



KENTUCKY FRIED CHICKEN

- 2 Chicken Pieces with Skin and Bone
- 2 Packages Italian Salad Dressing Mix
- 3 Tablespoons Flour
- 2 Teaspoons Salt
- ¼ Cup Lemon Juice or Vinegar
- 2 Tablespoons Butter, Softened
- 1 ½ Pints Cooking Oil
- 2 Cups Milk, Club Soda or Beer
- Pancake Flour

DIRECTIONS

1. Make a paste of the salad dressing mix, flour, salt, lemon juice and butter.
2. Spread evenly over chicken pieces, cover and refrigerate for 2 hours.
3. Heat oil in a deep skillet until it reached 425 degrees.
4. Place milk, club soda or beer in a shallow dish.
5. Place pancake flour in another dish.
6. Dip chicken into the liquid, then the pancake flour, coating evenly but not thickly.
7. Place chicken on a rack, not touching, and let stand 10 minutes while oil heats.
8. Fry chicken a few pieces at a time for 5 to 6 minutes.
9. Place on a rack in a baking pan, again not touching.
10. Bake uncovered in a 350 degree oven for 30 minutes.