

Firecracker Fried Chicken Drumsticks

Servings: 6

Ingredients:

12 chicken drumsticks
1/4 cup hot pepper sauce
1/2 cup all-purpose flour
¼ cup yellow cornmeal
1 teaspoon salt
4 tablespoons vegetable oil for frying
2 resealable 2 gallon plastic bags

Directions:

1. To Coat: Remove skin from chicken and place in a re-sealable plastic bag. Pour sauce over chicken, seal bag and shake to coat.
2. In another re-sealable plastic bag combine the flour, cornmeal and salt. Add coated chicken, seal bag and shake to coat.
3. Heat oil in a large, deep skillet to medium high heat. Add chicken and fry, uncovered, for 15 minutes or until juices run clear. Turn occasionally to brown evenly.
4. Place in a foil lined greased 13X9 pan. Cover with foil and label.
5. On Day 2 of lab: Finish cooking by baking at 350°F for 30 minutes.