

Kentucky Fried Chicken

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Kentucky

KFC Honey BBQ Dipping Sauce

Ingredients

1 1/2 cups ketchup
1/3 cup white vinegar
1/8 cup molasses
1/8 cup corn syrup
1/4 cup honey
1 teaspoon liquid smoke flavoring
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon onion powder
1 teaspoon MSG
1/4 teaspoon of chili powder

Method

In a sauce pan combine all of the above and bring to a simmer. Simmer for 5 minutes and keep warm. When you are ready to eat the chicken dip in and allow the chicken to drain for 1 minute.

Tender Roast

Ingredients

Spice Mix
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon lemon pepper
1/4 teaspoon thyme
1/4 teaspoon paprika
1/8 teaspoon garlic powder
1/8 teaspoon MSG

Method

Trim the excess fat from the chicken. Marinade the chicken in the mixture for 3 to 4 hrs or overnight. Remove the chicken from the marinade and allow to dry. Sprinkle the chicken lightly with seasoning. Place on baking pan and bake at 325F for 1 to 1 1/2 hrs till chicken is done. Allow to sit for 1 to 2 minutes then serve

KFC Wings

Ingredients

6-8 cups shortening
20 chicken wing pieces
1 egg, beaten
1 cup milk
2 cups all-purpose flour
2 1/2 teaspoons salt
3/4 teaspoon pepper
3/4 teaspoon MSG
1/8 teaspoon Paprika
1/8 teaspoon Garlic Powder

Method

If you are using frozen wings allow them to defrost and marinate. If you are using fresh wings you are going to want to take the wing and remove the flipper and then break them into two pieces and then marinate them. Combine the beaten egg with the milk in a small bowl. In another small bowl, combine the flour, salt, pepper, garlic powder, paprika and MSG. When shortening is hot, dip each wing first in the flour mixture, then into the milk and egg mixture, and back into the flour. Bread all the wings then refrigerate them until ready to use. When they are ready to be used fry them 6 at a time for 12 minutes. Remove from the shortening and allow them to drain for 3 minutes. For the barbecue ones dip in the barbecue sauce and serve.

KFC Crispy Strips

Ingredients

1 egg, beaten
1 cup milk
2 cups all-purpose flour
2 1/2 teaspoons salt
3/4 teaspoon pepper
3/4 teaspoon MSG
1/8 teaspoon Paprika
1/8 teaspoon Garlic Powder
1/8 teaspoon Baking Powder

Method

Cut 6 chicken Breasts into strips, or you can by chicken tenders in the store. Marinate them overnight . Preheat the shortening in a deep-fryer to 350 degrees. Beat 1 egg and 1 cup of milk. Dip the chicken into the egg mixture. Dip the the chicken into the coating and then double dip. Fry in fryer a few at a time till they are golden brown about 5 minutes or until they float.. Remove the chicken to a rack and allow to drain for 5 minutes

Hot and Spicy Chicken

Ingredients

1 whole frying chicken, cut up and Marinated

6-8 cups shortening

1 egg, beaten

1 cup milk

2 cups all-purpose flour

2 1/2 teaspoons salt

3/4 teaspoon pepper

1 teaspoon white pepper

3/4 teaspoon Cayenne Pepper

3/4 teaspoon MSG

1/8 teaspoon Garlic Powder

1/8 teaspoon Baking Powder

Method

Trim any excess skin and fat from the chicken pieces. Preheat the shortening in a deep-fryer to 350 degrees. Combine the beaten egg and milk in a medium bowl. In another medium bowl, combine the remaining coating ingredients. When the chicken has marinated, transfer each piece to paper towels so that excess liquid can drain off. Working with one piece at a time, dip in egg and milk then coat the chicken with the dry flour mixture, coated very generously. Stack the chicken on a plate or cookie sheet until each piece has been coated. Drop the chicken, one piece at a time into the hot shortening. Fry half of the chicken at a time (4 pieces) for 12-15 minutes, or until it is golden brown. You should be sure to stir the chicken around halfway through the cooking time so that each piece cooks evenly. Remove the chicken to a rack or towels to drain for about 5 minutes before eating.

KFC EXTRA CRISPY

Ingredients

1 whole frying chicken, cut up and marinated

6-8 cups shortening for cooking

1 egg, beaten

1 cup milk

2 cups all-purpose flour

2 1/2 teaspoons salt

3/4 teaspoon pepper

3/4 teaspoon MSG

1/8 teaspoon Paprika

1/8 teaspoon Garlic Powder

1/8 teaspoon Baking Powder

Method

Trim any excess skin and fat from the chicken pieces. Preheat the shortening in a deep-fryer to 350 degrees. Combine the beaten egg and milk in a medium bowl. In another medium bowl, combine the remaining coating ingredients (flour, salt, pepper and MSG). When the chicken has marinated, transfer each piece to paper towels so that excess liquid can drain off. Working with one piece at a time, first dip in egg and milk then coat the chicken with the dry flour mixture, then the egg and milk mixture again, and then back into the flour. Be sure that each piece is coated very generously. Stack the chicken on a plate or cookie sheet until each piece has been coated. Drop the chicken, one piece at a time into the hot shortening. Fry half of the chicken at a time (4 pieces) for 12-15 minutes, or until it is golden brown. You should be sure to stir the chicken around halfway through the cooking time so that each piece cooks evenly. Remove the chicken to a rack or towels to drain for about 5 minutes before eating.

KFC ORIGINAL RECIPE

Ingredients

2 fryer chickens cut up into 8 pieces and marinated
6 cups Crisco Shortening
1 eggs well beaten
2 cups Milk
2 cups Flour
2 teaspoons ground pepper
3 tablespoons salt
1 teaspoon MSG
1/8 teaspoon Garlic Powder
1 dash paprika

Method

Place shortening into the pressure cooker and heat over medium heat to the shortening reaches 400°F. In a small bowl, combine the egg and milk. In a separate bowl, combine the remaining six dry ingredients. Dip each piece of chicken into the milk until fully moistened. Roll the moistened chicken in the flour mixture until well coated. In groups of four or five, drop the covered chicken pieces into the shortening and lock the lid. When pressure builds up cook for 10 minutes.

The Kentucky Fried Chicken Marinade

Ingredients

2 tablespoons Potassium
2 tablespoons Kosher Salt
4 tablespoons MSG
1/8 teaspoon Garlic Powder
1/3 cup Bottled Chicken Concentrate
5 cups water

Method

Mix all of the above and soak the chicken in the above marinate for 24 hours under refrigeration.

KFC Mashed Potatoes

Ingredients

2 1/2 cups Idaho Potato Flakes
1 stick Margarine
2 tablespoons Butter
2 1/2 cups Hot Water
3/4 cup Milk
1 teaspoon salt

Method

Heat water add butter and margarine till melted. Add the salt and cook for 2 minutes. Add the flakes and mix till it looks like regular potatoes. Add milk to proper consistency. Serve with gravy. Serves 6

KFC Gravy

Ingredients

1 1/2 tablespoons shortening, melted
3 tablespoons of Original Breading Flour
2 tablespoons all purpose flour
1 can Campbell's Condensed Chicken Stock
1 can water

Method

First we are going to make a roux with the melted shortening and 1 1/2 tablespoon of breading flour. Cook this over low heat for 10 to 15 minutes or until the roux browns in color to resemble a nice milk chocolate color. Once the mixture turns brown remove it from the heat and add the remaining flour and slowly add the liquid(s) to incorporate it so no lumps. Bring the mixture to a boil and boil for 2 minutes reduce the heat and allow the mixture to thicken which would take about 3 to 5 minutes.

*That is just the flour that you use to bread the chicken with.

KFC Potato Wedges

Ingredients

shortening for Frying
5 Baking potatoes cut into Wedges
1 cup Milk
1 egg
1 cup flour
2 tablespoons salt
1 teaspoon pepper
1/2 teaspoon MSG
1/4 teaspoon Paprika
dash of garlic powder

Method

Preheat shortening in to 375°F. Cut the potatoes into 16 to 18 equal side wedges. Mix the egg and milk till well blended in a big bowl. Mix the dry ingredients into a large bowl. Put some potatoes in the milk and egg then into the flour mixture till well coated. Fry in fryer for 3 minutes remove from the oil and allow them to sit for one minute and then cook them again for 5 minutes or until cooked. It may take up to 6 minutes.

KFC Buttermilk Biscuits

Ingredients

1/2 cup butter
1/4 cup club soda
1 beaten egg
3/4 cup buttermilk
1 teaspoon salt
5 cups Bisquick Biscuit Mix

Method

Preheat the oven to 450°F. Combine all of the ingredients, knead the dough by hand until the dough holds together do not over knead. Flour your hands Pat the dough flat to 3/4-inch thickness out biscuits with a biscuit cutter. Bake on a greased baking sheet for 13 minutes, or until golden brown, when they come out of the oven brush with melted butter. Makes 18 Biscuits

KFC Baked Beans

Ingredients

30 ounce can Navy Beans, drained
2 tablespoons water
1/2 cup ketchup
1/2 cup dark brown sugar

2 tablespoons cider vinegar
4 teaspoons minced fresh onion
4 pieces bacon, cooked and then crumbled
1/2 teaspoon dry mustard
1/4 teaspoon salt
dash pepper
dash garlic powder

Method

Drain the navy beans and place in a microwave safe dish. Add the precooked bacon. In a bowl combine all the other ingredients to make a sauce. Pour the sauce over the beans and mix well. Allow them to sit overnight in the refrigerator. When you are ready to serve them microwave them for 5 minutes then stir and microwave again for 7 minutes or till heated through.

KFC Potato Salad

Ingredients

2 pounds russet potatoes
1 cup mayonnaise
4 teaspoons sweet pickle relish
4 teaspoons sugar
2 teaspoons minced white onion
2 teaspoons prepared mustard
1 teaspoon vinegar
1 teaspoon minced celery
1 teaspoon diced pimentos
1/2 teaspoon shredded carrot
1/4 teaspoon dried parsley
1/4 teaspoon pepper
dash salt

Method

Lightly peel the potatoes and cut into bite sized pieces. Place in a pot of salted water and boil the potatoes for 5 to 10 minutes till fork tender, depending upon the size you cut them. While the potatoes are cooking in a bowl make the dressing by mixing the mayonnaise, pickle relish, sugar, white onion, mustard, vinegar, celery, pimento, carrot, parsley, pepper, and salt. When the potatoes are done and have cooled add the sauce and refrigerate for 2 hours. The best is if you allow this to sit overnight.

KFC Macaroni and Cheese

Ingredients

2 cups elbow macaroni
3/4 cup Velveeta cheese

2/3 cup mild yellow cheddar cheese

1/3 cup whole milk

1/4 teaspoon salt

Method

In a pot bring water to a boil with salt to taste, once the water comes to a boil add the macaroni and cook for 12 to 15 minutes. When the noodles are cooked drain but do not rinse. To make the cheese sauce in a pan over low heat combine the Velveeta cheese, shredded cheddar and the milk. Cook the cheeses till they are melted and then add the salt. Add the noodles and mix threw. Place in a casserole dish and bake for 10 to 15 minutes. You may want to broil the top to make a brown top.