



FRIED CHICKEN

- In a shallow dish, whisk together the flour, salt, and pepper.
- In a separate shallow dish, whisk together the eggs and milk.
- In a third shallow dish, whisk together the breadcrumbs.
- Dip the chicken pieces in the flour mixture, then the egg mixture, and then the bread crumb mixture.
- Repeat for each piece of chicken.
- Heat the oil in a large skillet over medium heat.
- Fry the chicken pieces in batches until golden brown and cook through.
- Drain on paper towels.
- Serve immediately.