

Our Mexican recipes are adapted from *The "I Don't Know How to Cook" Book, Mexican* by Linda Rodriguez. This was my Christmas gift this year from Mr. N who was very excited to start cooking around the world.

Cinnamon Fried Chicken and Roast Potatoes

4-skin on chicken breasts

1 cup of (skim) milk

3/4 cup of flour

1 t of cayenne pepper

1 T of salt

1 t of nutmeg

1 t of ground cloves

4 T of Canola oil

4 potatoes (russet, sweet or both)

1. Preheat oven to 300 degrees.
2. Wash chicken. Pour milk into a bowl and coat each breast with milk.
3. Mix flour, salt and spices. Roll each breast in the mixture to coat.
4. Pour oil into a roasting pan and coat bottom of pan. Place chicken skin side down.
5. Cut potatoes, leaving skins on, into wedges. Place into zipper bag with a touch of Canola oil and shake to coat. Add potatoes to roasting pan with chicken.
6. Bake for 30 minutes and then flip breasts to skin side up. Bake for another 45-60 minutes. Serve.