
Tasteful Traditions

Fried Chicken Recipe Steals Great-Grandma's Secrets

(NAPSA)—It doesn't get more American than fried chicken, and the crowd's expecting it for the big game-day party. Now you can reward them with a time-honored recipe that's been updated with a bit of zesty spice.

Tailgating Fried Chicken uses the old-fashioned flavor of buttermilk to sharpen the chicken's flavors and thrill even the pickiest taste buds. Then it gives the succulent meat a modern twist with cayenne pepper.

The peanut oil adds a robust, nutty flavor and intensifies the crispy texture of the breading. It also seals in the chicken's moistness. This oil's high smoke point lets you fry at higher temperatures for flaky, light and beautiful dishes that are never greasy or crumbly.

Fried Chicken

- 1 whole roasting chicken, cut into pieces**
- 6 cups buttermilk, divided**
- 2½ gallons LouAna peanut oil**
- 2 large eggs**
- 2 cups all-purpose flour**
- 1 tablespoon plus 2 teaspoons kosher salt, divided**
- ½ teaspoon cayenne pepper**
- ½ teaspoon freshly ground black pepper**

Use a traditional propane fryer outdoors away from wooden decks, in accordance with the manufacturer's safety procedures. Or use a Masterbuilt Electric Deep Fryer in



A little fried chicken can make any meal a real picnic.

your kitchen and follow the directions.

Place chicken in a large, heavy-duty, zip-top plastic bag. Add 4 cups buttermilk to bag; seal. Refrigerate 2 hours, turning occasionally. Pour oil into a large deep fryer; heat to 350 degrees. While oil heats, combine remaining 2 cups buttermilk and eggs in a large, shallow bowl, stirring well with a whisk. Combine flour, 1 tablespoon salt, and peppers in another shallow dish, stirring well. Drain chicken; discard marinade. Sprinkle remaining 2 teaspoons salt evenly over chicken. Dredge chicken in flour mixture; dip in egg mixture. Return chicken to flour mixture; coat well. Fry chicken at 375 degrees for 12 to 15 minutes or until done.

Serves 8 people.

Visit www.louana.com for complete information on preparation, frying and safety.