

Comfort Foods That Sizzle

(NAPSA)—The best and most indulgent comfort foods are those that are deep fried—chicken, french fries, battered vegetables and delicious treats like home-made donuts—to deliver terrific flavor and immense satisfaction.

In Rick Browne's latest cookbook, *The Frequent Fryer Cookbook* (ReganBooks, 2003), the television food show host and author sets out to demystify frying and to showcase the culinary delights of fried foods—dishes anyone can duplicate at home.

When Browne isn't frying a whole turkey in a giant pot, he rustles up his tasty fried foods in his Maxi-Fry Deep Fryer from T-Fal. With its 2.2-lb. family-size food-basket, the fryer can sizzle a hefty batch of chicken, fries or onion rings in no time. Its adjustable thermostat maintains oil temperature so foods quickly seal on the outside, locking out excess oil absorption.

For added safety, the Maxi-Fry is equipped with an external handle to raise and lower the fryer basket, sealed locking lid to prevent spillage and thermal-insulated housing to keep the exterior safe to the touch. Easy to clean, the basket and cover pop right into the dishwasher for the ultimate in convenience.

Ready now for some sizzling, tasty comfort foods? Here are three scrumptious and easy-to-do dishes from Rick Browne.

Southern Deep-Fried Chicken Serves 4

2 eggs beaten
1 cup heavy cream
1 cup stale beer
2 cups all-purpose flour
1 cup potato flour
2 teaspoons garlic salt
1 teaspoon white pepper



Photo: Lou Manna

The culinary delights of fried foods can be easy to create at home if you have the right tools.

**4 pounds chicken parts
washed and dried**

Preheat oil at the highest setting in a T-Fal Maxi-Fry. In a wide bowl, mix the eggs, cream, beer and lightly whip until foamy. Set aside. In a plastic bag, mix the flours, garlic salt and pepper. Dip each piece of chicken into the egg mixture, then drop into plastic bag with flour mixture and shake to coat chicken.

Remove coated chicken to a plate and continue until all the chicken is coated. Place 3 or 4 chicken pieces at a time into basket and cook until golden, 8-10 minutes.

Be sure to cook small batch at a time so the pieces don't touch each other in the hot oil. Remove chicken from oil and drain on paper towels and serve.

Heavenly Fried Oysters Serves 4 to 6

$\frac{1}{2}$ cup flour
18 large fresh oysters,
shucked
2 eggs
4 tablespoons heavy cream
1 cup fine dry bread crumbs

2 tablespoons dried parsley
1 teaspoon each garlic
powder, salt, citrus pepper
Lemon wedges for garnish

Heat oil at highest setting in a T-Fal Maxi-Fry. Put flour in a paper bag. Drain oysters, drop in paper bag and shake until coated. Set aside. Beat eggs and cream in bowl. Combine all other ingredients in other bowl. Dip floured oysters in cream and egg mixture, then into the bread crumbs. Fry 2-3 minutes, or until golden brown. Drain on paper towels. Serve with lemon wedges.

Drizzled Dropcakes Serves 4 to 6

2 eggs, separated
 $\frac{1}{4}$ cup brown sugar
1 cup cake flour, sifted
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup whole milk
Powdered sugar for
sprinkling

Heat oil at highest setting in a T-Fal Maxi-Fry. In medium bowl, beat egg yolks and sugar until smooth. In separate bowl combine flour, baking powder, cinnamon, salt and add to egg yolk mixture. Add whole milk and stir until smooth. Whip egg whites in separate bowl until firm and gently fold into batter. Using a small ice cream scoop or teaspoon drop batter into hot oil and fry until golden brown, about 2 minutes, turning once.

Remove from oil, drain on paper towels. Sprinkle warm cakes with powdered sugar and serve.

For more recipes, visit www.t-falusa.com.