

Madeline's Fried Chicken

MAKES 4 SERVINGS

2 cups all-purpose flour

2 teaspoons salt

1 teaspoon freshly ground pepper

½ teaspoon poultry seasoning

½ teaspoon garlic powder

½ teaspoon ground red pepper

1 cup buttermilk

1 cup solid vegetable shortening

One (1¼-pound) package Perdue fresh chicken drumsticks

1 (2-pound) package Perdue fresh chicken thighs

1. Combine the flour, salt, pepper, poultry seasoning, garlic powder, and red pepper in a medium-sized shallow bowl. Pour the buttermilk into a second medium-sized shallow bowl. Heat the vegetable shortening in a large skillet with sides 2½ to 4 inches high over medium heat until it reaches 350° F. While the oil is heating, dip the chicken pieces, 1 at a time, in the buttermilk and then roll in the flour mixture to coat them evenly. When the shortening reaches the proper temperature, add the chicken pieces, arranging larger pieces toward the center. Fry, uncovered, until the chicken is golden brown, about 15 minutes, turning to brown the pieces evenly.

2. Turn the heat to low and cook, covered, for 5 minutes. Uncover again and cook 5 to 10 minutes more, turning once or twice, until the juices run clear and a meat thermometer inserted in the thickest part of a thigh registers 180° F. Drain on paper towels or on a metal rack. Serve hot or refrigerate and serve cold.

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