

# Farm House Fried Chicken with Country Style Gravy



## Ingredients:

- 4 Whole Chickens cut into pieces
- ¼ oz. salt
- 1/8 oz. pepper
- 1 qt. Buttermilk
- 4 oz. Dijon Mustard
- 1 Tbsp. Tarragon, chopped
- 8 oz. All Purpose Flour
- 16 oz. Asoyia **ULTRA** LOW LIN SOYBEAN OIL
- 24 oz. Milk

Print, trim, and fold on dotted line.

Asoyia Corporate Web Site: [www.Asoyia.com](http://www.Asoyia.com)

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1. Cut chicken into pieces, trim and season well with salt and pepper.
2. Combine buttermilk, mustard and tarragon. Add chicken pieces and turn until coated evenly. Let chicken marinate for at least 4 hours (or even overnight) in the refrigerator.
3. Remove chicken pieces from the marinade and drain. Do not wipe.
4. Roll chicken in flour until well coated. Let rest 5 minutes after coating with flour.
5. Heat oil in a chicken fryer pan. Add the pieces without crowding. Cook, turning occasionally until well browned and cooked through. (Alternatively, you can fry the chicken in your deep fryer)
6. Remove the chicken from the fryer and drain on absorbent toweling.
7. If you used a chicken fryer pan, pour off all but about 2 oz. of Asoyia from the pan (or start with a fresh pan). Add 2 oz. flour to make a roux. Cook the roux for 5 to 6 minutes until bubbling around the edges and turning a light golden color. Do not burn!
8. Add the milk to the roux, stirring well with a whip over medium heat to remove all lumps. Simmer gravy at least 15 minutes. Adjust seasoning with salt and fresh ground pepper.
9. Serve the chicken with the gravy and mashed potatoes.

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