

KFC Original Recipe Chicken

11 Herbs and spices

Ingredients:

1 whole chicken, cut into pieces...

3 beaten eggs

4 tablespoons oil

For the coating

2 cups flour

4 teaspoons paprika

2 1/2 teaspoons salt

1 teaspoon pepper

1 teaspoon poultry seasoning

1 teaspoon thyme

1 teaspoon oregano

1 teaspoon tarragon

1/2 teaspoon garlic salt

1/2 teaspoon onion salt

1/2 teaspoon celery salt

*optional add ketchup to mix

Directions:

1. Sift together all the coating ingredients and place in a clean plastic bag. Coat each chicken piece first with the beaten egg, then with the flour mixture in the bag. Make sure you coat each piece completely with the flour.

2. Heat the oil in a skillet. Brown the chicken in oil slowly, uncovered. Once browned, cover the skillet and keep frying on a very gentle heat until the chicken is fully cooked. Place on paper towels to drain out the excess oil.

Recipe courtesy of

www.geniuskitchen.com