



Roadside Gourmet

the

The Roadside Gourmet

cook
book

Campfire Fried Chicken

from the roadside gourmet www.thelap.ca/roadsidegourmet

prep time

5 mins

cook time

30 mins

serves

2 to 3

things you need

1 cup

seasoned bread crumbs

1 tsp

salt

3 tbsp

montreal steak spice

1 cup

flour of your choice

4

eggs

1 tsp

paprika

10

chicken legs

2 tbsp

vegetable oil

1

campfire

here's how

- 1 In a freezer bag, combine bread crumbs and montreal steak spice. In a second bag, combine flour, salt and paprika.
- 2 Crack 3 eggs into a 3rd freezer bag and combine with chicken legs. Mix well.
- 3 Move chicken from "egg bag" to "flour bag", mix well. Move chicken from "flour bag" to "breadcrumb bag".
- 4 Crack 4th egg into "breadcrumb bag", dump the remaining egg from the "egg bag" into the "breadcrumb bag". Mix until each chicken leg is coated completely with mixture.
- 5 Place chicken into cast iron pan with oil that has been heating on hot coals from campfire. Cover, and place hot coals on lid.
- 6 Turn once after 15 minutes. Recover and leave in hot coals for 15 more minutes or until the internal temperature of chicken reaches 180 degrees F.

helpful notes

After getting your fire down to embers, keep a main pile for cooking on but also set some embers aside in the pit. Add more wood to the secondary pile of embers to create more embers if needed to keep the cooking pile hot.

Visit us at: www.thelap.ca/roadsidegourmet



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