



NATIONAL FRIED CHICKEN DAY

It's time to celebrate the delicious, crispy, golden-brown goodness of fried chicken. This iconic dish has been a staple of American cuisine for decades, and it's no wonder why. From soul food to Southern comfort food, fried chicken is a true American classic. So, on this special day, let's raise a glass to the king of comfort food.



RECIPE FOR FRIED CHICKEN

Ingredient	Quantity
Chicken	1/2
Flour	1/2
Oil	1/2
Seasoning	1/2

1. Preheat the oven to 375°F. In a large bowl, combine the flour, salt, and pepper. Dip the chicken in the flour mixture, shaking off the excess. Heat the oil in a large skillet over medium heat. Fry the chicken until golden brown and cooked through, about 10-12 minutes. Drain the chicken on a paper towel-lined plate. Serve hot.

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