

Crispy Fried Chicken

Ingredients

4 servings
8 pieces chicken thighs
1 cup flour
1 teaspoon five spice
1 teaspoon salt
1 teaspoon pepper
1 teaspoon paprika
1 teaspoon garlic salt
cooking oi

Method

Mix the flour and spices.
Wash the chicken and Pat dry the chicken.
Coat the chicken with the flour mix.
Pre heat the cooking oil.
Deep fry the chicken til golden brown. Make sure to thoroughly cook the chicken and check that the insides are cooked.
Source : allrecipes.com