



# Copycat KFC? Is the leaked recipe the real deal?

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Copycat KFC? Is the "leaked" recipe the real deal?

We put the recipe from the now famous Chicago

Tribune article to the test and here's what we found!

**Course**          Dinner

**Prep Time**    20 minutes

**Cook Time**    18 minutes

**Total Time**   38 minutes

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## Ingredients

- 2 tsp table salt
- 1 1/2 tsp dried thyme
- 1 1/2 tsp dried basil
- 1 tsp dried oregano
- 1 Tbsp celery salt
- 1 Tbsp black pepper
- 1 Tbsp dry mustard powder
- 4 Tbsp paprika
- 2 Tbsp garlic salt
- 1 Tbsp ground ginger
- 3 Tbsp white pepper
- 1 Tbsp MSG optional
- 2 cups white flour
- vegetable oil for deep frying

## Instructions

1. Mix all of the herbs and spices together first, making sure there are no lumps in the mixture from spices that have clumped in storage.
2. In a large bowl, add the herb & spice mixture to the flour and mix well until the spices are evenly distributed.

3. Cut 2 whole chickens into 9 pieces each (2 drumsticks, 2 thighs, 2 wings, 2 side breasts and a centre breast)
4. Dip each of the pieces in plain water, shake and dredge in the flour and spice mixture. Repeat for all of the remaining pieces. Leave the pieces to sit in the dredge for 10-15 minutes while the oil heats up. This will help the coating stick to the chicken better.
5. Preheat a vegetable oil filled deep fryer to 340 degrees F
6. Shake off the excess coating from the pieces and fry for up to 18 minutes for the largest pieces. Wings generally take 8-10 minutes, drumsticks about 12-15 minutes depending on size. I use a meat thermometer to test the pieces and remove them individually when they reach an internal temperature of 180 degrees F.
7. Place cooked pieces on a rack that has been placed on top of a cookie sheet.
8. Hold the cooked chicken in a 150 degree oven if you need to cook the chicken in multiple batches. In that Case I always start with the latest pieces and end with the smallest to minimize the time in the oven.

## **Recipe Notes**

The flour and spice mixture I found to be sufficient for 2 whole chickens. If using only one, then spit the mixture in half and store one half in an airtight container until the next time you use it.

The original recipe in the article used fractions of tablespoons as measurement for some ingredients. I have converted those measurements to teaspoons in those cases, for ease of understanding and measuring.

NOTE If using MSG in the flour dredge you can cut the salt in the dredge by half if you like.