

Cream of Fried Chicken

Ingredients:

2 lbs cut up
1 can cream of chicken soup
2 cups milk or cream
1 cup cornmeal
self-rising flour
1 tsp. salt
1/2 tsp. black pepper
seasoning mix*
Oil or shortening

Directions:

In a large skillet, heat oil at medium temperature. In a large bowl, mix soup, milk, cornmeal, salt, and pepper. With the chicken seasoned with the spice mix*, dip in a large bowl of flour, shaking off excess. Then dip a piece of chicken into the soup mixture. Then coat chicken in another large bowl of flour and in a large dish, set aside. Repeat coating instructions with the rest of the chicken. To check and see if the oil has heated, drop chicken, one piece at a time. Drop enough pieces to fill the pan. Fry chicken for 8-12 minutes on each side until that side is brown and the “frying sound” is lowered. Place chicken in a large dish and drain with paper towel. After all of the pieces of chicken are drained, place them on a cookie sheet and bake chicken for 20 minutes in a preheated 350° oven. The chicken will further drain. Make sure the meat is white. Once ready, serve.

* Seasoning mixes would include Mrs. Dash, Creole Seasoning, Barbeque Seasoning, or any other seasoning mix you desire. You can even make a mix of 2 tsp. salt and 1 tsp. black pepper.