

WALT DISNEY World.

# COOKING UP *the* MAGIC

## Hoop-Dee-Do Musical Revue Fried Chicken

### INGREDIENTS (Serves 4 to 6)

#### BRINE:

3 cups cold water  
2 tablespoons garlic powder  
4 tablespoons coarse salt  
1 medium chicken, cut into 2 legs,  
2 breasts, 2 thighs, and 2 wings

#### FRIED CHICKEN:

Canola oil, for frying  
Reserved brined chicken  
3 cups, all-purpose flour  
1 cup cornstarch  
1 tablespoon coarse salt  
1 tablespoon paprika  
1 tablespoon onion powder  
2 teaspoons ground white pepper

### DIRECTIONS

#### FOR BRINE:

Combine cold water, garlic powder, and coarse salt in a large glass bowl. Add cut up chicken.

Cover and refrigerate for 8 hours.

#### FOR FRIED CHICKEN:

With caution, heat 3 inches of oil in a heavy bottomed pot until it reaches 350°F.

Remove chicken from brine and pat dry.

Whisk flour, cornstarch, salt, paprika, onion powder, and white pepper in a shallow bowl or pie plate. Dredge chicken in seasoned flour, making sure to fully coat each piece.

Carefully place chicken in hot oil, working in batches if necessary. Cook chicken, turning once, 13-14 minutes for breasts, 9-10 minutes for thighs, 7-8 minutes for legs and wings, until all meat reaches an internal temperature of 165°F.

Carefully remove from oil and drain on paper towels.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

