

Southern Fried Chicken

Ingredients

2 lb Chicken Legs (or 6 legs)
2 1/4 t Salt
1 1/2 t Black Pepper
1 1/2 t Garlic Powder
1 1/2 t Paprika
1 t Onion Powder
1 t Italian Seasoning
1 c Flour
1 1/2 t Baking Powder
1/4 c Cornstarch
2 Eggs (room temperature)
1 T Hot Sauce
2 T Milk
1/4 c Water
1 T Olive Oil

Instructions

1. Cover a baking tray with foil and add a rack on top. Spray the top of the rack with cooking spray. Wash and dry chicken, and place in large bowl. Prick chicken all around with a sharp paring knife. Add olive oil and mix well.
2. In a small bowl combine 2 teaspoons salt, black pepper, garlic powder, paprika, onion powder, and Italian seasoning.
3. Coat chicken generously with about a tablespoon of the spice mixture. Really rub it in! Set aside. In a large bowl mix together flour, baking powder, 1/4 teaspoon salt, cornstarch, and remaining spice mix. Set aside.
4. In a medium dish, beat together eggs, hot sauce, milk, and water. Coat chicken very lightly in the flour mixture, shaking off the excess. Place on

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the rack to allow time for some of the flour to absorb. Repeat with the remainder of the chicken.

5.Coat the chicken in the egg mixture then shake off excess. Immediately, coat the chicken lightly in the flour mixture again, shaking off excess.

Then return chicken to the rack and repeat with remaining chicken.

6.Let chicken rest for about 15 minutes. Turn your airfryer on to 400 degrees. Spray the chicken with kitchen spray over the top then flip and spray the other side all over.

7.Cook in air fryer for 20 minutes then flip chicken over and cook for another 20 minutes. Once chicken is crisp remove and let chicken rest for about 5 minutes. Serve immediately.