

Simpson's Favorite Fried Chicken

Ingredients:

- 2 frying chickens, about 2 1/2 to 3 pounds each, cut into serving pieces
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 cup milk
- Vegetable shortening for frying
- 1 tablespoon bacon drippings

Preparation:

Wash chicken and pat dry.

In a heavy brown paper bag or large food storage bag, combine the flour and salt and pepper; shake to blend well. Pour the milk into a wide shallow bowl. Heat 2 to 3 inches of shortening in a deep heavy skillet over medium heat, or electric fry pan set at 375 F. Add the bacon grease. When a drop of water spatters when it hits the hot oil, dip some of the chicken pieces into the milk then place in the bag and shake to coat evenly. Arrange the chicken pieces in the fat, making sure not to overcrowd. Fry the chicken until outside is golden brown and crisp, about 15 to 20 minutes, turning once to brown both sides. Reduce heat to 350 degrees F and fry until cooked through golden brown, about 15 minutes longer. Turn once. Drain chicken on brown paper or paper towels, adding a little more shortening and bacon grease if necessary, setting or regulating the temperature as for the first batch. Transfer the chicken to a large platter for serving.

*** Our favorite dinner is this fried chicken, mashed potato, green beans, rolls, and sliced tomatoes.*

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