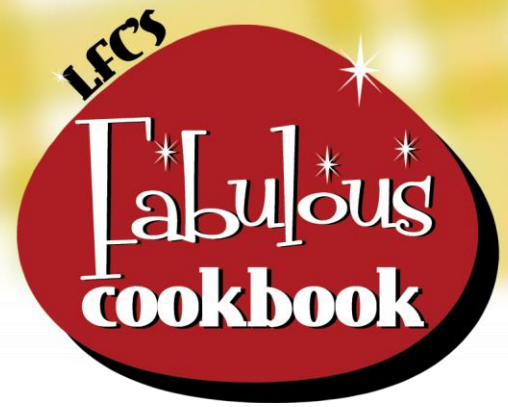


# FRIED CHICKEN

Case Family



## Ingredients

Enough chicken pieces for your family (bone-in or boneless)

Flour

Salt and Pepper

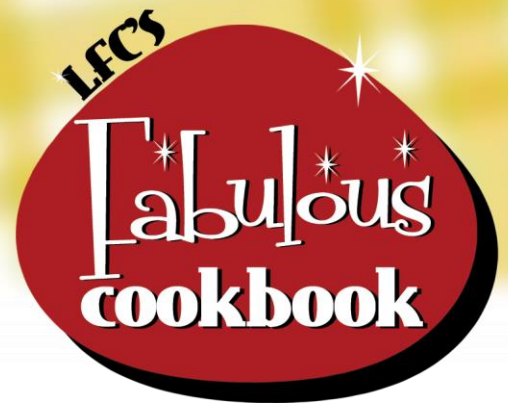
Eggs (probably 2-3 for a family meal)- beaten in a shallow pan or plate

Corn Meal

Crisco or all-purpose shortening

## Instructions

1. Start heating and melting the shortening in a large skillet with deep sides. The amount will depend on the amount of chicken you are cooking.
2. For about 8 chicken tenders, I start with about a cup of flour. I add about 1 tsp salt and ½ tsp ground black pepper. Use more if you like more to taste (I have even added just a quick sprinkle of garlic powder for a fun taste.)
3. I mix this all up on waxed paper, but you could do it on a large plate or platter.
4. Drench the chicken pieces in the flour mixture; set aside.
5. From the same flour mixture, add a bit more flour and corn meal. This second batch is probably 2 to 1 corn meal to flour.
6. Add some more salt and pepper for seasoning. Mix this all up.
7. Drench the chicken in the beaten egg and then into the flour/corn meal mixture. Make sure it is well-covered.
8. Place the chicken into the skillet. Make sure it is not too hot so it doesn't cook the outside too fast before the chicken cooks on the inside. Turn the chicken often to get a deep golden crust. Use a meat thermometer to check the internal temp of the chicken (I usually shoot for about 170 degrees internally).



9. Drain the chicken on a plate with paper towels. Enjoy!! This is great fresh from cooking and keeps well for yummy leftovers, even cold.