Southern Fried Chicken

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 3/4 teaspoon salt
- 1/2 teaspoon rubbed sage
- 1/2 teaspoon pepper
- 1/4 teaspoon dried thyme
- 1 large egg
- 1/2 cup whole milk
- 1 broiler/fryer chicken (3 to 3-1/2 pounds), cut up
- Oil for frying

- **CREAMY GRAVY:**

- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon dried thyme
- 1/4 to 1/2 teaspoon pepper
- 2-1/2 cups whole milk
- 1/2 cup heavy whipping cream

Directions

1. In a shallow dish, combine the first 7 ingredients. In a shallow bowl, beat egg and milk. Dip chicken pieces into egg mixture, then place in flour mixture, a few pieces at a time, and turn to coat.
2. In a large skillet, heat 1/4 in. oil; fry chicken until browned on all sides. Cover and simmer for 35-40 minutes or until juices run clear and chicken is tender, turning occasionally. Uncover and cook 5 minutes longer. Drain on paper towels and keep warm. Drain skillet, reserving 3 tablespoons drippings.
3. For gravy, in a small bowl, combine the flour, salt, thyme and pepper. Gradually whisk in milk and cream until smooth; add to skillet. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Serve with chicken.