

Fried Chicken

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Ingredients:

8 chicken thighs and legs.
2 cups of flour.
1 cup of vegetable oil.
1 tablespoon of salt.
1 tablespoon of black pepper.
1 tablespoon of cayenne pepper.
Louisiana hot sauce.

Preparation:

Pour the vegetable oil into a large skillet and heat up over medium heat.

Mix together the flour, salt and peppers.

Cut a quarter-inch gash in each piece of chicken, and pour a teaspoon of Louisiana hot sauce inside.

Dip each piece of chicken in flour, so it is completely covered.

Cook the chicken in the skillet over medium heat for 50 minutes, turning every 10 minutes.