

Best Southern Fried Chicken Batter

REAL Southern Fried Chicken Batter

This classic fried chicken recipe is super easy to make , and very quick , all you need is 15-25 minutes . You can use more seasoning to have a very crispy chicken pieces .

All we need is :

- 750 g skinless chicken .
- 2 large eggs, beaten .
- 1cup whole milk .
- 1 cup vegetable oil .
- 2 cups flour .
- 1 tbsp chili powder .
- 1 tbsp garlic powder .
- 1 tsp paprika .

- 1 tbsp soy sauce .
- Salt and pepper to taste .

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INSTRUCTIONS :

STEP ●1● Combine milk and eggs in a bowl. Whisk to blend well .

STEP ●2● In a zip-lock bag , mix flour , chili and garlic powder , paprika and 2 tablespoons salt, and pepper.

Seal and shake to combine.

STEP ●3● Put the chicken in the bag , shake again .

STEP ●4● Dip the chicken pieces in the milk soy sauce and egg mixture , then brown them in heated oil .

STEP ●5● Drain it on paper towels .

STEP ●6● Serve with vegetable side

dish.

ENJOY !!