



Summertime eatin'

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There's nothing better with Labor Day coming up than a meal beside the pool or on the lanai with our favorite foods. You know I love Italian, and we enjoy chicken piccata with capers. I also love crispy southern fried chicken with tomatoes, potato salad and green beans.



Kentucky colonel chicken

This recipe is one of my particular favorites.

KENTUCKY-COLONEL CHICKEN

WISK TOGETHER USE AS DREDGE

2 CUPS ALL PURPOSE FLOUR

2/3 TSP SALT

1/2. TSP THYME

1/2. TSP BASIL

1/3 TSP OREGANO

1 TSP CELERY SALT

1 TSP BLACK PEPPER

1 TSP DRIED MUSTARD

4 TSP PAPRIKA

2 TSP GARLIC SALT

1 TSP GINGER

3 TSP WHITE PEPPER

1. Marinate chicken parts for 2 hours in butter milk.
2. Pat dry.
3. Dredge in Kentucky Colonel flour mixture
4. Fry at 375F degrees for 8-10 minutes depending on the size of the chicken piece

We do chicken for parties. Choose a buffet or plated menu including:

Chicken parmigiano

Southern Fried Kentucky Colonel-style

Chicken Marsala

Chicken Piccata with capers

Mangia, Mangia!

Chef Peter