



KFC ORIGINAL RECIPE CHICKEN (COPYCAT)

Description

Ingredients

- 1 tablespoon salt
- 1/2 tablespoon dried thyme
- 1/2 tablespoon dried basil
- 1/3 tablespoon dried oregano
- 1 tablespoon celery salt
- 1 tablespoon black pepper
- 1 tablespoon dried mustard
- 4 tablespoons paprika
- 2 tablespoons garlic salt
- 1 tablespoon ground ginger
- 3 tablespoon ground white pepper

Instructions

The key to using this mix is that it goes into all-purpose flour (2 cups). All of this is mixed together and then processed in a food processor to coat the mixture altogether.

To Make Fried Chicken Using This Seasoning Mix: Then soak your chicken in buttermilk and egg, and let it soak between 30 minutes to overnight, (place it in the refrigerator). Then after you marinate the chicken, add the chicken into the seasoned flour mix. And as you coat them place the chicken in the air fryer basket. (greased) and then air fry at 370 degrees F, air fryer setting, for 10-15 minutes. The exact timing will depend on how thick your chicken is.

Always use a **meat thermometer** to check for the doneness of the chicken! All chicken should be cooked until the **internal temperature reaches 165 degrees F.**

Category

1. Air Fryer Recipes

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