



Chboogs Southern Style Fried Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- chicken cut up in pieces (use whatever parts you like)
- salt, pepper, paprika, garlic powder, msg (according to taste. combine to create a simple seasoning mix)
- 1 egg
- 1 tsp hot sauce
- 2 cups of flour combined
- 1 tsp paprika
- oil for deep frying

Instructions

1. Season the chicken pieces with the seasoning mix.
2. Let sit in the ref for about 15 minutes to let the spices penetrate the meat.
3. In a bowl, beat the egg. Add in hot sauce.
4. In a separate bowl combine flour and about a tsp of paprika.
5. Dip the chicken into the egg mixture then dredge into flour. Shake off excess breading and set aside in a plate. Let the chicken rest just a few seconds so that the flour would be slightly absorbed by the meat. This would ensure your breading wont fall apart when you fry.
6. Heat oil to about 350 deg and deep fry chicken pieces. Cook for roughly 15 minutes. Take out the pieces when done. Put in plate with paper towels to absorb excess oil.
7. Serve and enjoy!

