

Tujague's Restaurant  
823 Decatur Street  
New Orleans, La 70116  
504-525-8676  
[tujagues.com](http://tujagues.com)

## Chicken Bonne Femme

Note: The problem is most people complicate this simple menu. It is as easy as it appears.

In a large skillet, preferably cast iron, fill with Vegetable Oil to just cover the cut up chicken. Rub the chicken with salt, pepper and garlic powder and fry turning once until golden brown. We find it come out crispier if you fry skin up first. Remove the chicken when done and add the thinly cut potatoes to the hot oil. Cook until crisp.

Rub a generous amount of chopped garlic and parsley (chopped together) over the cooked chicken and potatoes and eat.

Of course it is easier when ordered at Tujague's