**Extra-Crispy and Spicy Fried Chicken**

(Provided by Yanina Amanto)

**Ingredients:**

3 eggs

½ cup water

About 1 cup “Texas Pete” hot red pepper sauce

4 cups flour

2 teaspoons pepper

2 teaspoons paprika

3 teaspoons cayenne pepper

1 quart buttermilk (optional)

Salt, Pepper, and Garlic Powder (to taste)

1 (1 to 2 ½ pound) chicken, cut into pieces

Peanut oil, for frying

**For the Sauce:**

½ cup mayonnaise

1 tablespoon lemon juice

¼ cup vegetable oil

¼ cup chili sauce

¼ cup ketchup

½ teaspoon paprika

½ teaspoon pepper

1 teaspoon onion powder

½ teaspoon prepared mustard

1 teaspoon Worcestershire sauce

2-3 dashes hot pepper sauce

1 clove garlic, minced

**Directions:**

1. Place cut-up chicken in a large bowl, and cover with buttermilk. Cover and chill for two hours, or overnight. This is an optional (but recommended) step.
2. In a large bowl, add eggs, water, and red pepper sauce. Whisk until combined.
3. In a large gallon freezer bag, mix flour, pepper, paprika, and cayenne.
4. Remove chicken from buttermilk (if marinated) and sprinkle lightly with salt, pepper, and garlic powder.
5. Place all chicken pieces in freezer bag with flour mixture. Shake until all pieces are evenly coated.
6. Remove chicken pieces one at a time, shaking excess flour. Dip each piece in the egg mixture, and return to bag of flour. After all pieces of been dipped in the egg mixture and put back in the bag, give it a second shake to coat chicken pieces again.
7. Heat oil in deep fryer or deep pan to 350 degrees. Working in batches, drop each piece of chicken into the hot oil. Fry for 15-18 minutes, or until golden brown, turning occasionally if oil does not completely cover chicken. Keep in mind that dark meat chicken takes longer to cook than white meat. Watch your wing segments, as well; these will finish cooking first.

**For the Delta sauce:**

Combine all ingredients in a small bowl. Chill in the refrigerator for one hour before serving.