

Best City Chicken

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

7

Description

City chicken is a skewer of pork cubes that are breaded deepfried and then baked to resemble fried chicken I like to use all pork but the tradition is to use pork and veal combined I grew up in Northeast Ohio and this was my alltime favorite dish when I was little Now I make this oldfashioned comfort food for my family and they love it too

Ingredients

- - 2 pounds boneless pork
- cut into 1 1/2-inch cubes - 14 (4 inch) skewers - salt and ground black pepper to taste - seasoned salt (such as LAWRY'S®) to taste - 4 eggs - 3 tablespoons milk - 2 cups Italian seasoned bread crumbs - 2 cups vegetable oil for frying

Instructions

1. Gather the ingredients. Thread 2 or 3 cubes of pork onto each skewer. Sprinkle pork on all sides with salt
2. pepper
3. and seasoned salt; set the skewers aside. Whisk eggs and milk together in a bowl. Place bread crumbs in a separate bowl. Pour 2 cups of water into a 9x13-inch baking dish with a wire rack set in the dish; set the dish aside. Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Dip each pork skewer into egg mixture
4. then press into bread crumbs to coat; dip pork skewers a second time into egg mixture and then crumbs. Lower pork skewers carefully into the hot oil in batches. Fry until crisp and golden
5. about 3 minutes per side. Transfer to a paper towel-lined plate to drain. Repeat with remaining pork skewers. Arrange fried pork skewers on the wire rack in the baking dish. Cover the dish tightly with aluminum foil. Carefully transfer the baking dish into the preheated oven and bake for 20 minutes. Remove foil and bake 10 minutes more to dry out the crumb coating. Editor's Note: The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
6. ingredient density
7. and the specific type of oil used.