

# grill fried chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	cups	Kellogg's Corn Flake Crumbs
2	teaspoons	kosher salt
1	teaspoon	garlic - granulated
1	teaspoon	paprika
1		free range frying chicken, cut up
1	12 oz	can evaporated milk
1/2	stick	butter - melted

Preheat grill to 375. Turn off center burners and adjust outside burners to maintain heat. In a bowl, mix corn flakes, salt garlic and paprika. Dip chicken, one piece at a time, in evap milk then crumb mixture. Place in baking dish skin side up. Drizzle lightly with butter. Place dish in center of grill, with no heat directly below. Bake for one hour, or until golden brown and center of chicken breast is 160.