

## **Southern fried chicken recipe**

### **Ingredients:**

2 pounds of chicken legs and breast (bone-in skin less)  
1 cup sour cream  
1 cup yogurt  
1 table spoon sugar  
Salt and Black pepper as needed  
2 cups of all-purpose flour  
2 table spoons of corn starch  
Half a table spoon of baking powder  
1 table spoon full ground cumin  
1 tea spoon full of ground coriander  
1 tea spoon full of garlic powder  
1 tea spoon full of turmeric  
1 tea spoon full of paprika  
1 table spoon full of ground cayenne pepper  
1 tea spoon full of garam masala (equal parts of ground black peppers, cloves & cinnamon)  
Half a tea spoon of nutmeg  
1 tea spoon full of ground oregano  
3-4 eggs  
Water

### **Method:**

Take skinless and bone-in chicken legs and breasts. Then take a bowl with cold water. Put 1 table spoon of salt and 1 table spoon of sugar and stir it well in the water till they dissolve. Soak all chicken in the water. (This is called brining of the chicken). Let it brine overnight if possible or at least for 2 hours. When you brine the chicken it gets fluffy and softer.

In a separate bowl, mix sour cream, yogurt, oregano, salt and black pepper. Let it sit for at least 1 hour.

Take another bowl and mix all-purpose flour, corn starch, baking powder, salt, pepper and all other spices and herbs shown above. Mix it well.

Take another bowl and crack eggs in it. Put 2 table spoons of water, salt and black pepper. Mix and blend it well.

Now take the chicken from the yogurt blend and coat it with the flour well. Then dip the same in the egg and again coat it with the flour well. The whole piece of chicken must be covered in the flour. Let it sit in a plate. This way you can prepare all your chicken pieces.

Heat up oil in a pot. Make sure it is nicely heated up. Sprinkle some water or egg mix with your finger on the oil. When this gives hissing sound, it means the oil is ready to cook. Put a small batch of chicken to start. It may take about 8-10 minutes to cook. Then you can put another batch of chicken and cook for the same amount of time. When you see the chicken turns golden its cooked and ready to take out. Repeat the process till all your chicken is done.

Now you need some sauce for dipping.

1. Take plum sauce and mix it with some mild hot sauce. I like Louisiana Hot Sauce by President's Choice brand which is mild and tasty. Also Red Hot is fine.
2. Make your own sauce with one part of sour cream and one part of yogurt. Add some Dijon mustard, lemon, salt and pepper. This is mild sauce again.

Note: There are many readily available HOT AND MILD sauces in the supermarkets. You can select the one that you like.

Cooking your own chicken finger takes some work but it is better than the frozen products available from the supermarket. Your chicken is fresh and without any additives and chemicals that are not good for you. This way you can give your family fresh and tasty food.

If you follow this recipe to the dot the chicken will turn out looking as professional like you are eating in a restaurant. Your family will demand more from you.

Good luck, have fun and Enjoy.