



## Sage Southern Fried Chicken

Prep Time: 25 Minutes

Cooking Time: 15 Minutes

Serves 6

### Ingredients:

- 4 large Eggs , beaten
- 2 tsp. Fresh Sage , crushed
- 3.33 oz. Water
- 2 oz. Louisiana Hot Sauce
- 16 oz. Self-Rising Flour
- 1 Tbsp. Pepper
- 3 tsp. Salt
- 1 Tbsp. Garlic Powder
- 40 oz. Frying Chicken

### Directions:

1. In a medium bowl, beat eggs with the water. Add hot sauce.
2. In another bowl, combine flour, salt, pepper, and garlic powder.
3. Dip chicken in the egg mixture and then coat well in the flour mixture.
4. Preheat oil to 350° F in a deep fryer. Load fryer basket with chicken, but not more than half full.
5. Fry chicken in oil until brown and crisp. Dark meat will take 13–14 minutes. White meat will take 8–10 minutes.