

Methodist Fried Chicken

1 chicken, cut up. a nice, medium-size yard bird

2 eggs

2 cups whole milk

2 cups flour salt black pepper

1/2 teaspoon baking powder

fat for frying (Crisco, vegetable oil, or a combination. Crisco is a nice way of saying "lard.")

Lightly beat the eggs and blend with the milk. Combine the flour, salt, pepper (a generous amount), and baking powder in a doubled brown grocery bag. shake to mix. Dip each piece of chicken in the egg/milk mixture. Shake chicken, one piece at a time, in the bag of flour until well coated (at this point, some cooks prefer the double-dip method where they repeat the egg-wash-and-flour procedure).

Using a preseasoned black-iron skillet, heat enough oil to almost cover the chicken. When you drop the chicken in, the fat sizzles! Frying is an art. The real art involves the grease, which must not burn but cook at an even, medium-hot level. Cooking time will vary according to the size of the piece of chicken. Approximately 20 minutes. Serves three to four.

GRANDMA SECRETS: Do not crowd the chicken when frying. Turn only once, when golden brown on one side. Remove pieces from the skillet and drain them on a brown grocery bag that has been covered with a layer of paper towels. soaks up extra grease better than anything!