

# Barb's Fried Chicken



## INGREDIENTS:

*You don't need a deep fryer to make juicy crispy homemade fried chicken, just get out your trusty skillet! Or for the best, have Barb do her Fried Chicken for you. Keep in mind, it is the cook who makes a recipe great, the recipe does not make the cook great!*

- 1** qt. – Buttermilk \*\*\* **8** - Chicken Parts - 2 Legs, 2 Thighs, 2 Wings'
- 2** Breasts (halved, bone in, skin on)
- 2** cups - All-Purpose Flour \*\*\* **1** tbsp. - Paprika
- 1** tsp. Garlic Powder \*\*\* **2** tsp. - Kosher Salt
- 1/2** tsp. - Ground Pepper (fresh ground if available) Peanut Oil (for frying) Special Equipment: Deep-Fry Thermometer

## DIRECTIONS:

- 1.)** Place Buttermilk in a large shallow baking dish add Chicken, cover, and refrigerate for at least 2 hours or best overnight.
- 2.)** Combine Flour, Paprika, Garlic Powder, Kosher Salt & Pepper in large plastic bag. Remove Chicken pieces from Buttermilk, letting excess drip in baking dish and add each piece one at a time to bag of flour mixture, shaking each piece to coat and tap side of bag to remove excess.
- 4.)** Pour **3/4-inch** Peanut Oil into a heavy skillet, heat oil on Medium-High. Heat till it registers 350° F on Deep-Fry thermometer. Reduce heat to Medium and add Chicken pieces, a few at a time. Fry each piece 10- 12 minutes, turning occasionally, until Crispy and Golden and internal temperature registers 165° F. Drain on paper towels and serve.

## Croy Family Shredded Chicken



*The Shredded Chicken recipe suffers the same fate as the Beef and Pork recipes, no original recipe cannot be found or remembered by family members. Our Shredded Chicken recipe was enjoyed in large quantities by many.*

### INGREDIENTS:

**3ea** 1b. 12oz. cans Kohls Market Canned Chicken (save liquid)  
**1 1/2** cups - Onion (finely chopped)  
**1 1/2** cups - Celery (finely chopped)  
**4** 10.75oz. cans - Condensed Cream of Chicken Soup  
**1** 6oz. box Un-Flavored Stuffing Mix  
or **1 1/4** 4oz. packs Nabisco Whole Grain Saltines (crushed) (4ea  
4oz. packs to a box)  
Chicken Broth for thinning if mixture seems too thick.

### DIRECTIONS:

**1.)** Preheat 18-24qt. Roaster Oven to 250°, stir in canned Chicken and liquid from cans, shred Chicken, add Onions & Celery, reduce temperature to 200°, Pour Condensed Chicken Soup  
Over the top, cover and cook for 45 minutes. The Chicken mixture can be moistened if needed with the Chicken Broth.  
**2.)** Keep roaster temperature at 200°, add Stuffing Mix or Nabisco Crackers mixing well. Cover and cook for 15-20 minutes or until Stuffing Mix or Nabisco Crackers are well moistened. Again, the Chicken mixture can be moistened if needed using Chicken Broth. Remember you do not want it runny. Serve on Hamburger Buns.