# LYNDIGO SPICE® FRIED CHICKEN

### **INGREDIENTS:**

* 1 whole Chicken cut up and cleaned (or use whatever pieces you like) Wings fry up the best.
* 6 eggs beaten in large bowl
* ¼ cup milk
* 2 tbsp Lyndigo Spice® Original Spice Rub
* 4 cups All Purpose Flour
* 2 cups cornstarch
* ¼ cup garlic powder
* ¼ cup onion powder
* ¼ cup (or less) sea salt
* ¼ cup cayenne or black pepper
* 1 gallon vegetable oil
* Large Ziploc bag
* Large pot with lid

### **DIRECTIONS:**

1. In large bowl whisk egg milk and Spice rub together.
2. Add chicken to egg mixture.
3. Mix well and let sit for about a half hour.
4. In large bag mix flour, garlic & onion powders, salt & pepper.
5. Pour enough oil in pot to fill halfway. No more than that.
6. Cover and heat on med/high heat to about 350 degrees. Oil should not be smoking.
7. Put egg coated (shake off excess egg batter) pieces of chicken in bag and shake until well coated.
8. Add chicken to hot oil. Do not crowd pot.
9. Cover pot and let cook for 8 to 10 minutes.
10. Turn chicken over, cover and cook for 8 minutes.
11. Take cover off and cook for about another 5 minutes or until chicken starts to float.
12. Drain chicken on paper towels.
13. Sprinkle more Lyndigo Spice® Original Spice Rub on hot chicken or serve with one of Lyndigo Spices® Chutneys, Relishes or even the Fruit Spreads!
14. Sift all the excess egg batter crumbs out flour bag.
15. Place sifted flour in clean plastic bag and place in fridge. This will be your base seasoned flour for next batch.

Enjoy!