

Homemade Kentucky Fried Chicken

serves six to eight

- 3 lbs chicken meat, cut into pieces
- 2 pkgs (4 tbs) Italian salad dressing mix
- 3 tbs flour
- ¼ cup lemon juice
- 2 tbs butter, room temperature
- 1 ½ cups pancake mix
- 1 tsp paprika
- ½ tsp sage
- ¼ tsp pepper
- 1 cup milk
- 24 oz frying oil



- Wipe chicken dry.
- Combine salad dressing mix, flour, lemon juice, salt and butter into a paste.
- Coat chicken pieces evenly.
- Stack pieces in a bowl.
- Cover and refrigerate for several hours.

- Combine pancake mix with spices.
- Dip chicken pieces into milk, then into pancake mixture.
- Dust off excess.

- Heat oil in large skillet.
- Fry chicken pieces until lightly browned, about 4 minutes on each side.
- Place chicken in shallow pan and spoon any remaining milk over pieces.
- Seal with foil.
- Bake at 350° for 1 hour.
- Uncover and bake 10 more minutes at 400° to crisp chicken.
- Baste with milk again.