

SI's Fried Chicken

10 Frying Legs

10 Frying Thighs

Vegetable Oil or Crisco

Cayenne Pepper

Salt

Black Pepper

Garlic Powder

Flour

Brown Paper Bag

Frying chicken is a task. There is no way to get out of standing over a pot of hot grease, waiting. But it's so worth it.

I fry only **dark meat**. I never cook chicken breasts for anything unless I'm going to use it for a salad.

I turn my burner to one tick past **Medium**. I have no idea what temperature that is have never checked it, but this is about perfect for heat. Anything else will get too hot and then, well forget it..

It's simple.

When I get back from the butcher I **unwrap the chicken, rinse it, and spread it out over the butcher paper**, and do my seasoning there, then I can just toss the paper and haven't contaminated my cabinets. (Seriously, my OCD kicks in, when I'm in the kitchen, I try to clean as I go.)

I like a kick to my chicken but not like that Super hot stuff, so put as much **Cayenne** as you want. **Add salt, and black pepper, then the garlic powder**, not too much..Put about **2 cups of flour** in a **brown paper bag**, and add as many pieces of chicken as your first batch will be in the pan.

I use a **deep cast iron skillet**. The deeper the pan, the less grease you have to clean up later.

Shake the pieces in the bag, covering each piece fully. Make sure your grease is ready before you put the chicken in, test it by throwing a little flour in the pot, it will sizzle if it's ready.

It's hard to know when chicken is done. But it's around **10/12 minutes a piece** just to be sure. Place it on paper towels to absorb the oil until all of your chicken is done, then serve on a cool platter.

The best thing about old school fried chicken is the **golden, crusty** outside and the steaming hot dark meat.

Ain't nothing like a chicken leg.

Enjoy,

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