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Source: Giada's Family Dinners by Giada De Laurentiis

Recipe: Pollo Frito (fried chicken)

## Ingredients:

¼ cup fresh lemon juice (from about 2 lemons)

¼ cup extra-virgin olive oil

1 ½ teaspoons salt

1 teaspoon freshly ground black pepper

1 (3 ½ pound) frying chicken, cut into 8 serving pieces

Approximately 2 cups olive oil, for frying

1 cup all-purpose flour

Lemon wedges

## Steps:

In a lart resealable plastic bag, combine the lemon juice, extra-virgin olive oil, salt & pepper. Add the chicken pieces & seal the bag. Gently shake the bag to ensure the chicken is coated with the marinade. Refrigerate for at least 2 hours & up to 1 day, turning the bag occasionally.

Preheat the oven to 200 degrees F. In a large cast-iron pan or other heavy frying pan, add enough oil to come 1/3 inch up the sides of the pan. Heat the oil over medium heat. Meanwhile, drain the marinade from the chicken & pat the chicken dry with paper towels. Dredge half of the chicken pieces in the flour to coat completely; shake off the excess flour. Add the coated chicken to the hot oil & fry until it is golden brown & just cooked through, turning occasionally, about 25 minutes. Using tongs, transfer the chicken to a paper towel-lined plate to drain the excess oil. Then place the fried chicken on the baking sheet & keep warm in the oven while frying the remaining chicken. Repeat coating & frying the remaining chicken.

Arrange the fried chicken on a warm platter & serve with the lemon wedges.