

Reveal the legendary recipe of KFC fried chicken since 1940

KFC fast food chains are still popular all over the world. That's because of a recipe for legendary KFC fried chicken since 1940.

The esoteric recipe for the great success of **KFC fried chicken** has always been an absolute secret unknown until today (since 1940). However, just recently, the Chicago Tribune newspaper unveiled a "secret" recipe that creates a reputation for KFC fried chicken to the public. The formula includes " **11 herbs and spices** " by the nephew of Colone Sanders (*KFC founder and also the symbol of this brand*) in notes from Colone Sanders' second wife.

Perhaps this will greatly affect KFC but at least users can completely make this delicious dish without having to go to KFC chain stores anymore. Here is the legendary recipe to help you make delicious fried chicken dishes like KFC:



1. Cooking time: 30 minutes
2. Time to marinate meat: 20-30 minutes
3. Fried time: 15-18 minutes
4. Servings: 4 people eat

Materials to prepare:

1. 2 cups of flour
2. 2/3 tablespoon salt

3. 1/2 tablespoon dry thyme
4. 1/2 tablespoon dried basil
5. 1/3 tablespoon of dried marjoram
6. 1 tablespoon of salt & spices (*celery salt*)
7. 1 tablespoon black pepper
8. 1 tablespoon dried mustard
9. 4 tablespoons bell pepper powder
10. 2 tablespoons garlic salt
11. 1 tablespoon ginger soup
12. 3 tablespoons of white pepper
13. 1 cup of low-fat ice cream
14. 1 egg is available
15. 1 sliced ??chicken; The fillets should be cut in half to fry more evenly
16. Cooking oil



© chicagotribune.com

Detailed steps:

1. First, mix the flour and all the spices in a large bowl.
2. Next, beat the low fat egg and cream into another bowl. Soak chicken in egg cream mixture for 20-30 minutes at room temperature.
3. Remove each piece of chicken from the mixture, allow to drain. Then roll the chicken pieces through flour and spices, remove the excess powder and leave the chicken pieces for 20 minutes.
4. While waiting for the chicken to absorb spices, pour about 7-8 cm of cooking oil into a high pot (or you can use a Dutch pot also) and heat it at a temperature of about 175 degrees Celsius (347 degrees F). Use a specialized thermometer for cooking to monitor the temperature. When the temperature has reached 175 degrees Celsius, reduce the heat to medium and start frying. Each time fry about 3-4 pieces of chicken until they have a golden brown crust about 15-18 minutes, turn chicken pieces only once. Put the cooked chicken out of the pot and place on a plate with a paper towel.



© chicagotribune.com

KFC fried chicken recipe is considered as one of the most valuable trade secrets in the food industry. Sanders signed copy of the recipe is stored in a safe at the company's headquarters in Louisville, Kentucky.

Refer to some more articles:

1. 12 common mistakes when cooking that you should avoid
2. 9 great home cleaning techniques save time
3. Why should you put a coin in the refrigerator before leaving the house?

Having fun!

You finished reading the article "**Reveal the legendary recipe of KFC fried chicken since 1940**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.