

# Delaware Fried Chicken

## Ingredients

- 1 cup flour
- 2 Tbsp Old Bay seasoning
- 1 Tbsp kosher salt
- 1 Tbsp ground black pepper
- 3 - 4 lbs chicken pieces
- 2 - 3 cups cooking oil
- 2 slices bacon

## Directions

Place flour, Old Bay seasoning, salt and pepper in a large sealable plastic bag or paper sack and shake to mix. Working two pieces at the time, pat dry the chicken pieces, place them in the bag and shake until the chicken is coated with the seasoned flour

Heat oil in a large frying pan, saute pan or cast-iron skillet over medium-high heat. Add bacon slices and continue heating until it reaches the temperature of 360°F in a candy thermometer. Remove bacon.

Working in batches if necessary, so as to not overcrowd the chicken, place chicken in the hot oil, skin side down. Cover and adjust temperature so the oil still bubbles. Cook for 5 minutes. Uncover and cook for 10 more minutes, adjusting temperature as necessary. Turn chicken pieces, cover again and cook for 5 minutes. Uncover and continue cooking for another 5 minutes.

Remove chicken to a wire rack or paper towels. Sprinkle with salt to taste and rest for 10 minutes before serving.