

FRIED CHICKEN DIP

Ingredients

1. 1 cup Flour
2. 1 1/2 cup Milk
3. 1 tsp. salt
4. 2 tblsp. paprika
5. 1/4 tsp. poultry seasoning
6. 1/4 tsp. onion powder
7. 1/4 tsp. garlic powder
8. 1/4 tsp. black pepper
9. 1/4 tsp. Rosemary (ground)
10. 1/4 tsp. Cumin (ground)
11. 1/4 tsp. Thyme (ground)

Instructions

1. Mix well.
2. Coat all chicken with seasoned flour before dipping.
3. Heat 1 gallon fat in skillet to appr. 350 degrees.
4. Drop chicken one piece at a time into fat.
5. Chicken will float when it is almost done.
6. When it is brown enough remove from fat, drain well.
7. Note: For crispy chicken, flour again after dipping. If flouring again, use 2 cups milk instead of 1 1/2 cups.