COUNTRY FRIED CHICKEN

Contributed by Doran and Louise Russell

THERON

INGREDIENTS:

3 ½ lbs. of chicken cut up

1 cup all-purpose flour

1 teaspoon salt

½ teaspoon ground pepper

12 teaspoon poultry seasoning

¼ teaspoon sage

1 teaspoon paprika

2 eggs

¼ cup milk

½ to 1 cup of vegetable oil

BREADING BAKING

Combine eggs and milk in a bowl. Toss chicken, a few pieces at a time in a paper bag of seasoned flour, then dip in egg milk mixture, then back into flour.

Set aside until all pieces are coated.

Heat oil in a large heavy skillet between ½ to ¼ inch deep, over medium heat. Add dark pieces first, don’t crowd skillet.

Turn several times until they are golden brown. P

Place on foil lined cookie sheet or shallow pan. Bake at 350 degrees for 35 to 40 minutes or until chicken is done. Chicken will be a light golden brown. Color.