

Fried chicken recipe

6 pieces of fryer/boiler chicken
1 cup milk or milk substitute
1¼ All purpose baking mix
1 tbsp paprika
1 tbsp kosher salt
2 tsps garlic powder
1 tsp cayenne pepper
shortening or oil for frying

Place chicken in plastic container or plastic bag to soak for as little as 1-2 hours to as much as overnight. Melt shortening until its about 1/2 up the side of a 12 inch cast iron skillet or heavy duty frying pan and reaches 325 degrees. Remove chicken from milk (do not discard milk) and liberally cover with paprika, salt, garlic powder and cayenne. Dip chicken in flour and lay in dish to sit for approximately 5 minutes. Quickly redip chicken in milk and dredge again in flour. Cook chicken until golden brown about 12 minutes on each side and internal temperature is 180 degrees. Drain chicken on a rack over a pan. Serve immediately.