

Picnic FRIED CHICKEN

Kim's

3 lbs chicken pieces

1/2 cup milk

1 1/2 cups flour

1 egg beaten

2 tsp paprika

2 tbsap lemon juice

1 1/2" salt

1/2" nutmeg

1/2" thyme

Season chicken with pepper & garlic to taste

Combine flour & dry ingredients in bowl

Mix egg, milk & lemon juice in bowl

Roll chicken in flour, dip in egg mixture

roll again in flour mixture.

Let stand 30 mins

On baking sheet lined with 2 layers of
paper towel or until coating is dry
Fry in 1" of oil until golden brown on
both sides

Bake in oven 30 mins or until done - 300°

Bake on wire racks over a baking sheet
or put crumpled tin foil on the sheet
& set checker on that.