



## Kopy Kat Chicken (KFC Cheat)

### Ingredients

4 chicken thighs and 4 chicken drumsticks

600g plain flour

200g self raising Flour

4 tbsp paprika

2 tbsp white pepper

2 tbsp garlic powder

1 tbsp ground ginger

1 tbsp mustard powder

1 tbsp celery salt

1tbsp salt

1 tbsp ground black pepper

½ tbsp of oregano

½ tbsp thyme

3 egg whites

Drop of milk

Sunflower oil to deep fry

### Instructions

- ♦ Make sure that your chicken, eggs and milk are all at room temperature
- ♦ Mix the flours and all the spices together in a bowl
- ♦ Mix the egg and milk together in a separate bowl
- ♦ Dip each chicken piece into the flour and spice mixture to lightly dust, remove from the flour and place on one side
- ♦ Then dip each piece of floured chicken in the egg mixture, shake off any excess then put back into the flour mixture to coat
- ♦ Place in a deep fat fryer for around 15 minutes or until cooked through