



Daves Fried Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

-Cut up chicken, I buy it cut up, this recipe I used Thighs. -Salt and Pepper -Garlic Powder -Flour -Olive Oil I use EVOO(extra Virgin Olive Oil) I really dont have any precise measurements on the ingredients, Its to taste.

Instructions

1. heat enough Olive oil to cover chicken in a deep pan. 2. mix flour, salt, pepper and garlic powder in a deep bowl. 3. Dredge chicken through flour mixture ensuing complete coverage. 4. carefully place chicken in oil making sure you don't splash. I used a slotted deep frying scoop/spoon. Fry chicken until its golden brown and fully cooked time will vary depending on the number of pieces of chicken in the oil. When chicken is done scoop out and place on plate to drain. I used olive oil because I didnt have enough regular cooking oil to fry chicken in, I was surprised how well it tasted and how much the chicken wasnt oily like some fried chicken is, this is my new way to cook chicken.