

1 whole chicken cut up (3-4 lbs.)

Salt and Pepper chicken then cover and put back in refrigerator for 2-4 hours.

Remove chicken and allow to come up to room temperature.

Combine 3 eggs, 1/3 cup of water and 1 cup of hot sauce in a 9x13 pan

Add chicken to egg mixture, coat and return to refrigerator for 1 hour.

Add 4 cups peanut oil to a cast iron skillet or dutch oven and bring temperature to 360 degrees.

Combine 2 cups all-purpose flour with one teaspoon salt and one teaspoon pepper in another 9x13 pan.

Remove chicken from refrigerator and dredge pieces in flour mixture until thoroughly covered.

Now add the pieces to the oil one at a time.

You'll notice that the temperature of the oil starts to drop.

Adjust your heat to keep the oil at 350 degrees.

Continue cooking chicken, turning frequently.

Chicken is done when the breasts and wings reach 160 degrees and legs and thighs reach 175 degrees. (13-16 minutes)

Remove from oil and drain on a paper bag.

Enjoy!!!