

Feeds 6 people

Fried Chicken Flour

#	Unit	Item	Preparation	grams
4	cups	flour		
2	Tbls.	salt		
2	Tbls.	garlic powder		
2	Tbls.	onion powder		
2	Tbls.	black pepper		
2	Tbls.	smoked paprika		
1	teasp.	cayenne		

Directions:

sift together all dry ingredients
divide into two containers

Chicken Breeding Liquid:

4	large	whole eggs		
4	teasp.	baking powder		
2	teasp.	baking soda		
1	cup	milk		
4	ea	lemon juice		

Directions:

mix ingredients together and whisk

Bread the marinated or brined chicken.

Start with the chicken in the flour, then place in the wet mixture then into the second flour

Place directly into the frying oil

cook until the internal temperature is 165 degree.