

Delores' Fried Chicken

Ingredients:

1 3-4 lb. fryer
1 cup of buttermilk
1 tbsp. Creole seasoning
3 eggs
2 cups flour
1tsp. garlic
1tsp. minced onion
Chile and garlic blend.
2tsp. paprika
2 cups bread crumbs or panko
3 cups peanut oil

Clean and cut up chicken; patting dry. Place in a bowl of buttermilk and Cajun seasoning. Place in the refrigerator covered for 4 hours.

In the meantime gather up your other needs such as peanut oil and large skillet or fryer.

Mix 3 eggs whisking until scrambled well. Add remaining seasoning to egg wash except the paprika. Put flour on a plate with 2 tbsp. of paprika. In another pan, add bread crumbs and additional seasoning if desired.

Remove chicken from mixture, dip in egg, then flour, then egg and finally bread crumbs. Slowly drop in pan and fry for a minimum of 20 minutes or until golden brown.

Remove from heat placing chicken on a large platter. Cover with wax paper and then use a heavy towel over that to keep it hot longer. Continue this process until finished.