

Game Day Gusto

An Inexpensive Fried Chicken Dinner With A Kick

(NAPSA)—Fried chicken may be a down-home tradition during football season, but it didn't begin in the South. Fried chicken was known as pollo fritto in Italy and Ga Xao in Vietnam before it became a culinary habit in the Southern United States.

But with food prices soaring, you can still create a delicious fried chicken dinner for friends and family on game day for less than \$10. You can give your fried chicken a kick by using both ground peanuts and a special soybean and peanut frying oil blend.

To save money, your oil can be used several times as long as you don't overheat it. After cooking, cool, strain and store the oil in a cool, dark place for future use.

Peanut Fried Chicken

Ingredients:

- 1½ gallons LouAna Southern Frying Oil
- 1½ cups all-purpose flour, divided
- 3 teaspoons salt, divided
- 1 teaspoon freshly ground black pepper
- 1 cup salted, dry-roasted peanuts
- 2 cups buttermilk, divided
- 2 large eggs
- 1 (4-pound) whole fryer chicken, cut into 6 pieces

Preparation and Cooking:

Place oil in a large fryer, Dutch oven or another thick-walled iron cooking pot with a tight-fitting lid; heat to 350°.



You can have the fun of fried chicken and football and still meet your money-saving goals.

Combine 1 cup flour, 2 teaspoons salt and pepper in a shallow dish, stirring well with a whisk.

Place remaining ½ cup flour and nuts in a food processor; process until finely ground. Add peanut mixture to flour mixture, stirring well.

Combine buttermilk and eggs in a shallow dish, stirring well. Season chicken evenly with remaining 1 teaspoon salt; dredge in flour mixture. Dip chicken in buttermilk mixture; dredge in flour again.

Fry chicken in hot oil 15 minutes or until golden; move to a paper towel-lined plate. Serve immediately.

Serves four people.

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