

# Fried Chicken

- 2 Lbs of chicken legs and thighs
- 1 cup buttermilk
- $\frac{3}{4}$  cup all purpose flour
- $\frac{1}{4}$  cup corn flour (not corn meal)
- $\frac{1}{4}$  cup seasoned bread crumbs (not Italian)
- $\frac{1}{2}$  tsp onion powder
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp oregano
- 1 tsp Lawry's
- 2 tsp black pepper
- 1 tsp salt
- $\frac{1}{4}$  cup of Crisco

## Directions:

Place chicken and buttermilk in a zip-lock bag (place bag in a leak-proof dish) and marinate in the refrigerator overnight.

Place remaining ingredients into another large zip-lock. After chicken has marinated, drain completely and place into the bag. Completely coat all chicken pieces with the seasoned flour mixture. Melt Crisco in a skillet and heat to @ 350 degrees. Fry chicken pieces in batches until golden brown. Add all chicken, when browned, to skillet and place into 300 degree for 1  $\frac{1}{2}$  hours until very tender. Serve with mashed potatoes. Gravy can be made with the pan drippings.