



Mustard Fried Chicken

Savannah · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This mustard fried chicken recipe uses wings seasoned with a delicate mixture of spices coated in mustard and floured before being fried until crisp. If you don't have a deep fryer, you may use a heavy skillet, but I recommend a deep fryer for crispier chicken. This chicken is so good.

Ingredients

- - 5 pounds chicken wings
- separated at joints
- tips discarded - 2 tablespoons garlic powder - 2 tablespoons onion powder - 2 tablespoons ground black pepper - 1 tablespoon seasoned salt - 1 tablespoon monosodium glutamate (MSG
- or Accent flavor enhancer) (Optional) - 3 tablespoons prepared yellow mustard - 3 cups all-purpose flour - 1 quart oil for frying
- or as needed

Instructions

1. Season chicken wings on both sides with garlic powder
2. onion powder
3. pepper
4. seasoned salt
5. and MSG. Use a basting brush to coat each wing with a thin layer of mustard. Pour flour into a plastic bag
6. add chicken
7. and shake to coat. Heat oil in a deep fryer or heavy skillet to 350 degrees F (175 degrees C). Cook chicken in hot oil until no longer pink and the juices run clear
8. about 6 minutes per side. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Drain on a paper towel-lined plate. Allow to cool for 5 minutes before serving. Cook's Note
When seasoning the chicken wings
9. I like to lay them out on a big plastic bag for easier clean-up.