

## Curried Oven-fried Chicken

1/3 cup AP flour  
1 tsp onion powder  
1/2 tsp salt  
1/2 tsp coriander, ground  
1/2 tsp curry powder  
1/2 tsp cayenne powder  
1/2 tsp black pepper, ground  
1/4 tsp garlic powder  
1/8 tsp allspice, ground  
1/3 cup orange juice  
2 Tbs honey (Orange Blossom preferably)  
2 1/2 lb meaty chicken pieces (breast halves, thighs, and drumsticks), skinned  
2 Tbs butter, melted  
1 recipe Yogurt Curry sauce (below)

1. Preheat oven to 375. Line a 15x10x1 inch baking pan with foil; grease the foil. In a shallow dish stir together flour, onion powder, salt, coriander, curry powder, cayenne powder, and allspice.

Pour orange juice into a shallow bowl; whisk in honey. Dip chicken pieces into orange juice mixture, then into flour mixture.

2. Arrange the chicken on the prepared baking pan, bone side down, so pieces aren't touching. Drizzle chicken with melted butter.

3. Bake chicken, for 45 to 55 minutes or until no longer pink (170 deg for breasts, 180 deg for thighs and drumsticks), the first 15 minutes covered. Do not turn chicken pieces while baking. Prepare Yogurt Curry sauce; serve with chicken. Makes 4 servings.

### Yogurt Curry sauce

1 cup yogurt, plain  
1/2 cup cucumber, seeded, chopped  
1/2 tsp curry powder  
1/4 tsp salt

Mix the above in small bowl, cover, and chill until serving time.