

Baked Chicken in Shiitake Mushroom Sauce

Ingredients

- 3 shiitake mushrooms, sliced
- 1 whole chicken, quartered
- 2 tbsps. olive oil
- 2 tbsps. salt
- 2 tbsps. white pepper
- 2 tbsps. granulated garlic
- 1 tbsps. paprika
- 1 quart chicken stock
- 1 cup all-purpose flour
- 2 tbsps. olive oil

Directions

Start preheating your oven to 350 degrees.

While that's heating up wash the chicken and then pat it dry with paper towels and put it into a baking dish. Sprinkle it with the salt, white pepper, garlic, and paprika. Then rub that into the chicken thoroughly. Next, add a little bit of water to the bottom of the baking dish. Put it in the oven and bake it for 45 minutes to an hour, or until its almost done.

Now take it out of the oven and add the chicken stock to the dish. Throw in the onions and shiitake mushrooms which you can pre-sautee for extra yumminess. Then add flour to all of that and stir it to get rid of any lumps, as much as possible anyway. Then bake it all in the oven again until the sauce thickens up to whatever degree you like. That usually takes around 10 to 15 minutes. Then remove the dish and check that the chicken temperature is above 180 degrees(don't want you getting sick after all that work).

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