

Extra Crispy Fried Chicken



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Dry Flour Mix

- 1 cup white rice flour
- 1 cup corn starch
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon ground cayenne pepper

Batter

- 3/4 cup white rice flour
- 3/4 cup corn starch
- 1 1/2 teaspoons salt
- 3/4 teaspoon garlic powder
- 1/2 teaspoon ground cayenne pepper
- 3 eggs, beaten
- 1/2 cup plus 2 tablespoons milk

- 1 (48 ounce) bottle canola oil
- 6 pounds chicken thighs (approximately 12 to 18 thighs)

To make dry flour mix, combine 1 cup white rice flour, 1 cup corn starch, 1 teaspoon garlic powder, 1 teaspoon salt, and 1/4 teaspoon cayenne pepper in a large bowl. Mix well and set aside.

To make batter, combine 3/4 cup white rice flour, 3/4 cup corn starch, 1 1/2 teaspoons salt, 3/4 teaspoon garlic powder, and 1/2 teaspoon cayenne pepper in a medium bowl. Mix well. Add eggs and milk, mix well. Batter will be the consistency of thin pancake batter. Add additional milk, if necessary.

Heat canola oil to 325 degrees in a deep cast iron skillet, deep fry pan, or Dutch oven.

Dredge chicken in dry flour mix. Dip and coat in batter. Dredge chicken a second time in dry flour mix.

Fry chicken in hot oil for about 8 minutes. Flip to opposite side and fry an additional 8 minutes. Chicken is cooked when coating is browned and juices run clear when a fork is inserted into chicken thigh near the bone. Place a couple of paper towels on an oven-safe platter. Remove fried chicken. Place chicken on paper towel lined platter and allow to drain. Keep warm in 170 degree oven. Repeat for remaining chicken thighs.

Serves 10 to 18

Cook's Note: Do not substitute other gluten-free flours or starches for those called for in the recipe. Rice flour and corn starch result in the extra crispy texture of this fried chicken. To make a dairy-free batter, substitute rice milk for milk.

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