

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Napalm Fried Chicken

Found in Dad's Cookbook

Some like it hot and spicy! This dish is not for the faint of heart; if it's your first time, don't breathe on the napkins and keep a fire extinguisher handy.

*½ cup seasoned salt
½ cup Essence
¼ cup ground black pepper
¼ cup onion powder
2 Tbsp crushed red pepper
10 lb favorite chicken pieces*

*5 eggs
½ cup buttermilk
3 Tbsp Louisiana hot sauce
3 Tbsp water
10 cup seasoned flour
canola oil for frying*

Mix seasoned salt, Essence, black pepper, onion powder and red pepper to make a dry rub. Heavily coat chicken with dry rub mixture, then place in a refrigerator for 2 to 3 hours.

Heat a deep fryer containing canola oil to 350-360° F. Mix eggs, buttermilk, hot sauce and water in a mixing bowl. Dip chicken pieces in egg wash. Put chicken pieces in a large brown paper bag with seasoned flour and shake, ensuring all chicken is coated thoroughly. Fry chicken until golden brown and crisp; dark meat requires about 11 to 14 minutes, and white meat about 8 to 10 minutes.

Yield: 20-30 servings
Preparation time: 30 minutes
Marinating time: 2 hours
Cooking time: 30 minutes

