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.

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.