

Southern Fried Chicken Gizzards

Ingredients

- 1 pound chicken gizzards, rinsed
- 2 stalks celery, cut into chunks
- 1 onion, cut into chunks
- 2 eaches bay leaves
- 1 $\frac{1}{2}$ teaspoons celery salt, divided
- 1 teaspoon seasoned salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{2}$ teaspoon dried Italian herb seasoning
- 1 teaspoon garlic powder
- $\frac{1}{4}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon Louisiana-style hot sauce
- 3 cups oil for deep frying
- 1 cup all-purpose flour

Directions

Step 1

Place the chicken gizzards, celery, onion, bay leaves, and 1 teaspoon of celery salt into a saucepan, and pour in enough water to cover the gizzards by 1 inch. Bring the gizzards to a boil, reduce heat to low, cover, and simmer until tender, about 2 1/2 hours. Pour in more water during simmering, if needed, to keep gizzards covered. Remove the gizzards to a bowl, discard the celery and onion, and reserve the broth.

Step 2

Season the gizzards with 1/2 teaspoon of celery salt, the seasoned salt, pepper, Italian seasoning, garlic powder, cumin, and hot sauce, stirring to combine well. Pour 1/3 cup of the reserved broth over the seasoned gizzards, and refrigerate for 30 minutes or more, stirring often. (Save or freeze the remaining broth for another use, if desired.)

Step 3

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Step 4

Place the flour in a plastic bag, and pour in the gizzards with their seasoning. Shake the bag to thoroughly coat the gizzards with flour. Gently lower about 1/4 of the gizzards per batch into the hot oil, and fry until golden brown, about 5 minutes per batch. Drain the gizzards on paper towels, and serve hot.