

COUNTRY STYLE FRIED CHICKEN

1. 1 Whole 9 piece cut Chicken
2. 2 cups Fried Chicken Dip (listed in Sauce section)
3. Flour and/or Chicken Coating
4. Enough oil to cover chicken
5. Salt

Instructions

1. Wash Chicken.
2. Salt lightly
3. Drain chicken
4. Flour chicken, shaking off excess flour
5. Dip chicken in Chicken Dip
6. Place on drainboard OR dip in flour again for crispier chicken.
7. Drop Chicken pieces into 350 degree Oil.
8. Chicken should be done in approximately 20 minutes.
9. Drain chicken after frying.