



BROOKVILLE FRIED CHICKEN

From the kitchen of Mom Dudley

Ingredients:

1 2½- to 3-pound
broiler-fryer chicken,
cut up ½ cup all-
purpose flour ½
teaspoon salt ½
teaspoon pepper
1 5¼-ounce can
evaporated milk
1 pound lard

Directions:

Just like Grandma did it, Mark skillet fries his chicken in lard.

1. Rinse chicken; pat dry.
2. In a shallow dish, mix flour, salt, and pepper. Set aside. In a bowl, combine milk and $\frac{2}{3}$ cup water. Set aside.
3. Over medium heat in a 12-inch skillet, heat enough lard to make ½ inch. Dip chicken pieces in milk mixture, then roll in flour mixture. Cook chicken in hot lard, uncovered, for 10 minutes or till golden on bottom. Turn and cook 15 minutes more or till easily pierced with a fork. Drain. Makes 4 to 6 servings.