



Skillet-Fried Chicken



Prep Time 10 MIN	Total 45 MIN	Servings 6	Ingredients 6
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Ingredients

- 1/2 cup Gold Medal™ All Purpose Flour
- 1 tablespoon paprika
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 3- to 3 1/2-lb cut-up whole chicken
- Vegetable oil

Instructions

- 1 In shallow dish, mix flour, paprika, salt and pepper. Coat chicken with flour mixture.
- 2 In 12-inch nonstick skillet, heat about 2 cups oil (1/4 inch) over medium-high heat. Cook chicken in oil, skin sides down, about 10 minutes or until light brown; reduce heat to low. Turn chicken skin sides up.
- 3 Cook uncovered about 20 minutes, without turning, until juice of chicken is clear when thickest pieces are cut to bone (at least 165°F).

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