

Famous Fried Chicken

1 FRYER CHICKEN (NOT A HEN)

Cut chicken up in parts. Cut breast meat in half.

CHRIS'S SPECIAL SEASONINGS PG. 140

2 SHALLOW PIE PLATES OR CAKE PANS

**ONE PLATE: 1 CUP SELF-RISING FLOUR
WITH 2 TSP. SEASONING MIX-MIX WELL**

**2ND PLATE: 2 EGGS AND 1/2 CUP MILK
BLENDED WITH A FORK WELL.**

Take each piece of chicken and sprinkle with Chris's seasoning. Dip into egg mixture and then into flour making sure to press flour onto chicken well. Let it sit 10 minutes before frying so coating will adhere well.

**BEST METHOD DEEP FRYER, OR USE IRON
SKILLET: BEST OIL PEANUT OR CANOLA**

Put oil in deep fryer to fill line. Preheat on 350 degrees. Drop chicken and fry for 20 minutes.

Take out and place on wire cooling rack with parchment underneath or paper towels to catch oil. Do not rest chicken on paper only on rack. Let chicken rest and cool before serving.

Chicken internal temperature should be 180

Degrees Fahrenheit.

"Put my seasoning in a saltshaker so it is easy to sprinkle on chicken before dipping in egg. This is the best fried chicken ever and it is my recipe...Chris"