



Blair's Pan-Fried Chicken

Ingredients:

3 lbs chicken, in pieces, bone-in with skin

Vegetable or Canola Oil

3 cups self-rising flour

3 cups Panko Bread Crumbs

2 Tbsp Kosher Salt

2 Tbsp Ground Pepper

2 Tbsp Garlic Powder

2 tsp Paprika

2 tsp Cumin

1 quart whole milk

2 eggs

Instructions:

Marinate chicken in brine for 8 hours in the refrigerator. (To make Brine: Dissolve 1 cup salt in 1 gallon cold water.)

Whisk 2 cups flour, bread crumbs and spices together in a bowl. Set aside. Put remaining flour in a separate bowl. In a 3rd bowl, blend milk and eggs for a binding agent.

Put enough oil in an electric skillet to cover chicken halfway and heat to 350 degrees. Dredge each piece of chicken in flour, then milk and eggs, then the seasoned mix. Place in skillet skin side down. Cover skillet.

Cook 10-12 minutes on each side until it is a deep golden brown and the internal temperature is at least 165 degrees. Place on rack or paper towels to drain excess oil.