

Crispy Fried Chicken

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/crispy-fried-chicken-recipe-indian>

Ingredients:

- 2 1/2 cups whole milk
- 5 teaspoons salt
- 4 pounds chicken cut into 8 pieces
- 1 cup flour
- 1/2 cup Puffed Rice Cereal smashed just a little
- 12 saltine crackers crushed
- 1 teaspoon dried mango powder amchoor or lemon pepper, optional
- 1 teaspoon cayenne pepper
- 2 large eggs
- 3 cups canola oil
- 8 ounces unsalted butter or, preferably, ghee, optional

Nutrition:

1. Calories: 2120 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 430 milligrams
4. Fat: 185 grams
5. Fiber: 2 grams
6. Protein: 83 grams
7. SaturatedFat: 39 grams
8. Sodium: 2800 milligrams
9. Sugar: 6 grams

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