

Deviiled Chicken Legs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		chicken legs with thighs attached salt and pepper
1	tablespoon	butter
2	tablespoons	olive oil
2	tablespoons	dijon mustard
4	tablespoons	chicken broth
2	tablespoons	shallot - finely chopped
2	tablespoons	garlic - finely chopped
4	tablespoons	fresh fine bread crumbs
4	tablespoons	parsley - chopped

Prehet oven to 425.

Sprinkle chicken with salt and pepper.

In a baking dish big enough to hold chicken in one layer, melt butter and add olive oil. Add the chicken legs, and turn in butter mixture until well coated. Place legs, skin side down, in the oven. Bake for 15 minutes.

Blend mustard and broth in a small bowl with a whisk. In another bowl, blend shallots, garlic, bread crumbs and 2 tablespoons parsley.

Loosen chicken from pan with spatula. Brush chicken on both sides with mustard mixture. Put chicken skin side up, return to oven, and bake for 10 more minutes.

Sprinkle chicken evenly with shallot mixtire. Reduce heat to 400 and bake for 10 minutes or until well-browned. Sprinkle with parsley and serve.