

# Southern Fried Chicken

## Ingredients:

1 chicken cut into pieces (or whatever parts you wish to use)  
2 cups all-purpose flour (or enough to coat all the chicken)  
Salt and black pepper to taste

## Directions:

Soak chicken in salted water (about 2 tablespoons) overnight or at least an hour or two.  
Drain and rinse.

Place flour and seasonings in a plastic bag.

Shake 2 or 3 pieces (depending on size-do not crowd) in the bag.

When well coated, place in the refrigerator until ready to fry.

If necessary coat again before frying.

In a chicken fryer or deep skillet heat enough vegetable oil to come about half way up the chicken or to cover (about 375 degrees-oil should be hot, but not smoking).

Add chicken, but do not crowd .

When chicken begins to fry lower heat to medium.

Fry until golden and crisp.

Depending on size of chicken parts this will take from 10-20 minutes.

Serve with cream gravy, mashed potatoes or rice, English peas or green beans, corn sticks, rolls or biscuits, slaw or salad of choice (such as tomatoes, cucumbers and onions in a vinegar and oil based dressing), and easy peach cobbler.