



Mamma's Chicken (Home Version)

Seasoning Mix:

3 tbsp. Paprika
1 tbsp. Salt
2 tsp. Black Pepper
¼ tsp. white pepper
½ tsp. Onion Powder
1 tsp. Celery Salt
1 ¼ tsp. Poultry Seasoning
¾ tsp. Cayenne Pepper

Mamma's Marinade:

1 Cup Chicken Stock
2 Cups Salad Oil
1 oz Red Wine Vinegar

Mamma's Butter:

¼ lb Unsalted Butter
3 Tbsp. Olive Oil
1 Tbsp. Mamma's Seasoning

Corn Bread Stuffing:

2 Cups Chicken Stock
6 oz Unsalted Butter
1 Tbsp. Butter
3 ½ Cups small Diced Celery

2 Bay Leaves
½ Cup Diced Onions
½ Cup Diced Celery
2 tsp. Whole Black Pepper
¼ tsp. Ground Black Pepper
1 ½ Tbsp. Minced Parsley (Dry)
1 tsp. Fresh Garlic (minced)
2 tsp. Paprika
2 tsp. Thyme (dried)

2 ½ Cups small Diced Onion
10 Cups Cubed Corn Bread
7 ½ Cups Cubed White Bread
½ Cup Grated White Bread
1 ¼ tsp. Poultry Seasoning
1/8 tsp. White Pepper
3 Tbsp. Minced Parsley (fresh)
1 tsp. Thyme (dried)

Mamma's Chicken:

3 3 ½ lb Chickens

1. Wash whole chickens under running cold water and carefully dry with paper towels. Split chickens in half, removing the back. Save chicken backs to make the stock.
2. Place chicken half's in a large bowl or pan.
3. Make Mamma's marinade and marinate for 6 hours our overnight.
4. Make Mamma's Seasoning Mix.
- 5, Melt Butter and add olive oil to make Mamma's Butter.
6. Remove chicken from marinade and place in a shallow roasting pan.
7. Brush on Mamma's Butter and bake in a preheated 375° oven.
8. Baste every 10 minutes with Mamma's butter for the next half hour.
9. Next sprinkle lightly with remaining Mamma's seasoning and baste one more time with Mamma's Butter. Put chicken back in the oven for around 20 minutes or until fully cooked.

Corn Bread Stuffing:

1. Melt Butter in a large heavy pot.
2. Stir in celery, onions and cook for 5 minutes.
3. Next add stock, herbs and seasoning.
4. Stir in cubed bread, corn bread, and grated bread.
5. Place in shallow baking pan, butter top of stuffing and bake at 375° for 25 minutes.

Chef Larry's Notes:

Total cooking time varies, allow 1 hour for cooking and another 10 minutes for chicken to rest before cutting up into serving pieces.

Chicken should always be cooked until the juices run clear. 160° for the breast and 170° for the thigh and leg section.

This chicken goes great served on top of a good homemade gravy.(visit <http://www.thediningcar.com> for my gravy recipe).

Fresh chicken stock is the best, but a good canned chicken can be used when fresh is not available. This recipe serves 8 to 12 people and is perfect for the large holiday gathering.