

CopyCat KFC Potato Wedges

Ingredients

1 cup milk
1 egg
1 cup flour
2 tablespoons seasoned salt
1 teaspoon ground black pepper
1/4 teaspoon paprika
1/2 teaspoon garlic powder
5 large russet potatoes
shortening for frying (or canola oil)

Directions

Set up two large bowls and in the first one whisk the milk and egg together.

In the second bowl combine the flour, seasoned salt, black pepper, paprika, garlic powder.

Scrub clean the potatoes and slice into $\frac{1}{4}$ inch to $\frac{1}{2}$ inch thick wedges.

Once cut let the potatoes sit in the milk mixture.

In a large heavy bottomed pot, heat 3 inches of shortening in to 375 degrees.

Take a handful of the potatoes out of the milk mixture with a slotted skimmer or tongs.

Toss in the flour mixture.

Fry in the hot oil for 3-4 minutes.

Once all the batches are done with the first round of frying, fry them a second time for 4-6 minutes until golden brown and crispy.