

Magic Fried Chicken

A recipe from "[Cookbook in a Day](#)" 2022, by "SophiaWickman"

Ingredients

	chicken pieces, thighs and drumsticks for preference
2	eggs, beaten
150 g	plain flour
150 g	breadcrumbs (my mother made her own but I used fine panko breadcrumbs)
	salt
	sweet paprika
250 ml	sunflower oil

Method

Put the chicken pieces in a large bowl or zip lock bag and salt liberally. Leave them to stand for a couple of hours.

Put the flour into a wide shallow bowl and season with a teaspoon of salt and a teaspoon of paprika. Beat the egg in a similar bowl and put the breadcrumbs into a third.

Pat the chicken pieces dry, and cut off any flappy bits of skin and extraneous fat. Dip each chicken piece first in the flour, then in the beaten egg and finally in the breadcrumbs.

Heat the oil in a high sided frying pan or wok. When the oil is hot, gently lower in the chicken. Fry on a medium to high heat, turning occasionally until crispy and golden brown, then put a lid on, and let the chicken cook through. The breadcrumbs will turn a deep chestnut brown. The timings will depend on how big the chicken pieces are.

The end result should be succulent on the inside and crispy on the outside. Best eaten with a dill pickle and a chunk of bread.