

## Popeye's Fried Chicken

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Chicken Meats  
Cake Mix

Amount Measure Ingredient -- Preparation Method

-----WALDINE VAN GEFFEN VGHC42A-----

3	cups	Self-rising flour
1	cup	Cornstarch
3	tablespoons	Seasoned salt
2	tablespoons	Paprika
1	teaspoon	Baking soda
1	package	Italian Salad Dressing Mix -- Powder
1	package	Onion Soup Mix -- (1 1/2 ounces)
1	package	spaghetti sauce mix -- (1/2 ounce)
3	tablespoons	Sugar
3	cups	Corn flakes -- crush slightly
2		Eggs -- well beaten
1/4	cup	Cold water
4	pounds	Chicken -- cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin-side-up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.