

City Chicken

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This recipe is from my husband's family cookbook, although I have made a few alterations. Many City Chicken recipes call for a combination of pork, veal, and/or beef. After testing various recipes, I have decided that using all pork produces the tastiest, most tender results.

The recipe can be easily halved or doubled to make whatever size of batch you need. The recipe as written below, using 3 cubes of pork per skewer, yields approximately 7 dozen individual City Chickens.

- 4 pounds center cut boneless pork chops cut into ¾- to 1-inch cubes
- 2 cups bread crumbs
- 2 cups all-purpose flour
- 2 tablespoons dried parsley flakes
- 1½ teaspoons table salt, or to taste
- 1 teaspoon finely ground black pepper, or to taste
- 1 teaspoon celery seed, or to taste
- 3 eggs, beaten
- ½ cup milk
- 7 dozen wooden skewers (you may need more, so get more to be safe)

Note: These skewers measure approximately 5 inches long and are specifically for making City Chicken—if in doubt, check with your butcher.

- Vegetable oil (enough to cover the bottom of a large skillet to ¼ inch deep—you may need to replenish the oil as you brown each batch)
- 1 large onion, diced
- 3 stalks celery, including tops, diced
- 1 cup liquid such as apple or orange juice, ginger ale, or bouillon

Note: This is your braising liquid, so it should have a little bit of flavor, so don't use plain water. I have used a combination of beef bouillon and beer, or apple juice.

1. Preheat oven to 325.
2. Put 3-4 cubes of pork onto each skewer.
3. Blend flour, bread crumbs, and seasonings in one shallow bowl.
4. Whip eggs and milk in another shallow bowl.
5. Dip each skewer in crumbs, then egg mixture, then in crumbs again.
6. Heat oil in skillet and brown skewers of meat on all sides, 1 dozen skewers at a time.
7. Distribute the diced onion and celery in the bottom of a large baking dish and pour braising liquid on top. (The liquid should just cover the onion and celery.)
Note: If you are making a large batch, you will need two or more baking pans, and you will need to bake each pan separately.
8. Place skewers on top of the onion and celery.
9. Cover tightly with foil and bake 40 minutes.
10. Carefully remove foil and continue baking 20 minutes longer.
11. Remove City Chicken from baking dish and place on serving platter. Discard the onion and celery.

Note: If you are serving the City Chicken buffet-style, after Step 11 above, place the onion and celery and remaining braising liquid in the bottom of a slow cooker, top with the baked City Chicken, and set slow cooker to Serve or Low.