

Crispy Batter-Fried Chicken



PREPARATION TIME

10 minutes



COOKING TIME

30 minutes



PERFECT PARTNER

buttermilk biscuits



When separating an egg, save the yolk to use in place of a whole egg in another recipe. Or, combine the yolk with whole eggs for an omelet. Store yolks, covered with water, in the refrigerator for 2 to 3 days.

SHOPPING LIST

- chicken

ON HAND

- oil • flour • cornstarch
- baking powder • salt • egg
- cayenne pepper

INGREDIENTS

- 3 cups vegetable oil
- 1/3 cup all-purpose flour
- 2 tablespoons cornstarch
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 1/2 cup minus 1 tablespoon ice water
- 1 egg white
- 8 chicken legs

SERVES 4

COOKIN' *Express*

- Avoid burns that may occur when frying. Invert a colander or large strainer over the top of the pot when the oil is spattering.

Make Ahead

Combine the dry ingredients in step 1 in a resealable plastic bag up to 8 hours ahead.

◆ VARIATION

Add 1 tablespoon cornmeal to the cornstarch mixture in step 1 and an extra teaspoon water in step 2 for a crispier coating.

1 Heat oil in a deep pot to 365°F or until a bread cube browns in about 1 minute. Combine flour, cornstarch, baking powder, salt and cayenne in a large bowl.



2 Add water to flour mixture; stir until combined. Beat egg white in a small bowl with an electric mixer set at high speed until stiff peaks form. Fold egg white into flour mixture.

3 Coat chicken legs well with batter.



4 Lower chicken into oil. Fry until deep golden brown and cooked through, about 15 minutes. Drain chicken on a paper towel-lined plate.