

Bourbon Brined Chicken

Good for 8 pieces:

2/3 cup Bourbon
1/4 cup packed light brown sugar
2 bay leaves
8 black peppercorns
1/4 Cup Kosher salt
4 cups warm water

4 pieces:

1/3 cup bourbon
2 tbs Lt. Brown Sugar
2 tbs kosher salt
4 peppercorns
1 bay leaf
2 cups warm water

Combine the above in a large bowl. Add warm tap water and stir until sugar and salt dissolve. Put chicken in a 1 gallon zip lock bag and add brine. Refrigerate 12-24 hours, turning occasionally.

For oven fried chicken:

Mix the seasonings of your choice with an appropriate amount of Panko. Spray the Panko mixture with cooking spray and stir. Repeat 3 more times to thoroughly dampen the Panko. Beat an egg (for 4 pieces). Pat the chicken dry and dredge in the egg then the Panko mix and place on a baking pan liberally sprayed with cooking spray and bake at 350 for 50-60 minutes.