

What a Fried Chicken

BY SOOKIE STACKHOUSE

I never once got angry and asked “why me, why do I have this, well, disability, and not Jason.” But the way he walks around like he’s God’s gift to women—which I suppose the women of this parish and the three surroundin’ it treat him like he is—it burns me up. He even used that charm on Gran, stealin’ my favorite fried chicken, right off my plate in front of her, makin’ her think it was the cutest thing in the world. I suppose when you look like that, you can get away with anything.

- 1 ½ CUPS.....ALL-PURPOSE FLOUR
- 2 TEASPOONSSALT
- 1 TEASPOONSWEET PAPRIKA
- 1 TEASPOONFRESHLY GROUND BLACK PEPPER
- 1 TEASPOONCAYENNE PEPPER
- LARD OR VEGETABLE OIL....FOR DEEP-FRYING
- 2.....3- TO 3½-POUND BROILER-FRYER CHICKENS,
CUT INTO SERVING PIECES

MAKES 8 SERVINGS



Combine the flour, salt, paprika, black pepper, and cayenne in a large plastic or paper bag. Shake to mix.

Heat about 2 inches of lard until it registers 360°F on a deep-fry thermometer in a large, heavy pot. Put four chicken pieces in the bag and shake well. Add the chicken to the hot fat and deep-fry until golden brown and cooked through, 12 to 15 minutes.

Drain the chicken on paper towels. Repeat the process with the remaining chicken. Serve hot or warm.