

CopyCat Kentucky Fried Chicken Legs

Ingredients

10 chicken drumsticks
2 eggs
2/3 fsp salt
2 c flour
1/2 tsp thyme
1/2 tsp basil
1/2 tsp oregano
1 tsp black pepper
1 tsp dried mustard powder
4 tsp paprika
2 tsp garlic salt
3 tsp white pepper
7+ c oil

Directions

Preheat oven to 300 degrees.

Soak the chicken legs in salt water for up to 24 hrs if possible for optimal results.

Put eggs in one bowl and flour and spices mixed in another bowl.

Beat the eggs and dredge each chicken leg in the flour, then the egg, and then flour once more.

Put coated drumstick on a cooling rack and do this to all other drumsticks.

Heat oil in dutch oven or large pan over medium/high heat.

Fry each leg in batches of 3-4 for about 3 or so minutes each

until coating is golden brown.

Remove each leg and put on cooling rack to drain excess oil until all legs are done.

Leave legs on cooling rack and place on top of a cookie sheet. Put in oven to bake for 35-45 minutes or until the thermometer reads 165 degrees F.