

## Skillet Fried Chicken (like Granny)

**WHOLE FRYER CHICKEN (CUT INTO PIECES)**  
**SALT & BLACK PEPPER**  
**CRISCO OR VEGETABLE SHORTENING**  
**3" DEEP IRON SKILLET (WITH LID)**

Add to a Pie Plate:

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

Rinse chicken pieces and pat dry. Cut two breasts in half to make smaller pieces. Salt and pepper chicken well. Beat eggs and pour over chicken. Now coat each piece of chicken with flour mixture and let it sit for 10 minutes before frying.

Put shortening in deep iron skillet. Oil should be 1/2" high. Preheat oil until hot then put in chicken pieces. Fry chicken on both sides until golden brown.

Put a lid on the skillet, the lid should have a steam hole for the steam to escape. Cook with lid on for 5 minutes. Flip each piece and cover with lid for 10 minutes. Flip Chicken reduce temperature a little and cook covered for 5 more minutes.

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.

**Tammy's Tip: Chicken juices should run clear when done. If there is pink or red in the juices, the chicken should cook longer. I used a gas stove top for this recipe. If using electric the temperature should start at a med/high.**