

Campo Lindo Fried Chicken



INGREDIENTS

1 gal AP Flour
¾ cup paprika
3 oz. granulated garlic
1 Tbs Black Pepper
1 Tbs White Pepper
1 tsp Cayenne
½ cup Chili Powder
½ cup Kosher Salt

DIRECTIONS

Fry Chicken Flour:

Mix dry ingredients together.

Preparing the Chicken:

Season the chicken with Salt and Black Pepper, Dredge in the Seasoned flour then into the Buttermilk mixture and once again into the Seasoned flour.

Fry for 12-15 minute until cooked through. Depending on the size of your bird.

specialty of:
Executive Chef John McClure

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