



## *Garden Fresh Farm Recipes*

# Deep Fried Whole Chicken

This Deep Fried Whole Chicken dish is one you and your friends will love. I'm sure you've heard of or done Deep Fried Turkey. The Deep Fried Chicken cooks in about 20 minutes. The result is a very moist and flavorful chicken. It is easy to make and is great for a get together with friends.

### Ingredients:

Deep fryer designed to fry a turkey with thermometer  
Whole Chicken  
Old Bay Seasoning  
Deep Fryer oil

### Directions:

Wash chicken; slit the skin between the thigh and breast. Rub seasoning under the skin and get some in the thigh joint and rub seasoning inside the cavity and over the outside of the bird.

Preheat oil to 350°F Cook about 4-5 minutes per pound. Keep the oil at 325-350°F. An average chicken will take about 20 minutes. It will start to float up a bit when close to being done. The chicken will be golden brown. Let the chicken rest a bit after cooking. Cut up or serve whole.

One chicken will serve 3-4 adults.