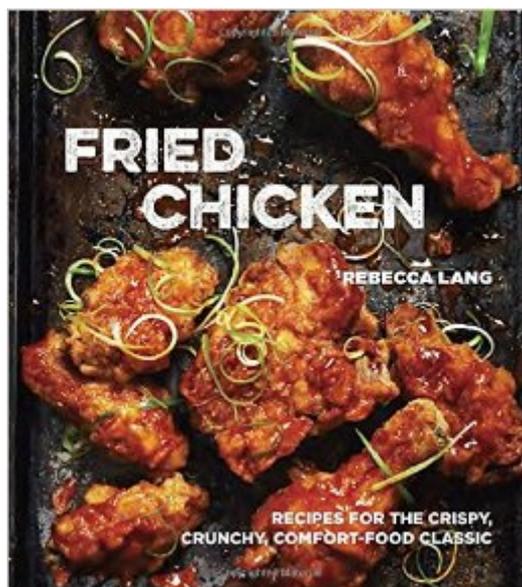


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# Fried Chicken: Recipes For The Crispy, Crunchy, Comfort-Food Classic



## Synopsis

An irresistible cookbook featuring more than 50 family-friendly fried chicken recipes--including classic Southern, globally influenced, and skillet- and deep-fried variations. Fried chicken is comfort food at its finest. Served alongside a biscuit, atop waffles, or just on its own, fried chicken is one of the most universally loved foods around. In *Fried Chicken*, Southern chef Rebecca Lang collects 50 of the most tantalizing, crowd-pleasing variations on the classic. There are perennial favorites like Buttermilk-Soaked, Bacon-Fried Chicken Smothered in Gravy; Tennessee Hot Chicken; kid-friendly Chicken Fingers; and even Gluten-Free Southern Fried Chicken. Also featured are internationally inspired recipes, such as Saigon Street Wings, Chinese Lollipop Wings, Mexican-Lime Fried Chicken Tacos, and Korean Fried Chicken with Gochujang Sauce. All of these recipes are impeccably tested, foolproof, and will have the whole family singing the praises of perfectly fried poultry.

## Book Information

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## Customer Reviews

Fried chicken has always been one of those dishes that has intimidated me. With all the different steps of coating and frying my assumption was that it would be too much work. Enter *Fried Chicken* by Rebecca Lang. This cookbook is a beautiful guide to step by step directions of how to make perfect and delicious fried chicken. The photos of golden brown chicken drew me in and motivated me to give it a try. The first recipe I tried was Spicy Honey Chicken. Lang suggested buying a natural organic whole chicken and cutting it into 10 pieces. I had never done that before, but her photos and written instructions made it very simple. I was very proud of myself when, after only a few minute, I

had a bowl full of chicken and nothing but a carcass on my cutting board. One reason I think I always assumed that home fried chicken could never be as good as restaurant fried chicken is because my mother's always came out a bit dry. Well, it turns out that to have moist chicken meat with a crispy coating, you need to brine the chicken for at least six hours before cooking it. Lang includes a very easy brine that only took a few minutes to make and made the chicken incredibly moist when cooked. The spices she included in the coating were easy to procure and complimented the natural flavor of the chicken. The only change I would make to her instructions is to mix the dry ingredients in a bowl and then pour into cake tins so that there is a broad flat surface to work with when coating the chicken. When frying the chicken I added about five inches of oil in a stock pot to ensure that the chicken was properly submerged. We didn't have a proper thermometer so we kind of winged it on that end and just kept the heat source on high.

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