

Fried Chicken Bone-in

1 FRYER CHICKEN (NOT A HEN)

WHOLE BUTTER MILK

Chicken is cheaper on the bone. Cut your chicken up in parts. Cut breast meat in half to make them thinner for frying. Soak chicken in buttermilk overnight prior to frying.

2 CUPS SELF-RISING FLOUR

1 1/4 TSP PEPPER

1 3/4 TSP SALT

2 1/2 TSP. PAPRIKA

1 TBSP HIDDEN VALLEY RANCH MIX

Mix dry ingredients well in a shallow dish or pie plate. After soaking chicken in buttermilk take each piece and coat it well. Use your fingers and press it into the flour well. Coat them all before frying them.

IRON SKILLET, WOK, OR LARGE SKILLET

COOKING OIL, (PEANUT, CANOLA, VEGETABLE OIL)

Put oil in skillet about 2" deep. Oil must be HOT. Put a small amount of crust in oil and once it floats and sizzles WELL, your grease is hot and ready! Fry 8 minutes per side on medium/high heat. Take out with tongs and place on a paper towel covered platter/plate. May have to alter heat to prevent burning. 300-325-degree oil is best if you are using a deep fryer.

Drain them directly on a wire rack and they will be crunchier. 165 degrees is minimum temperature for poultry to be done.