use matured chicken if you prefer oven-baked recipes, and the reason being that immature chicken can get burnt easily, and you may have to check them more frequently, if you want to avoid such bad situation.

This chicken recipe cookbook have been found to be some of the most enjoyed recipes all around the world; however, you may want to throw in some extra components in order to show your creativity.



# Recipe #1: Fried Teriyaki chicken wings

this recipe provides a delicious fried chicken with spicy flavor

**Servings:** 10-20

**Total preparation time:** 30 minutes

## **Ingredients:**

- 1/3 cup of lemon juice,
- 1/4 cup of soy sauce,
- 1/4 cup of vegetable oil,
- 3 tablespoons of chili sauce,
- A clove of finely chopped garlic,
- 1/4 teaspoon of pepper,
- 1/4 teaspoon of celery seed,
- A dash of mustard, and
- 3 pounds (15-20) chicken wings

## **Preparation:**

Step #1: prepare the marinade by combining the lemon juice with soy sauce, chili sauce, oil, celery, garlic, pepper, and mustard. Stir very well and set aside.

Step #2: Cut the chicken wings at the joint and remove the tips, then place the chickens in a dish.

Step #3: pour the marinade over chicken, and then refrigerate overnight, then drain before placing on broiler tray. Broil for about 10 minutes on each side, while brushing occasionally. Remove the chicken after 10 minutes and serve.

# Recipe #2: The hot Tabasco chicken wings

The perfect chicken wings for the lazy afternoon.

**Servings:** 10-15

**Total preparation time:** 25 minutes

**Ingredients:**

- 10-20 chicken wings,
- ½ stick of margarine,
- A bottle of durkee hot sauce,
- 2 tablespoons of honey, 10 shakes of Tabasco, and
- 2 tablespoons of cayenne pepper.

**Preparation:**

Step #1: Deep-fry the wings for about 20 minutes in margarine, then drain and dip the chicken before setting in the sauce. Add the honey, Tabasco and cayenne pepper.

Step #2: Take the chicken out and let them dry for 2 minutes before serving.

# Recipe #3: The Crispy Cashew chicken

this is a deep-fried chicken recipe with a cashew fruit flavor.

**Servings:** 5-10

**Total preparation time:** 30 minutes

## **Ingredients:**

- 2 egg whites,
- 1 ¼ cups of cashew nuts, finely chopped
- 2 whole thinly sliced, skinned, and boned chicken breasts,
- 2 cups of vegetable oil or peanut,
- ¼ cup of corn starch,
- 1 teaspoon of sugar,
- 2 teaspoons of salt,
- 1 ½ teaspoons of dry sherry

## **Preparation:**

Step #1: get a small bowl and combine the salt, corn starch, sugar and sherry, then get a separate bowl and beat the egg white until it turns frothy, then add the corn starch mix, and stir gently until they blend perfectly.

Step #2: place the chopped cashew on plates and dip the chicken slices into the egg mixture and coat with the cashew.

Step #3: Pour the peanut oil into the Wok, and then place tempura rack into the wok, and make sure the hooks are perfectly set.

Step #4: Heat the oil over medium heat to about 375 degrees and drop some 5-6 chickens into it at a time using a slotted spoon. Fry them until they turn golden brown, and remove them after about 5 minutes and place them on Tempura rack to drain. Fry the remaining chicken.

# Recipe #4: Chicken Tortellini soup

This is a creamy chicken recipe that goes with salads or rice.

**Servings:** 5-10

**Total preparation time:** 1 hour 20 minutes

**Ingredients:**

- 2 carrots,
- 1 large onion,
- 3 cans cream of chicken soup,
- 2 garlic cloves,
- 6 cups of water,
- 1 teaspoon of Oregano,
- A teaspoon of Basil,
- Boneless chicken breasts, medium size (cut into bite sizes),
- A bag of cheese tortellini, and
- 2 boxes of frozen broccoli

**Preparation:**

Step #1: cook the chicken in a small amount of oil, and chop the vegetables and open the chicken soup cans while the chicken boils.

Step #2: add all ingredients, except the tortellini and broccoli into a large kettle, and simmer for about an hour. Then add the Tortellini and broccoli and serve with the soup. You may add Italian or French bread with this chicken recipe.

# Recipe #5: The Chicken Divan

This is a cheesy chicken recipe that makes your party even more memorable.

**Servings:** 6-10

**Total preparation time:** 45 minutes

**Ingredients:**

- 1 pound (12-15 pieces) of cooked boneless chicken,
- A cup of cooked chopped broccoli,
- A cup of shredded extra sharp cheddar cheese,
- A can of mushroom soup, and
- A cup of croutons

**Preparation:**

Step #1: pre-heat the oven to about 350 degrees and then mix the chicken pieces with the broccoli, cheese, and soup.

Step #2: Pour the chicken into 8 x 11 inch casserole dish and place croutons on top and bake for about 30 minutes until very hot.

# Recipe #6: Fried chicken served with rice

This is a perfect lunch option for fried chicken lovers.

**Servings:** 4-6

**Total preparation time:** 45 minutes

**Ingredients:**

- 3 ½ lbs. of chicken pieces (serving pieces),
- ¼ cup of butter or margarine,
- 1 ½ cup of instant cooking rice,
- A can of condensed chicken soup cream,
- A cup of water, and
- A teaspoon of instant chicken bouillon crystals

**Preparation:**

Step #1: pre-heat the skillet over medium heat, then add the butter or margarine.

Step #2: place the chicken into the skillet and fry until both sides are brown, then season them with salt and pepper.

Step #3: Remove the chicken from the skillet and reduce the heat to simmer before adding the rice. Then combine the soup, water and bouillon and pour half of this over the rice.

Step #4: pour the remaining soup over chicken, then cover and simmer for about 35 minutes and serve when chicken is done.

# Recipe #7: The Chicken Tikka

This is an herbaceous chicken recipe for those who enjoy the flavor of their herbs.

**Servings:** 4-6

**Total preparation time:** 30 minutes

## **Ingredients:**

- 1/3 cup of plain non-fat yoghurt,
- 4 crushed garlic cloves,
- 1 ½ inches of fresh peeled and chopped ginger,
- A small grated onion,
- 1 1/2 teaspoons of chili powder,
- A tablespoon of ground coriander,
- A teaspoon of salt,
- 4 skinned and boned chicken breasts,
- A large, thinly sliced onion,
- 2 large sliced tomatoes, and
- 2 tablespoons of coriander leaves.

## **Preparation:**

Step #1: Combine the first 7 ingredients in a bowl and set aside, then add to the marinade and then mix well, and then cover to let it chill overnight.

Step #2: heat the broiler, and then put the chicken on skewers, or broiler pan, then grill for about 8 minutes.

Step #3: turn the chicken occasionally until they are perfectly cooked. Garnish them with onion rings, coriander leaves, and tomatoes.

# Recipe #8: The Honey spiced Cajun Chicken

The combination of honey and tomato in your chicken will make it more delicious than you can ever think of.

**Servings:** 4-8

**Total preparation time:** 25 minutes

**Ingredients:**

- 10 oz. of pounded chicken breast,
- Cooked linguini,
- 3 sliced large mushrooms,
- A diced large tomato,
- 2 tablespoons of mustard,
- 4 tablespoons of honey, and
- 3.oz. of cream

**Preparation:**

Step #1: Pat the chicken inside the seasonings, and then sear the inside a hot fry pan, until both sides are done.

Step #2: withdraw the chicken, and then slice them and put them back inside the pan and add little oil. Add the tomato and mushroom and fry further for about 2 minutes.

Step #3: add the honey, mustard and cream, and cook further for about 5 minutes over medium heat. Toss them in linguini and serve.



# Recipe #9: The Italian Chicken

Garlic and onion provide some aromatic flavor in this chicken recipe.

**Servings:** 4-6

**Total preparation time:** 1 hour 15 minutes

**Ingredients:**

- 2/3 cup of flour,
- A teaspoon of salt,
- ½ cup of vegetable oil,
- 1 large green pepper,
- ½ teaspoon of pepper,
- ½ teaspoon of garlic salt,
- 1 large sliced onion,
- A large jar of spaghetti sauce, and
- Quartered boneless chicken breasts.

**Preparation:**

Step #1: wash the chicken and mix them with pepper, garlic salt, onion, and flour. Coat the chicken, and brown them by frying in oil. Drain them, and then top with pepper and onions.

Step #2: add sauce on the top of chicken and simmer for about 1 hour. Serve with the spaghetti sauce immediately.

# Recipe #10: The Lemon-Parsley chicken breast

Having the taste of wine in your chicken recipes will definitely create a scintillating taste you will cherish for a while.

**Servings:**

**Total preparation time:**

**Ingredients:**

- 2 whole chicken breasts (skinned and boned),
- 1/3 cup of white wine,
- 1/3 cup of lemon juice,
- 2 cups of fresh minced garlic,
- 3 tablespoons of bread crumbs,
- 2 tablespoons of olive oil,
- ¼ cup of fresh parsley.

**Preparation:**

Step #1: combine the wine, lemon juice and garlic, in a measuring cup and pound each chicken breast, until they are ¼ inch thick.

Step #2: coat the chicken with the bread crumbs, and heat olive oil on a large skillet and fry the chicken for about 6 minutes (on both sides) until they turn brown. Stir in the wine mix and then pour over the chicken in the skillet.

Step #3: sprinkle in the parsley, and let the mix simmer for 5 minutes before serving with juices from the pan.

# Recipe #11: The No-peek skillet chicken

If you enjoy your pasta, this could be the best fried chicken to enjoy along with it.

**Servings:** 6-8

**Total preparation time:** 1hour 15 minutes

## **Ingredients:**

- 2 tablespoons of olive or vegetable oil,
- 3 lbs. of chicken (cut into serving sizes),
- 1 can of whole peeled and undrained tomatoes,
- A jar of sliced and drained mushrooms,
- A minced garlic clove,
- 1 pack of Lipton recipe onion soup mix,
- Cooked noodles (hot).

## **Preparation:**

Step #1: heat the oil and brown the chicken inside a 12-inch skillet, drain the chicken and then stir in the mushrooms, tomatoes, garlic and the soup mix.

Step #2: simmer the mix and cover for about 40 minutes to make chicken tender. Serve over noodles as the soup mix.

# Recipe #12: Sicilian chicken

There are lots of herbs and spices in this recipe; therefore, you must be prepared for a rich flavor.

**Servings:** 4-6

**Total preparation time:** 30 minutes

## **Ingredients:**

- A tablespoon of saffron ace,
- 1 large sliced onion,
- 1 large sliced green pepper,
- ½ cup of fresh sliced mushrooms,
- 1 ½ lbs. cubed boneless chicken,
- 1 can of tomato sauce,
- 1 can of chopped and drained tomatoes,
- A teaspoon of Worcestershire sauce,
- A teaspoon of Oregano,
- ½ teaspoon of Basil,
- ¼ teaspoon of garlic powder,
- ½ teaspoon each of salt and pepper.

## **Preparation:**

Step #1: Heat the oil in a large skillet, then add the onions, green pepper, and mushrooms.

Step #2: cook the mix until slightly tender, and add the chicken and cook until the chicken pinkness disappears. Add the remaining ingredients.

Step #3: cover the mix and let it simmer for about 10 minutes until they are heated through. This should make up 4-5 servings.

# Recipe #13: The Waldorf chicken recipe

The presence of apple and lemon in this fried chicken makes it so fruity in flavor.

**Servings:** 4-6

**Total preparation time:** 45 minutes

## **Ingredients:**

- 6 chicken breasts (boned and skinned),
- A cup of unsweetened apple juice,
- ¼ teaspoon of ground ginger,
- A tablespoon of cornstarch,
- 2 cups of un-pared red chopped apples,
- 2 stalks of chopped celery,
- 3 tablespoons of raisins,
- A tablespoon of sliced green onion,
- A tablespoon of lemon juice, and
- ¼ tablespoon of salt.

## **Preparation:**

Step #1: mix the chicken with apple juice, salt, pepper, and lemon juice inside a non-skillet. Heat the mix to boiling, and then cover and simmer for about 20 minutes until the chicken is tender and prepared.

Step #2: remove the chicken, and mix the apple juice, alongside corn starch while stirring constantly. Add the remaining ingredients, and arrange the chickens on a plate before topping up with sauce.

# Recipe #14: The Oriental chicken recipe

One of the best chicken recipes for a classic party, it will definitely satiate your guests.

**Servings:** 4-6

**Total preparation time:**

**Ingredients:**

- A quarter chicken breast (cut into slivers),
- ½ cup of sliced onion,
- ½ cup carrots sliced,
- ½ cup sliced mushroom,
- A teaspoon, peanut oil,
- 1 clove garlic,
- 2 tablespoon low sodium soy sauce.

**Preparation:**

Step #1: Heat oil inside a skillet or wok, and sauté the ingredients minus the soy. Stir fry for about 14 minutes, and cook until chicken is cooked. And crispy, and toss them in soy sauce.

# Recipe #15: chicken in orange sauce

Orange juice will definitely make you prepare this chicken recipe over and over again.

**Servings:** 4-5

**Total preparation time:** 35 minutes

**Ingredients:**

- 4 chicken breasts,
- ¼ cup of flour,
- ¼ Salt and pepper,
- 4 tablespoons margarine, and
- 1 ½ cup of Orange juice.

**Preparation:**

Step #1: coat each of the chicken breast with the flour, and melt margarine in the pan then fry the chicken over medium heat until they turn brown.

Step #2: Open the lid and add orange juice and cover, then cook further for about 15 minutes over reduced heat and simmer further before serving it.

# Recipe #16: Apricot chicken

If you enjoy the taste of French dressings, this could be a perfect chance to include it in your chicken recipe.

**Servings:** 4

**Total preparation time:** 25 minutes

**Ingredients:**

- 4 lbs. (pounds) of chicken parts,
- 1 jar of Apricot preserves,
- 2 teaspoons of vegetable oil
- 1 bottle of Kraft creamy French dressing, and
- A package of Onion soup mix.

**Preparation:**

Step #1: Mix all the ingredients together and pour over the chicken and fry over medium heat in vegetable oil.

Step #2: serve along or with cooked rice.



# Recipe #17: Chicken in sour cream gravy

This is another creamy chicken recipe that is quite appealing to everyone.

**Servings:** 5-6

**Total preparation time:** 50 minutes

**Ingredients:**

- 2, cut fryer chickens,
- ½ teaspoon each of salt and pepper for seasoning,
- 1 tablespoon of butter,
- 3 cup of milk,
- 2 tablespoons of chopped parsley,
- ¼ cup of sherry,
- 1 ½ cup of sour cream.

**Preparation:**

Step #1: season the chicken with the salt and pepper, and sauté in butter until the chicken turns brown.

Step #2: place the chicken and drippings in a bowl, pour the milk on top. Then cover before cooking slowly on low heat for about 5 minutes.

Step #3: add the parsley and sherry after cooking for 30 minutes, then cook further for about 10 minutes. Add the sour cream and stir the mix into the gravy.

Step 4: Keep the chicken in the oven for 5 minutes until done.

# Recipe #18: Chicken Chardonnay recipe

This creamy recipe goes very well with other meals and could be an excellent addition to your party meals.

**Servings:** 4-5

**Total preparation time:** 25 minutes

## **Ingredients:**

- 2 boned and skinned chicken breasts,
- 2 tablespoons of butter,
- 2 tablespoons of chopped shallots,
- 1 cup of fresh sliced mushroom,
- ¼ cup of chardonnay,
- A tablespoon of lemon juice,
- A tablespoon of vegetable oil,
- ¼ cup of flour,
- ¼ cup of heavy cream, and
- Fresh chopped parsley.

## **Preparation:**

Step #1: pound the chicken flat in a bowl and set aside. Sauté the shallots in butter, and add the mushrooms, chardonnay, lemon, and sauté further for about 4 minutes.

Step #2: add the wine and lemon juice, and simmer for about 8 minutes. Dredge the chicken in the flour, and then season with cream and parsley. Sauté in vegetable oil inside the frying pan.

Step #3: add the cream to the mushroom mix and heat then place the mushrooms on the chicken breast on a plate and sprinkle the parsley before serving.

# Recipe #19: Grilled chicken with Florida Barbeque sauce

This grilled chicken recipe is common in the South-western part of the United States and it is worth trying out this summer season.

**Servings:** 4-6

**Total preparation time:**

**Ingredients:**

- 4-6 large pieces of chicken for grilling,
- 2 sticks of butter,
- ½ cup of cider vinegar,
- ½ cup of ketchup,
- 2 bottles of prepared horseradish,
- Juice from 3 large lemons,
- ½ tablespoon of salt,
- ½ tablespoon of Worcestershire sauce,
- An optional tablespoon of hot pepper sauce.

**Preparation:**

Step #1: get a stainless pot and melt butter slowly, and then add the vinegar, ketchup, horseradish, lemon juice, salt and Worcestershire and pepper sauces.

Simmer the grilled chicken uncover in the flavor, to let the flavor sink in, and then use a basting sauce on the chicken.

# Recipe #20: The Mock chicken Kiev recipe

This popular Eastern Europe chicken recipe is very fascinating and delicious. It provides a great recipe for family lunch and dinner.

**Servings:** 4-5

**Total preparation time:** 1hr 20 minutes

## **Ingredients:**

- 2 whole skinned and deboned chicken breasts,
- ½ cup of dry bread crumbs,
- 1/3 cup of Parmesan cheese,
- 2 tablespoons of minced parsley,
- 1 teaspoon of salt,
- A dash of pepper,
- A clove of minced garlic,
- A large lemon,
- A dash of paprika, and
- ½ cup of butter.

## **Preparation:**

Step #1: Blend the bread crumbs, cheese, lemon, paprika, parsley, salt and pepper in a bowl, then add the garlic. Pound the chicken slightly and then dip the chicken inside the crumbs and butter.

Step #2: coat the chicken thoroughly, and roll the chicken into light roll before securing them with toothpick. Place the chicken into baking dish and squeeze the lemon on top and drizzle remaining butter.

Step #3: Bake for about 1 hour in the oven at about 350 degrees.

# Recipe #21: The baked chicken parmesan

Having parmesan cheese on your chicken is something you want to do after tasting this recipe.

**Servings:** 3-5

**Total preparation time:** 1 hour 15 minutes

**Ingredients:**

- 2 chicken broiler fryers or any other chicken breast part,
- 2 ¼ cups of bread crumbs,
- 2/3 cup of parmesan cheese,
- 3 tablespoons of parsley,
- A teaspoon of salt,
- ¾ cup of butter,
- A teaspoon of Dijon Mustard,
- ½ teaspoon of Worcestershire sauce, and
- Small garlic clove.

**Preparation:**

Step #1: pre-heat the oven to about 350 degrees, and then rinse and pat the chicken dry.

Step #2: combine the bread crumbs, with parsley, cheese and salt, and then melt the butter and beat the mustard, Worcestershire sauce, and garlic inside the sauce pan.

Step #3: Dip the chicken in butter and then roll in the crumbs before patting in shallow pan, and bake for an hour until it turns golden brown.

# Recipe #22: The Brandied chicken breast

Boned and skinned chicken is a delight any day; this recipe will make you relish the taste of boned chicken.

**Servings:** 6-8

**Total preparation time:** 35 minutes

## **Ingredients:**

- 4 chicken breasts (boned and skinned),
- 1/3 cup of flour,
- 1/2 teaspoon of salt,
- 1/2 teaspoon of ground pepper,
- 1/4 teaspoon of tarragon leaves,
- 1/4 cup of butter,
- 1/3 cup of apricot brandy,
- 3/4 cup of chicken broth, and
- 1/2 cup of sour cream.

## **Preparation:**

Step #1: mix the flour, pepper, salt, tarragon and then drench the chicken in the mix. Melt the butter and then fry the chicken inside the butter until they turn brown.

Step #2: add the brandy, sour cream, and chicken broth and then flame, add the broth and simmer for about 10 minutes until properly done. Add the sour cream and make it warm before serving.

# Recipe #23: The Chicken chopstick recipe

If you want some Chinese noodles with your chicken, try this recipe out.

**Servings:** 4

**Total preparation time:** 45 minutes

**Ingredients:**

- 2 cans of mushroom creamy soup,
- 1 can of your preferred noodles (preferably Chow mein),
- A can of bagged cashew nuts,
- 2 cups of diced chicken,
- ½ cup of water,
- 1 ¼ cup of cut celery,
- ¼ cup of chopped onion, and
- A dash of pepper.

**Preparation:**

Step #1: combine the water and mushroom soup, then blend, and reserve, half of the noodles for the Casserole.

Step #2: add the other half of noodle to the soup mix, alongside the celery nuts, celery, onion, pepper, and chicken, and toss lightly and then add the other half of noodles on top before baking for about 25 minutes at 375 degrees in the oven.

# Recipe #24: Chicken-Shish-Ka-Bobs

This is a perfect hot and spicy chicken recipe that can be enjoyed with cold drinks in those hot summer seasons.

**Servings:** 3-4

**Total preparation time:** 40 minutes

**Ingredients:**

- 3 lbs. of chicken (cut in chunks or strips),
- 1/3 cup of Teriyaki sauce,
- 2 tablespoons of vegetable oil,
- 2 tablespoons of chili sauce,
- ¼ cup of honey,
- A teaspoon of salt,
- ½ teaspoon of ground ginger,
- ¼ teaspoon of garlic powder.
- Diced pineapples.

**Preparation:**

Step #1: alternate the chicken on the skewers along with the vegetable oil, tomatoes, mushroom, pineapples, honey, salt, Teriyaki sauce, green onions, and pepper. Add the chili sauce, and ground ginger, then grill and enjoy.



# Recipe #25: The Italian Roast chicken recipe

herbaceous flavors from sage leaves and fresh parsley will make this chicken recipe very delicious.

**Servings:** 3

**Total preparation time:** 1 hour

**Ingredients:**

- A fryer chicken (cut and washed),
- 2-3 tablespoons of olive oil,
- 3 cloves of garlic,
- A handful of crumpled sage leaves,
- A handful of fresh parsley,
- ½ teaspoon of Garlic salt,
- ½ teaspoon of Oregano,
- ½ teaspoon of salt, and
- A pinch of pepper.

**Preparation:**

Step #1: place the chicken in oven baking sheet and cover with the olive oil, then dice the garlic on top.

Step #2: sprinkle the remaining seasonings and ingredients over the chicken and then bake at 350 degrees for about 1 hour.

# Recipe #26: The oven-fried chicken breasts

One of the best yoghurt-flavor fried chicken you can ever think of.

**Servings:** 8

**Total preparation time:** 45 minutes

**Ingredients:**

- 8 boneless chicken breasts (halved),
- ½ cup of plain non-fat yoghurt,
- ½ pack of Ritz crackers (cut into fine crumbs).

**Preparation:**

Step #1: Dip the chicken inside the yoghurt and then roll them in the cracker crumbs. Place the chicken in the baking dish and then bake for about 30 minutes in the oven until both sides turn brown. This should make about 8 servings.

# Recipe #27: Curried peanut chicken (Oriental chicken tender)

Having nutty flavor in your chicken will produce something different. Enjoy this oriental chicken tender recipe with a bottle of chilled drink.

**Servings:** 10-14

**Total preparation time:** 45 minutes

**Ingredients:**

- A cup of soy sauce,
- 1/3 cup of sugar,
- 4 teaspoons of vegetable oil,
- 1 ½ teaspoons of ground ginger,
- 1 teaspoon of spice powder,
- 2 medium green onions, and
- 15 chicken tenders

**Preparation:** Step 1: Blend the soy sauce, onions, sugar, vegetable oil, ginger, vegetable oil, and spice, in a large bowl, and stir in the chopped and diced green onions.

Step #2: add the chicken tenders into the mix and let it marinade. Turn the chicken properly for coating and then refrigerate them overnight.

Step #3: Pre-heat the oven to 350 degrees and arrange the chicken in a dish before baking for about 40 minutes, until brown and tender. Make sure you are basting occasionally while baking.

# Recipe #28: Apricot chicken wings

Russians love this chicken recipe because of the Russian clear dressing that gives it a distinctive taste.

**Servings:** 6-12

**Total preparation time:** 1hr 15 minutes

**Ingredients:**

- A medium to large package of Lipton onion soup,
- A jar of fresh apricot preserves,
- A bottle of clear Russian dressing,
- 10-12 (2 lbs.) of chicken wings

**Preparation:**

Step #1: Pre-heat the oven to about 350 degrees.

Step #2: Bake the chicken for about 1 hour until they become tender, then mix the onion soup mix with the apricot preserves and Russian dressing.

Step #3: Pour the mix on top of the chicken wings and make sure each piece is coated. Serve immediately.

# Recipe #29: The Hidden Valley Chicken Drummies

The rich and strong vinegar flavor in this chicken recipe makes it ideal for older chicken lovers.

**Servings:** 10-20

**Total preparation time:** 45 minutes

**Ingredients:**

- 15-20 chicken drummies,
- ¼ cup of melted butter,
- A tablespoon of hot pepper sauce,
- 2 tablespoons of vinegar,
- 2 packages of dry Hidden Valley Dressing mix (or any alternative),
- Paprika, and
- Some celery sticks.

**Preparation:**

Step #1: Mix the melted butter, with vinegar and pepper sauce, then dip the chicken inside the mix.

Step #2: Sprinkle the mix with the package of the dry Hidden valley dressing and then bake for about 30 minutes until the chicken turn brown.

Step #3: sprinkle paprika on the chicken and serve immediately with celery sticks that have been prepared with the Hidden Valley Dressing mix.

# Recipe #30: The Sweet and Sour

## Chicken wings

just as the name implies, the mix of brown sugar and pineapple juice with vinegar, makes this a true sweet and sour chicken.

**Servings:** 4

**Total preparation time:** 45 minutes

**Ingredients:**

- 2 ½ lbs. of chicken wings (tips must be removed),
- 1/3 cup of hot Crisco,
- 1/3 cup of vinegar,
- ½ cup of dark brown sugar,
- A can of unsweetened pineapple juice,
- ¾ cup catsup,
- A tablespoon of soy sauce,
- A teaspoon of prepared mustard, and
- 1/8 teaspoon of salt (this can be optional).

**Preparation:**

Step #1: Brown the chicken wings in the hot Crisco, then remove the wings when they are brown and then drain the drippings from the skillet.

Step #2: add the vinegar along with juice, brown sugar, soy sauce, catsup, mustard and salt (optional), to the skillet, and bring the mix to boil while stirring occasionally.

Step #3: simmer for about 5 minutes after boiling, and then add the browned chicken and cover the skillet. Simmer the mix for about 15 minutes, then turn the wings before cooking, uncovered for about 15 minutes. You can serve immediately or with rice.

# Recipe #31: The Skillet Herb roasted chicken

skillet herb roasted chicken can be enjoyed with your favorite beer or wine. It is highly delicious especially in the afternoon or evening time.

**Servings:** 4

**Total preparation time:** 40 minutes

**Ingredients:**

- 4 skinless and boneless chicken breast halves,
- 2 tablespoons of multi-purpose flour,
- ¼ teaspoon of ground sage,
- ¼ teaspoon of dried thyme,
- 2 tablespoons of margarine,
- 1 can of cream chicken soup,
- ½ cup of water.

**Preparation:**

Step #1: get a waxed paper and then combine the flour, sage and thyme on it.

Step #2: coat the chicken lightly with the flour mixture inside a skillet and then place the mix on a medium heat.

Step #3: cook the chicken until they turn brown on both sides and then place the chicken on one side.

Step #4: stir inside the soup and the water, and then stir continuously until the browning of the chicken loosen a little. Reduce the heat to low and then cover the mix to simmer. Let the chicken simmer for about 5 minutes until the chicken fork becomes tender. You can serve alone or with cooked hot rice.

# Conclusion

This fried chicken recipe cookbook has given you an insight into so many ways through which fried chicken can be enjoyed and matched with other classes of food. It is quite important that you maintain a healthy chicken diet by choosing healthier recipe components, most especially vegetables, cheese, and whole grains. Chicken can also be enjoyed alone without adding other components; however, these additions will help create a much better and stronger flavor.

In addition to fried chicken recipe components, it may be important to watch the temperature and frying duration. In most cases, it is better to marinate your chicken with your preferred flavor and store overnight or increase the simmer time after frying and while the chicken is covered.

If you are a calorie watcher, you need to keep in mind always that chicken breast will be the best option for you because it contains much less fat. On the whole, chicken do contain less saturated fatty acids than red meat, however you just have to use vegetable oil most times instead of hydrogenated oil, to increase your intake of omega 3 fatty acids which is healthy for the body because it reduces the amount of bad cholesterol.

It is time to enjoy those delicious fried chicken recipes especially in this summer season.



# Author's Afterthoughts



***Thanks ever so much to each of my cherished readers for investing the time to read this book!***

*I know you could have picked from many other books but you chose this one. So a big thanks for downloading this book and reading all the way to the end.*

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***Daniel Humphreys***

# About the Author



***Daniel Humphreys***

Many people will ask me if I am German or Norman, and my answer is that I am 100% unique! Joking aside, I owe my cooking influence mainly to my mother who was British! I can certainly make a mean Sheppard's pie, but when it comes to preparing Bratwurst sausages and drinking beer with friends, I am also all in!

I am taking you on this culinary journey with me and hope you can appreciate my diversified background. In my 15 years career as a chef, I never had a dish returned to me by one of clients, so that should say something about me! Actually, I will take that back. My worst critic is my four years old son, who refuses to taste anything that is green color. That shall pass, I am sure.

My hope is to help my children discover the joy of cooking and sharing their creations with their loved ones, like I did all my life. When you develop a passion for cooking and my suspicion is that you have one as well, it usually sticks for life. The best advice I can give anyone as a professional chef is invest. Invest your time, your heart in each meal you are creating. Invest also a little money in good cooking hardware and quality ingredients. But most of all enjoy every meal you prepare with YOUR friends and family!