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Directions 1. Preheat The Oven To 375°F. 2. Season The Chicken With The Paprika, Salt, And Pepper. 3. In The Dutch Oven Over Medium Heat, Melt 2 Tablespoons Of The Butter. Brown The Chicken On Both Sides, And Remove It To A Platter. Cover, And Keep It Warm. 4. Melt The Remaining Mar 8th, 2024 There is a lot of books, user manual, or guidebook that related to Dutch Oven Cookbook 250 Inspiring Recipes Anyone PDF in the link below: <u>SearchBook[MjMvMTg]</u>