Simple Southern Fried Chicken

Cindy Garricks’ recipe from Alabama combines simple ingredients yet a perfect and simple technique for making the crispiest southern fried chicken that anyone at home can make.

You can also add garlic powder and cayenne to spice things up.

<http://allrecipes.com/recipe/8635/southern-fried-chicken/>

INGREDIENTS

1 whole chicken cut into pieces

1 cup all-purpose flour

1 teaspoon paprika

salt, pepper, and other seasonings of personal preference

INSTRUCTIONS

Make sure chicken is completely dry.

Roll chicken pieces in combined flour and seasoning.

Add 1/2 to 3/4 inch oil to a large, heavy skillet.

Heat to approximately 365 degrees F (185 degrees C).

Place chicken pieces in hot oil. Cover, and fry until golden, turning once, 15 to 20 minutes.

Drain on paper towels.

