

FARM RAISED FRIED CHICKEN

yield: 4-6 SERVINGS prep time: 20 MINUTES bake time: 45 MINUTES total time: 1 HR 5 MINUTES

INGREDIENTS:

- 2 cups all-purpose flour
- 1/2 cup cornmeal
- 2 tablespoons salt
- 2 tablespoons ground mustard
- 2 tablespoons paprika
- 2 tablespoons garlic salt
- 1 tablespoon celery salt
- 1 tablespoon pepper
- 1 teaspoon ground ginger
- 1/2 teaspoon dried thyme
- 1/2 teaspoon oregano
- 1 Rural Roots Ranch broiler/fryer chicken (2-1/2 to 3-1/2 pounds), cut up
- Oil or Lard for frying



DIRECTIONS:

1. In a small bowl, combine the first 11 ingredients. Place about 1 cup flour mixture in a large resealable plastic bag; add chicken, a few pieces at a time. Seal bag and shake to coat. Store remaining mixture in an airtight container and save for another use.
2. In a large skillet, brown chicken on medium-high heat in 1/2 in. of oil on all sides; remove to a large shallow baking pan.
3. Bake, uncovered, at 350° for 45-60 minutes or until chicken juices run clear.
4. Cut into squares and let rise on lightly greased baking sheets in warmed oven for 20 minutes.
5. Preheat oven to 425 degrees F.
6. Bake bars for 7-8 minutes or until light golden brown.

Adapted from Taste of Home