



Skillet Fried Chicken

Ingredients:

6-8 pieces Fresh Chicken (Cut Chicken with the same size pieces)
2 tablespoons [Summer Chicken Zing](#) from Milford Spice Company
Salt and Black Pepper
Quart Buttermilk
Peanut Oil
3 cups of UnBleached Flour
Whole Milk
Hot Sauce

Use an 10-inch Cast Iron Pan. Take Fresh Chicken (cut pieces the same size) and season the outside with Salt and Pepper and 1 tablespoon [Summer Chicken Zing](#) from Milford Spice Company. Combine Buttermilk and Hot sauce in a large bowl. Place Chicken in Buttermilk with Hot Sauce and cover refrigerate for 6-8 hours.

Put 3 cups of the Flour in the bowl. Add another tablespoon of [Summer Chicken Zing](#) from Milford Spice Company in the Flour with Salt and Pepper and mix. Add to a large paper bag and put the drained Chicken in the flour. Shake the bag well and take out the chicken and place it on a rack. Let sit for 10 minutes.

In a cast iron pan put 1-1/2 to 2 inches of peanut oil. When the temperature is 340 degrees put the chicken one at a time in the pan. Do not crowd the pan. The temperature will lower in the pan and make sure it doesn't go below 325 degrees. Use a spatter screen to

keep the grease down. Turn the chicken to keep it from burning. Check the chicken temperature and make sure it is 180 degrees. Put on a rack to drain.

Now pour off all but 4 tablespoons of the oil. Heat and add 4 tablespoons of flour to the oil and whisk. Cook the flour for a minute or two then add about 3 cups of whole milk and whisk. As it comes to a boil the sauce will thicken. Whisk constantly. Add Salt and Pepper. Use as a sauce or a gravy over the chicken, hot or cold. Serve with Buttermilk Biscuits and Coleslaw.

YUMM!!!