



Triple-Dipped Fried Chicken

Ingredients

- 1 quart vegetable oil, for frying
- 4 1/3 cups all-purpose flour, divided
- 1 1/2 tablespoons garlic salt
- 1 tablespoon ground black pepper
- 1 tablespoon paprika
- 1/2 teaspoon poultry seasoning
- 1 1/2 cups beer (plus more as needed)
- 2 egg yolks, beaten
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 whole chicken (about 3 pounds), cut into pieces

Instructions

1. Preheat the Oil:

Heat vegetable oil in a deep fryer or heavy pot to 350°F (175°C).

2. Prepare the Seasoned Flour:

In a medium bowl, combine 3 cups flour, garlic salt, 1 tablespoon black pepper, paprika, and poultry seasoning. Set aside.

3. Make the Beer Batter:

In a separate bowl, whisk together 1 1/3 cups flour, beer, egg yolks, 1 teaspoon salt, and 1/4 teaspoon black pepper.

Add more beer if needed to create a smooth, pancake-like batter.

4. Dredge the Chicken:

Lightly moisten chicken pieces with water.

First, coat in the seasoned flour mixture and shake off the excess.

Second, dip into the beer batter to coat thoroughly.

Third, dredge once more in the seasoned flour for a final crispy layer.

5. Fry Until Golden:

Carefully lower chicken pieces into the hot oil in batches.

Fry for 15–18 minutes, or until golden brown and cooked through.

The internal temperature should reach 165°F (74°C) near the bone.

6. Drain and Serve:

Transfer chicken to a paper towel-lined plate to drain. Serve hot and crispy!