



TWO STEP BATTER FRIED CHICKEN

- 1 Cup Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Egg, beaten
- 2/3 Cup Milk
- 1 Fryer Chicken, Cut Up
- 1 Quart Corn Oil

DIRECTIONS

1. Sift together dry ingredients.
2. Mix egg, milk and 1 tablespoon oil, add to flour mixture and beat.
3. Dip chicken in batter, coating completely. Drain.
4. Pour remaining oil in a deep heavy skillet, 1/3 full.
5. Heat to 375 degrees.
6. Carefully add chicken, a few pieces at a time and fry for 4 minutes.
7. Place in a shallow baking pan.
8. Bake in a 350 degree oven for 30 minutes.