

Cvc's Famous Fried Chicken

**1 YOUNG FRYER CHICKEN (NOT A HEN),
CUT INTO PARTS & HALF BOTH BREASTS**

**CHRIS' SPECIAL SEASONING, PAGE 135.
2 SHALLOW PIE PLATES OR CAKE PANS**

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

**PREPARE 2ND PLATE WITH:
2 EGGS AND 1/2 CUP MILK-WHISK WELL.**

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

BEST METHOD: DEEP FRYER OR IRON SKILLET BEST OIL: PEANUT OR CANOLA

Put oil in a deep fryer to fill the line. Preheat to 350 degrees F. Drop chicken in and fry for 20 minutes. Take out and place on a wire cooling rack with parchment underneath or paper towels to catch oil. Let the chicken rest and cool before serving.

If pan-frying, cook chicken 10 minutes per side. Check internal temperature and make sure it is at least 175 degrees F before removing.

Chris's Special Seasoning Recipe on the next page.

Chris' Special Seasoning

2 TSP. CAYENNE PEPPER

2 TSP BLACK PEPPER

2 TSP. WHITE PEPPER

4 TSP. PAPRIKA

4 TSP. SALT

Place seasonings in a small container with a lid and shake well. Put in a saltshaker and label for frying foods.

“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