

KFC Original Fried Chicken.

1 frying chicken, cut into frying pieces

The 11 herbs and spices

2 eggs, well beaten

2/3 cup milk

Vegetable oil to cover bottom of your skillet; about 1/2 inch deep.

1. Combine eggs and milk. Set aside.
2. Combine flour with the Italian dressing and soup mix.
3. Dip chicken pieces in milk-egg mixture and roll them in the

flour-seasoning mixture. Repeat procedure.

4. Fry pieces over medium heat for 25 to 30 minutes, turning often.

5. Remove from fire. Drain and serve.

Chicken Like the Colonel's

-----ELEVEN SECRET SPICES-----

1 tablespoon Rosemary

1 tablespoon Oregano leaves

1 tablespoon Powdered sage

1 teaspoon Powdered ginger

1 teaspoon Marjoram

1 1/2 teaspoons Thyme

3 tablespoons Packed brown sugar

3 tablespoons Dry minced parsley

1 teaspoon Pepper

1 tablespoon Paprika

2 tablespoons Garlic salt

2 tablespoons Onion salt

2 tablespoons Powder chicken bouillon*

1 package Lipton tomato cup-a-soup mix

* or 4 cubes mashed There are actually 11 spices in the above combination, but an additional 3 ingredients were necessary to derive that special flavor.

Place all ingredients in blender with on/off speed for 3-4 minutes to pulverize, or rub through a fine strainer.

Store in an airtight container so it will not lose potency. Makes about 3/4 cup. To use with flour: Add 1 oz. mix to a cup of flour for coating chicken.