

Cornflake Chicken

Recipe By *Sina Mizrahi*



Cooking and Prep:  3
h 25 m

Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Relish by Binah

Magazine

Ingredients (8)

Main Ingredient

8 chicken drumsticks

Dressing

2/3 cup **Gefen Mayonnaise**

1 tablespoon **Tuscanini Tomato Sauce**

1/2 teaspoon mustard

Coating

- 1 and 1/2 cups Gefen Cornflake Crumbs
 - 1/3 cup sesame seeds
 - 1 and 1/2 teaspoon salt
 - 1 and 1/2 teaspoon paprika
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Start Cooking

For the Chicken

1. Preheat oven to 400°F.
2. Remove the skin from the drumsticks and place it in a cheesecloth bag.
3. In a bowl, mix together the dressing ingredients. Smear the drumsticks generously.
4. In a resealable plastic bag, combine the coating ingredients and shake well. One at a time, place the drumsticks in the bag and shake to coat. Place the coated drumsticks in a 9" x 13" pan. Cover the chicken with the cheesecloth bag of skins.
5. Cover the pan and bake for three hours at 400°F.