

Hot Spicy Chicken

- hot sauce
- chicken parts
- flour
- breadcrumbs
- salt
- black pepper
- red pepper
- white pepper
- shortening

Marinate the chicken parts overnight in hot sauce mixed with water. Pick your hot sauce based on flavor. If you want it less spicy, add more water. If you want it more spicy, add less or no water.

Combine flour, breadcrumbs, salt, black pepper, red pepper and white pepper. Coat chicken in mixture.

Put the shortening in a frying pan, and fry the chicken for a few minutes, until the coating is golden brown.

Grill at a medium distance from heat for about 10 to 15 minutes per side, until done.

Preparation time: 60 minutes

– [Subscriptions \(1\)](#)

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