

*December 30, 1939 ~ May 24, 2010*

*Remembering*  
**NEAL  
JOHNSTON**

THE ASSOCIATION OF THE BAR OF THE CITY OF NEW YORK  
FRIDAY, OCTOBER 1, 2010

## Neal's Sour Cream Chicken Recipe

Really easy and very informal. You can actually use just about any proportions of anything.

For starters, take as much chicken as you need. I usually use six half-breasts. Have enough to fit into a large frying pan. If not skinned, skin them yourself. Do NOT discard the skin. I'll tell you why later.

Place the chicken pieces into the frying pan so that every piece touches the iron. Sprinkle every piece with salt, paprika and cayenne pepper to taste. (Don't be stingy with the paprika, but do be careful with the cayenne). Turn each piece over in the pan and apply salt, paprika and cayenne to that side too. You can, of course, use some ground black pepper as well.

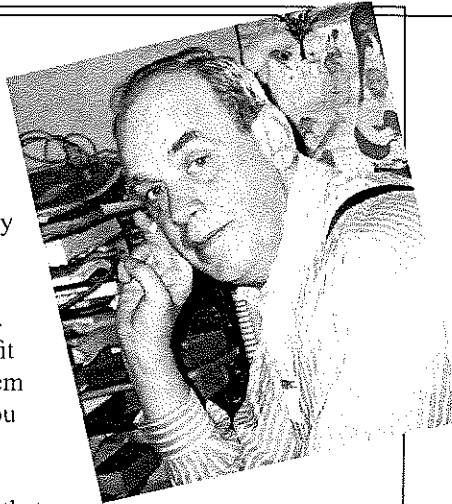
Cook over very low heat, turning occasionally. I usually cover the pan. Let it sauté away until the chicken is brown and slightly crusty/chewy on each side.

Remove the fried chicken from the pan and add a tablespoon or so of flour to the fat left over and stir until it is dissolved. Then add a half cup of water, stirring vigorously to scrape up and dissolve every scrap of brown stuff left in the pan. Add a little more water if necessary to create a very thick gravy. Then add sour cream to the pan, stirring until everything is mixed. Use at least two cups of sour cream, but you can use as much as four. Taste the cream sauce and add salt as needed.

When the fried chicken is cool enough to handle, remove the meat from the bones, cut it into bite-sized pieces and add it to the cream sauce and reheat.

This sauce and meat can be served over mashed potatoes or rice. Generally, I make some rice adding turmeric to the water to produce yellow rice. Mix the rice in with the meat and gravy, put into a casserole and bake until hot.

Back to the chicken skin, if you have any. Cut it into small pieces; using scissors works best. Put all the pieces of skin into a small frying pan and cover with water. Add some salt and pepper. Set over a low flame, stirring occasionally. Sauté until all the water has evaporated and the skin has fried in the resulting chicken fat until the pieces become crisp. You wind up with the closest thing to fried bacon a nice Jewish or Muslim girl can ever get, and it is lovely to sprinkle over the finished sour cream chicken.



*The memorial begins at 5:45 PM.*

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TARA JOHNSTON  
CURTIS GANS  
JACQUES D'AMBOISE  
FARIDA ALI  
GARTH JOHNSTON

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*After the speakers  
we invite you  
to share your own  
Neal stories.*