

Biscuit Batter Chicken

- about 1/2 cup kosher salt
- a couple teaspoons powdered yellow mustard
- whole fresh chicken
- oil for frying
- 1-1/4 cups flour
- 1-1/2 teaspoons salt
- 2 teaspoons baking powder
- 2-1/2 tablespoons shortening
- 1/2 cup milk
- 1/2 cup [chicken broth](#) ^[1]
- 2 eggs, beaten
- minced garlic
- black pepper
- chipotle powder
- flour to dust

Prepare a brine – 1 part kosher salt to 16 parts water, and the powdered mustard. Soak the chicken in the brine overnight.

Rinse the chicken with cold water, then pat dry.

Remove the wing tips from the bird.

Cut the chicken into separate parts, keeping the skin.

Boil the chicken for 20 minutes.

Rinse the chicken with cold water, then pat dry (not bone dry, but only slightly moist).

Heat the oil to 365 degrees Fahrenheit.

Mix flour, salt and baking powder.

Cut in shortening.

Add milk, chicken broth and eggs, and stir with a fork.

Add the garlic, black pepper and chipotle powder to taste.

Dust the chicken pieces with flour. Then dip in the batter, and place in the hot oil.

Cook until golden brown, about 5 minutes. Drain and pat dry on paper towels.

Serve immediately. Good with [mashed potatoes](#) [2] and [cole slaw](#) [3].

Preparation time: 60 minutes (start the evening before)

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[2] <http://kitchen.unseelie.org/.144>

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