

# DRUNKEN CHICKEN



**Ingredients:**

- 3 1/2 lb. chicken, cut in small pieces
- 1/2 cup golden rum (you can use brandy instead of rum)
- 2 t salt
- Juice of 3 lemons
- 2 t black pepper
- 3 garlic cloves, peeled and chopped
- 1 cup all-purpose flour
- 1/4 cup corn oil
- Dried oregano to taste

**Directions:**

Sprinkle the chicken with salt, pepper, oregano and garlic. Marinate in the rum and lemon juice for 30 minutes. Drain. In a plastic bag, combine the flour with the salt and pepper and dredge the chicken pieces, shaking off the excess. Heat the oil in a large skillet until hot but not smoking and fry the chicken pieces, a few at a time, until all sides are golden brown. Serve at once.