

Crispy Fried Chicken

Ingredients

- 2 ½ to 3 lbs cut-up chicken (about 8 pieces)
- 1 cup Original Mix
- 1/4 tsp salt
- 1/4 tsp ground black pepper
- 4 to 5 cups vegetable oil or vegetable shortening

How to make it

1. Rinse chicken pieces well and pat dry.
2. Combine pancake mix, salt and pepper in large bowl.
3. Coat chicken well with dry mixture; shaking off any excess mix.
4. Heat oil in a deep-fat fryer or large deep skillet to 375°F.
5. Fry 3-4 pieces at a time in hot oil about 10-15 minutes or until golden brown and internal temperature is 165°F.
6. Drain chicken on wire cooling rack or paper towel.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10-15 min	20 min	6

Made with



Original Mix