

More Than 50 Recipes For America's Best Fried Chicken And Sides

Fried Chicken Recipes

Fried chicken is a classic American dish that is enjoyed by people of all ages. There are many different ways to make fried chicken, but the most popular method is to fry the chicken in a large pot or fryer. The chicken is first coated in a batter or breading, and then it is fried until it is golden brown and crispy. Fried chicken can be served with a variety of sides, such as mashed potatoes, gravy, coleslaw, and green beans.



Fried & True: More than 50 Recipes for America's Best Fried Chicken and Sides: A Cookbook by Lee Brian Schrager

★★★★☆ 4.7 out of 5

Language : English
File size : 44385 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 387 pages



Here are some of the most popular fried chicken recipes:

- Southern Fried Chicken
- Crispy Fried Chicken
- Buttermilk Fried Chicken

- Nashville Hot Chicken
- Korean Fried Chicken

Sides For Fried Chicken

Fried chicken is often served with a variety of sides. Here are some of the most popular sides for fried chicken:

- Mashed Potatoes
- Gravy
- Coleslaw
- Green Beans
- Macaroni and Cheese
- Cornbread
- Baked Beans

Tips For Making The Best Fried Chicken

Here are some tips for making the best fried chicken:

- Use a good quality chicken. The best fried chicken is made with fresh, free-range chicken.
- Season the chicken well. The chicken should be seasoned with salt, pepper, and paprika before it is fried.
- Use a good quality batter or breading. The batter or breading should be made with flour, cornmeal, and spices.

- Fry the chicken in hot oil. The oil should be at least 350 degrees Fahrenheit.
- Cook the chicken until it is golden brown and crispy. The chicken should be cooked through before it is served.

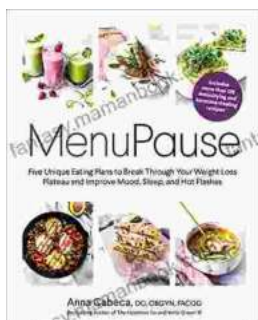
Fried chicken is a delicious and versatile dish that can be enjoyed by people of all ages. There are many different ways to make fried chicken, and there are many different sides that can be served with it. With a little practice, you can make the best fried chicken that you have ever tasted.



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