

INGREDIENTS

Total Cook Time: 1 H 6 Servings

- 1, 1/2 cup all-purpose flour
- 1/4 cup ground black pepper
- 3 tbs salt, plus more to taste
- 2,5 KG OBC Chicken bone-in, skin-on chicken pieces (any combination of drumsticks, thighs, wings, and breasts)
- 5 cups OBC Cooking oil
- Black pepper, for seasoning
- 1 tbs minced garlic
- 2 tsp chopped rosemary
- 2 tsp chopped thyme
- 1/2 tsp chopped parsley
- 1/4 cup extra-virgin olive oil

DIRECTIONS

1. Combine flour, pepper, and salt in a brown paper lunch bag; close bag, and shake vigorously until mixed well. Working with 1 piece at a time, add chicken to flour mixture; close bag, and shake to coat chicken. Place coated chicken on a baking sheet.
2. Heat oil in a pot over high heat. (Oil should remain at 350°F for frying, so adjust heat from medium to medium-high as needed to maintain temperature.)
3. Working in 3 or 4 batches, add chicken to hot oil, being sure not to overcrowd the pot. Fry chicken, turning often to ensure even cooking, until skin is crispy and browned, 10 to 15 minutes for drumsticks, thighs, and wings and 15 to 20 minutes for breasts (depending on size of pieces).
4. Transfer cooked chicken to a bowl or baking sheet lined with paper towels; sprinkle with salt to taste.

Fried Shaking Chicken



OBCTM