

# Southern Fried Chicken

1 RAW FRYER CHICKEN (NOT A HEN)  
CHRIS' SPECIAL SEASONING (See page 8)

2 SHALLOW PIE PLATES OR CAKE PANS

IN ONE PLATE ADD:

1 CUP SELF-RISING FLOUR & 2 TSP.  
SPECIAL SEASONING & BLEND TOGETHER  
WELL.

IN A SECOND PLATE ADD:

2 EGGS & 1/2 CUP MILK-WHISK TOGETHER  
WELL.

Cut chicken up in parts. Cut breasts in half. Lightly season chicken with Chris's Special Seasoning. Dip seasoned chicken into egg mixture, then into flour mixture, making sure to press flour onto chicken well. Let battered chicken pieces rest 10 minutes before placing in air fryer. Cook chicken in air fryer at 380 degrees for 20 minutes, then turn pieces over and cook for another 15 minutes. Internal temperature should be **a minimum of 180 Degrees** Fahrenheit. After cooking, let chicken rest 10 minutes before serving.

**Tammy's Tip:** Sometimes chicken will have areas of flour that do not brown. To prevent this spray pieces of chicken with cooking spray well before placing in air fryer and after turning it over.