

How to make fried chicken



**ASSIGN
BUSTER**

Sha??™ Courtney Woods ENG 001 How to make Southern Fried Chicken Have you ever had to cook a dish for a family gathering and only had little time to do it Well Southern Fried Chicken is an easy dish to make and doesn??™t take much time. The process is the same as making fried chicken, but with a couple of more steps you can have Southern fried chicken. All you need is chicken, flour, oil, frying pan, seasoning of your choice, 1 ? cups of milk, two large eggs, one large bowl, a large ziploc bag and one large plate. First rinse the chicken and wash the area you??™re going to use. Make sure everything you need is close by.

Inside the large bowl mix the chicken, eggs and milk. Stir well; also you can let mix sit in the refrigerator for 30 minutes. This step is optional. Now you can start heating you oil, you should heat it to about 375 degrees. With your ziploc bag add the flour and seasoning of your choice. It??™s time to flour your chicken, take two pieces out the bowl and add to the Ziploc bag. Shake the bag slightly, not too much to bust open the bag.

Make sure the oil is hot and now you can add the chicken to the oil. Fry the chicken for about 15 to 20 minutes or until golden brown. Turn the chicken every ten minutes no more than 2 times. You can check the chicken to see if it??™s done by sticking a fork into the pieces of chicken. If the chicken isn??™t done blood will come out and you should let cook for a couple minutes longer. When done drain the chicken over a paper towel laid across your large plate.

Finally you have made Southern fried chicken just how they make deep down South. This chicken has a crispy and juicy taste. You can add any

seasoning to change the flavor. Many people use garlic, parsley and more tasteful seasonings. This is a great dish and would be good to serve at a family gathering. You can add any side dish to it and make an even bigger meal.