

FRIED CHICKEN



Chicken Marinade

- ▶ Adobo
- ▶ Sazón con azafrán
- ▶ Oregano
- ▶ Italian dressing
- ▶ Chicken wings (wing fry up the easiest, but any cut of chicken may be used)
- ▶ Canola oil (vegetable and corn oil may be substituted)



Heat a pan with a 1/2" of oil at about 60% max heat for the burner. Make sure to use a pan that you can put a lid on.

Split the chicken wings in half. This makes it easier to fry the piece of wing at an even temperature. I don't cook the wing tip, but if you would like to, keep it attached to the wingette piece.

Toss the wings in adobo, sazón, oregano and Italian dressing. Let sit until the oil is hot.

Place the chicken in the pan, and place cover on to avoid the oil splashing, turn at five minutes, ten minutes, then every two minutes until fully browned.

When removing, place on a plate lined with a paper towel to help absorb the excess oil.

If you'd like, you can toss in BBQ sauce and boil or throw in the toaster oven for 5-10 minutes to glaze.

