



...from our kitchen to yours

Homestyle Chicken & Mustard Sauce

- 5 packets **G Washington's Golden Seasoning & Broth**
- ½ cup flour
- 1 - 3 lb broiler fryer chicken, cut up
- ¼ cup butter or margarine
- 1 cup water
- 1 Tbsp chopped scallions
- 1 tsp tarragon
- 3 Tbsp spicy brown mustard
- 1 cup half and half dairy product

Combine 3 packets of **G Washington's Golden Seasoning & Broth with flour**; coat chicken pieces. Brown chicken pieces in butter until golden. Dissolve remaining 2 packets of **G Washington's Golden Seasoning & Broth** in 1 cup water. Add to skillet along with scallions and tarragon. Cover; continue cooking over low heat until sauce begins to thicken and chicken is fork tender. Mix mustard with half and half/ Pour over simmered chicken; stir gently; cover. Allow to simmer 10 more minutes.

Serves 4

