

Marinated Fried Drumsticks

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 8 - 10 chicken drumsticks
- 1/4 cup canola or vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon hot sauce
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon garlic salt
- 1- 1/2 cups self-rising flour
- Cooking oil for frying

INSTRUCTIONS

1. In a medium sized bowl, whisk together the oil, soy sauce, hot sauce, seasoned salt and garlic salt.
2. Dip the chicken legs into the mixture and then dredge in the flour. Shake off excess and place onto a platter or plate. Refrigerate several hours or overnight.
3. Fill a cast iron chicken fryer or 12-inch or larger cast iron skillet about halfway with cooking oil and using a deep fryer thermometer, heat oil over medium high heat until it reaches around 360 degrees F. If you don't have a thermometer, the oil is generally ready when a pinch of flour tossed in sizzles.
4. Very carefully slide the pieces of chicken in, one at a time, and skin side down, slowly laying it into the hot oil. Remember, you are working with extremely hot oil on a fire here, so take care not to allow the oil to overflow as you add pieces, since the oil will rise with each piece you add. Also, don't overcrowd the pan - fry in batches if needed.
5. Cook on the first side about 8 minutes, trying to keep the oil around 300 degrees F by adjusting the temperature up or down; turn and cook another 6 minutes or until golden brown.
6. Drain on a rack over paper towels. Hold the first batch in a low oven while you finish the next batch if needed. Serve immediately.

NOTES

Lemon Marinated Fried Drumsticks: Swap the soy sauce for freshly squeezed lemon juice.

Images and Full Post Content including Recipe ©Deep South Dish. Do not copy and paste elsewhere without explicit permission. All rights reserved.