Jamaican Fried Chicken

Description

A summer party favorite that was made by a Jamaican friend.

Summary

Yield: 8
Source: Family
Prep Time: 12 hours
Category: Poultry
Cuisine: Caribbean
Tags: Fried, Chicken

Ingredients

- 2 lb Chicken Wings and/or Legs
- 1 tsp black pepper
- 1 tsp cayenne pepper
- 1 tsp Seasoning Salt
- 1 tsp Lemon and Pepper
- 2 dash salt
- 2 tsp curry powder
- 2 cloves garlic
- 2 eggs
- 1/4 cup milk
- 1/2 cup all purpose flour

Instructions

Night Before

Cut away excess fat, and wash chicken in lemon water.

Put chicken in a bowl.

Jamaican Fried Chicken

Mix spices, and sprinkle half of them over the chicken.

Cover bowl and shake briefly to spead spices.

Let stand in refrigerator overnight.

Next Day

Mix remaining spices in a bowl with 1/2 Cup of flour

Heat a deep frying pan containing 1" of Olive Oil until a drop of water skips across the oil.

Heat an oven to 350 Deg. F.

Dip chicken in egg and milk mixture, then roll in Flour/Spice mixture.

Fry 6 or 7 pieces of chicken at a time, turning frequently until brown, then place on a flat pan.

Bake for 20 minutes at 350 Deg. F.

Notes

First recorded in our family recipe book on July 27, 1997.