

Crispy Fried Chicken

**For 2 Chickens (about 6 pounds) cut into 8 pieces each, backs discarded
(If the breasts are very large, cut in half:)**

The Rub:

4 teaspoons salt
Freshly ground black pepper
½ teaspoon of cayenne
½ teaspoon powdered bay leaf
1 tablespoon dried thyme
1 teaspoon paprika

The Bath:

1 large egg, beaten
½ cup buttermilk

The Coating:

1½ cups whole wheat flour
1 cup white flour
1 cup semolina
Salt and pepper to taste
1 teaspoon paprika

Combine all of the ingredients for the rub in a small bowl. Rub each piece of chicken with the mixed ingredients. Place the seasoned chicken in a large glass or ceramic bowl. Cover with plastic wrap and refrigerate for at least 8 hours or overnight.

Beat together the egg and the buttermilk. Pour over the seasoned chicken pieces. Cover and refrigerate for 2-3 hours.

Mix together the coating ingredients in a plastic bag. If you don't have semolina, you can substitute cornmeal or use 1½ cups each of whole wheat and white flour. Dredge chicken pieces one at a time in the flour mixture. Let dry at room temperature on a rack for about 1½ hours.

Heat enough vegetable oil to cover chicken pieces by one-half in a skillet to 350°. If you have a slice of smoked ham or a ¼-pound chunk of smoked bacon, place it in the hot oil for flavor.

Fry the chicken pieces a few at a time, turning several times to brown evenly. Remove the ham or bacon as it gets very brown. Don't let it burn. The chicken should take about 15-20 minutes for each batch. Drain on paper towels and serve.