

Deep Fried Chicken

Put chicken pieces into water with salt, celery and onion. Bring to a boil.

When the water is boiling, turn off heat and let it sit for about 2 hours. Drain water and cool chicken.

Cover pieces with shrimp batter (see shrimp batter recipe) or bread or cracker crumbs. If using crumbs, dip chicken into beaten eggs first before breading. Deep fry at 350 till brown. Add salt and pepper before serving.