

# Here's help with frying chicken

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**Deep-frying tips** • Never fill pot more than half full of oil. • Use a clip-on candy thermometer to regulate temperature. • Wear long sleeves. • Don't cover any pan while frying. Condensation can build up on the inside of the lid and drop back into the oil. Water in hot oil causes the oil to spatter and pop. • Don't reuse oil, if possible. Fresh oil is less likely to smoke and doesn't soak into food as much as reused oils.

**Pan-frying tips** • Use a heavy-bottomed pan, like cast iron, to easily maintain temperature. • After the chicken is placed in the pan, increase heat slightly. The cold chicken cools the hot oil. • Use a splatter screen to minimize cleanup time. • Turn chicken with long-handled tongs as little as possible, preferably once. • Fill pan with enough oil to come halfway up sides of chicken pieces.

**Essential equipment for frying** • Large stockpot for deep frying or cast-iron skillet for pan frying • Splatter screen • Candy thermometer (ideally, electronic)