

## *Butter Fried Chicken*

### **BONELESS SKINLESS CHICKEN BREASTS OR THIGHS**

Chicken thickness should not exceed 3/4". Cut depth in half if needed so cook time will cook chicken thoroughly.

**1/2 CUP SALTED BUTTER**

**ANY NO SALT CHICKEN SEASONING FOR ADDED FLAVOR OF CHOICE**

**1/2 ONION CHOPPED**

**BLACK PEPPER**

**FLOUR**

Score chicken pieces with crisscross pattern about 1/2" deep slices. Refer to video tutorial for further explanation.

Preheat a skillet. Add butter. Salt and pepper chicken pieces on scored side. Lightly coat chicken with flour. Place in hot skillet and fry on medium heat for 4 minutes per side. Turn up the heat on the pan- add chopped onion and additional no salt seasoning if desired. Continue cooking chicken at a higher heat for browning for 1-2 minutes per side. Total cook time should be around 10-12 minutes. Chicken should be cooked throughout. Let chicken rest 5 minutes before serving.