

# Fried Chicken

- pieces of chicken
- salt
- oil to deep fry
- 2/3 cup flour
- 1/3 cup cornmeal
- 1/2 teaspoon baking powder
- other seasonings (maybe ground mustard or [Cajun seasoning](#) <sup>[1]</sup> or [curry powder](#) <sup>[2]</sup> or [Italian seasoning](#) <sup>[3]</sup>)
- 1 egg
- 1/2 cup milk
- 2 tablespoons cooking oil

Rinse the chicken pieces. Place in salted water, bring to boiling, cover and simmer for 25 minutes. Pat dry. The remaining chicken broth can be used for soup or to cook rice.

Heat the oil to 365 degrees Fahrenheit.

Make batter. Combine flour, cornmeal, baking powder and seasonings first. Combine egg, milk and two tablespoons oil, then combine with flour mixture and beat.

Dip each piece of chicken in batter, and shake off extra batter.

Fry for 3 minutes, turning once.

Serve with [biscuits](#) <sup>[4]</sup> and [gravy](#) <sup>[5]</sup> and [mashed potatoes](#) <sup>[6]</sup>.

Preparation time: 30 minutes

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