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Source: Cookbook titled, "My Year in Meals" by Rachael Ray

Recipe: Mexican-Style Fried Chicken

Ingredients:

¾ cup honey, plus more for drizzling

3 tablespoons cider vinegar

4 skin-on, bone-in chicken thighs

4 skin-on, bone-in drumsticks

2 large skin-on, bone-in chicken breasts, halved crosswise into pieces similar in shape & size to the thighs

Salt & pepper

Oil for frying, such as soy or canola

4 extra-large egg whites

1 cup flour

¾ cup cornmeal or fine bread crumbs

1 teaspoon baking powder

1 tablespoon ancho or medium-heat chile powder

1 ½ teaspoons smoked sweet paprika

1 teaspoon garlic powder

1 teaspoon granulated onion

1 teaspoon ground cumin

1 teaspoon ground coriander

1 lime, cut into wedges, for serving

Steps:

In a large bowl, combine the honey & vinegar. Add the chicken & toss to coat. Marinate 4 hours in the fridge.

Drain the chicken pieces on paper towels & season with salt & pepper

Fill a countertop fryer with oil or pour 3 inches of oil into a large dutch oven. Heat oil to between 350 & 375F for frying

Line up 2 shallow bowls on the counter: beat the egg whites in one; mix together the flour, cornmeal, baking powder, & spices in the second. Coat the chicken in the egg whites, then toss in the flour mixture. Fry in small batches until deep golden brown & juices run clear, 12 to 14 minutes per batch.

Season the hot chicken with a little extra salt as it comes out.

Serve with lime wedges

Serves 4 to 6