

Sweetnicks.com

Spicy Picnic Chicken

- * 1 cup buttermilk
- * 1 package (1.25 oz) Taco seasoning
- * 1 cup bread crumbs
- * 1/4 cup all-purpose flour
- * 1-2 teaspoons salt
- * 1/2 teaspoon ground black pepper
- * 8 pieces bone-in chicken, dark meat
- * 3 tablespoons butter, melted

Heat oven to 400. In shallow bowl, mix buttermilk and 1 tablespoon of the taco seasoning mix. In another shallow bowl, mix the rest of the taco seasoning mix, bread crumbs, flour, salt and pepper. Dip chicken pieces in the buttermilk mixture and then coat with the breadcrumb mixture. Place in a single layer in a greased baking dish. Repeat with all the chicken pieces. Drizzle melted butter over the chicken and bake for 45-55 minutes, until chicken is fork tender and juices run clear.