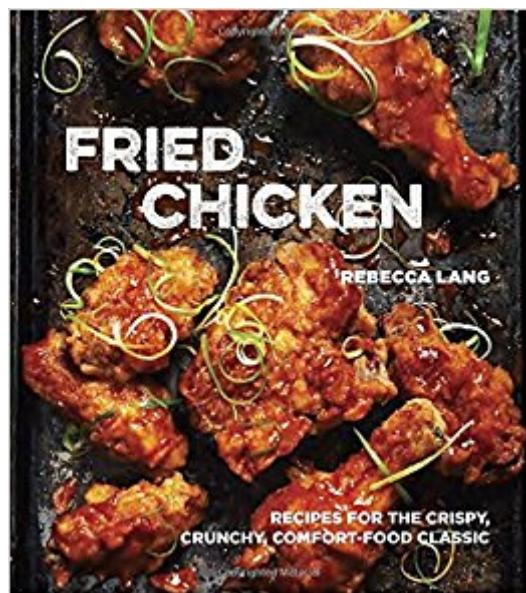


The book was found

Fried Chicken: Recipes For The Crispy, Crunchy, Comfort-Food Classic



Synopsis

An irresistibleÂ Â cookbook featuring more than 50 family-friendly fried chicken recipes, including classic Southern, globally influenced, and skillet- and deep-fried variations. Fried chicken is comfort food at its finest. Served alongside a biscuit, atop waffles, or just on its own, fried chicken is one of the most universally loved foods around. InÂ Â Fried Chicken, Southern chef Rebecca Lang collects 50 of the most tantalizing, crowd-pleasing variations on the classic. There are perennial favorites like Buttermilk-Soaked, Bacon-Fried Chicken Smothered in Gravy; Tennessee Hot Chicken; kid-friendly Chicken Fingers; and even Gluten-Free Southern Fried Chicken. Also featured are internationally inspired recipes, such as Saigon Street Wings, Chinese Lollipop Wings, Mexican-Lime Fried Chicken Tacos, and Korean Fried Chicken with Gochujang Sauce. All of these recipes are impeccably tested, foolproof, and will have the whole family singing the praises of perfectly fried poultry.

Book Information

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Customer Reviews

Ã¢â€”Â“There is no better guide to take us on this journey of bubbles, sizzles, and perfectly crisped birds than Rebecca Lang. She has tested every recipe with precision and patience, and it shows in every delicious bite: each page of this cookbook brings you a step closer to fried-chicken perfection.Ã¢â€”Â•Ã Â Ã¢â€”Â•Nathalie Dupree, author of Mastering the Art of Southern Cooking

REBECCA LANG is a food writer, cooking instructor, television personality, and a ninth-generation Southerner. Born and raised in South Georgia, she is the author ofÂ Â Southern

Living's A Around the Southern Table, Quick-Fix Southern, A Mary Mac's Tea Room, and A Southern Entertaining for a New Generation. She has appeared on A Fox & Friends Weekend, WGN America's A Midday News, and numerous regional and local networks. Rebecca and her cooking have been featured in more than 50 nationally televised A Southern Living A food segments and in publications such as the A Wall Street Journal, the A Atlanta Journal-Constitution, the A Washington Post, the A Houston Chronicle, A Wine Enthusiast, FoxNews.com, A The Daily Meal, A Glamour, and A Fitness. She serves as a contributing editor for A Southern Living A and myrecipes.com, teaches cooking classes across America, and has been the spokesperson for Georgia's official vegetable, Vidalia onions.

If I never actually fry the chicken, this was a great read and a great book to own. However, I do plan to purchase the same type of fryer Rebecca Lang used and get started soon. The fryer is on my birthday present list...Lots of tempting recipes and easy instructions. I read through every recipe and marked the ones I will be trying and there are quite a few. I have been using a famous Food Network's recipe and am always complimented on the south Georgia version. But I am looking forward to a real fryer for chicken as suggested and used in these recipes. Branching out a bit. She also suggested using a good seasoned cast iron skillet but it always makes such a mess and keeping the temperature even is difficult. Although, somehow my mom's and grandmother's chicken was always perfect in the iron skillet. It could have been the natural chicken vs. the grocery store version that I never buy having learned my lesson which is also mentioned in the book; fresh, organic chickens, only.

Ms. Lang does it again! She is a southern cook who knows how to tempt your taste buds with delicious recipes. And who doesn't love to indulge and eat fried chicken? These are delicious recipes that anyone can enjoy!

As advertised, no problems

Rebecca Lang is a true southern cook who knows how to fry chicken! After a year of research and testing recipes, Lang offers a variety of fried chicken recipes that will appeal to old and young alike!

My favorite food. Many great ideas.

This is a fabulous cook book. Everything you need to know about fried chicken!! I especially like the savory country captain recipe!

I started using it the first day I love this book very flavorful recipets

Great cookbook!

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