

How to make Fried Chicken

(Tanya Hoglund, Year 3, 21/04/2020)

1. Boil the chicken drum sticks and chicken thighs in a pot of hot water until partly cooked.
2. Put some white flour into a container.
3. Crack four to five eggs into another container and beat them.
4. Put some breadcrumbs into another container.
5. Drain the water from the pot of chicken and put the chicken in a bowl.
6. Put the chicken first into the flour, then into the eggs and then put them into the breadcrumbs.
7. Put the chicken into a pan of hot cooking oil and fry until golden brown.

