

**Submitted by:** Elizabeth Knoll

**Recipe Name:**

Sesame Baked Chicken

**Ingredients:**

1- 3lb. chicken, cut into serving size pieces

2/3 cup evaporated milk

6 tsp. Worcestershire Sauce, divided

1 tsp. salt

1 tsp. garlic salt

1/8 tsp. Tabasco

3/4 cup cornflake crumbs

1/4 cup sesame seed

2 tbs. butter

**Directions:**

Place chicken in plastic bag. Combine milk with 5 tsp. of Worcestershire sauce, salt, garlic and tabasco, mix. Pour over chicken. Cover. Marinate 2 hours. Combine crumbs with sesame seed. Roll chicken in crumb mixture, coating well. Arrange chicken in a shallow baking pan, skin side up. Melt butter and stir in last tsp. Worcestershire sauce. Dribble over chicken. Bake uncovered in preheated oven, 350\* one hour or until tender. Serve with lemon wedges, or sprinkle with lemon. 3 to 4 servings.

Enjoy: This recipe makes chicken tasty.