

## *Crusty Chicken Legs*

**2 CUPS SELF-RISING FLOUR**  
**1 TBSP. POULTRY SEASONING**  
**2 TSP. SALT**  
**1 TSP. PEPPER**  
**2 CUPS BREADCRUMBS**  
**1 STICK MELTED BUTTER OR MARGARINE**

*Bowl One:* Melt margarine in bowl large enough to dip drumsticks in.

*Bowl Two:* Mix flour and seasonings well with a whisk.

*Bowl Three:* Place crumbs in a pie plate.

Dip each piece of chicken in butter (shake off excess) then flour (shake off excess) and then roll in breadcrumbs. Press crumbs into chicken coat well.

Place chicken on cookie cooling rack (sprayed with cooking spray). Place cookie rack on top of cookie pan that is lined with aluminum foil. Bake chicken at 425 degrees for 20 minutes. Turn oven down to 400 and bake another 40 minutes.

Convection setting is preferred if available. If not use regular bake. Take out and let cool 10 minutes before serving. Enjoy! This should coat 8 legs, if you need more double recipe.