

Mustard Fried Chicken

PEANUT OIL

5 CHICKEN THIGHS (BONE-IN, SKIN ON)

Add the following to a Pie Plate and whisk well:

1 1/2 CUPS SELF-RISING FLOUR (WHITE LILY)

2 TBSP. CHRIS'S SPECIAL SEASONINGS (Pg. 8)

2 TSP. GROUND MUSTARD

Add the following to Gallon Zip Lock Bag:

CHICKEN PIECES AND PLENTY OF YELLOW MUSTARD

Let chicken sit in mustard at room temperature for one hour. Then coat each piece of chicken with flour mixture and let it sit for 10 minutes before frying.

Pour peanut oil in deep iron skillet or wok. Add it about 3" deep so chicken can fry in deep oil. If you do not have a deep enough skillet or wok, use a large pot. Preheat oil to 350 degrees.

Drop chicken and fry for 18 minutes for thighs. I prefer to flip them after the first 8 minutes and reduce temperature a little for second fry, so they don't get too brown.

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

Option: Can cook other pieces of bone in chicken this way too.