Southern Fried Chicken

(Provided by Evelyn Dabelko Cruze)

**Ingredients:**

Chicken in pieces preferred, washed, skinned, and slightly dried.

1-2 eggs

Evaporated or whole milk

Flour (I use self-rising)

Salt to taste

Cooking oil

**Directions:**

1. Dredge chicken in flour and salt mixture; dip in batter or eggs and milk adding enough milk to make about ½ small bowl of batter. Flour again lightly.
2. Deep fry in well heated oil in deep skillet also called a chicken fryer. Cover chicken while cooking for a few minutes of cooking time to cook thoroughly so it will be tender. Don’t cook covered the whole time so the crust will brown well. Approximate preparation time 15-20 minutes. Approximate cooking time 20 to 30 minutes.