

# Funky Fried Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		canola oil
2	tablespoons	granulated garlic
2	tablespoons	granulated onion
2	tablespoons	kosher salt
2	tablespoons	freshly ground black pepper
1	tablespoon	cayenne
1	tablespoon	paprika
2		3.5 lb chickens cut up and trimmed
4	cups	flour

In a large skillet, add canola oil over medium heat.

In a small bowl, mix all spices. Use 1/2 of mix to season chicken. Let sit at room temperature for 15 minutes.

In a large bowl, add flour and remaining seasoning. Toss chicken with seasoned flour and add to hot oil, 1 piece at a time. Cover pan with foil. Remove foil after 8 to 10 minutes and flip chicken. Cook until golden brown. Remove to a paper towel lined sheet tray. Season with salt and serve.