

# SOUTHERN FRIED CHICKEN





## SOUTHERN FRIED CHICKEN WITH SPICY MAYONNAISE

Preparation time: 20 minutes + brining

Cooking time: 20 minutes

¼ cup fine salt

2 small chickens, each chopped into  
four pieces

6 large potatoes

1 cup plain flour

1 Tbsp Cajun seasoning

2 tsp smoked paprika

vegetable oil, for deep-frying

finely chopped parsley, lemon wedges,  
milk buns, aioli and hot sauce, to serve

**1 Place** the salt in a jug, then add 1L boiling water and stir to dissolve. Pour in 2L tepid water, mix, then divide between two bowls. Place the chicken pieces in one bowl and mix gently.

**2 While** the chicken brines, peel the potatoes and cut into thick chips. Place in the second bowl and mix well.

**3 When** the chicken has had at least 30 minutes in the brine, drain and pat dry. Mix the flour and Cajun seasoning, then add to the chicken and toss well. Set aside for 5 minutes, then shake well to remove excess. Fry in batches in hot (180°C) vegetable oil in batches for 7-8 minutes, until golden and crisp. Keep warm.

**4 Drain** the chips well, then fry for 5 minutes, until just tender. Remove from the oil then allow it to return to 180°C. Fry the chips in two batches, until golden and crisp. Drain well then scatter with parsley and serve with lemon wedges, milk buns, aioli and hot sauce.