Richard Pannell's Southern Fried Chicken

1 whole chicken, cut up into serving pieces

2 cups buttermilk

Salt and pepper to taste

6 cups shortening or lard

2 cups flour

1 tablespoon paprika

1 tablespoon garlic powder

1 teaspoon cayenne pepper

1. Place chicken in a large pan or bowl and season with salt and pepper. Cover with buttermilk and refrigerate for 24 hours turning at least once.

2. Add shortening to a large, deep cast iron skillet over medium heat; let melt. Meanwhile, measure flour, paprika and garlic powder into a standard brown-paper grocery bag.

3. Place chicken, 2 to 3 pieces at a time, in the bag and shake to coat. Piece by piece, shake off excess flour and carefully place chicken in the hot grease. Repeat until skillet is full, yet with pieces loosely arranged in a bottom layer. Continue with the remaining chicken, coating them and setting them on top of the bottom layer.

4. Cover the skillet. Let cook for approximately 8-10 minutes or until first side is golden brown. Hold lid upside down so it can be used like a plate. With tongs, set top layer of chicken in the lid; hold there while turning bottom layer over to fry second side. Place rest of chicken back on top. Cover again and cook for about 6 minutes more, until deeply golden.

5. Remove top layer and place bottom layer on paper towel to drain oil. Return top layer to skillet to finish cooking until done.

Makes 4 servings.