

Chicken Fried Chicken of the Woods



Ingredients

- 8 2oz pieces of young, chicken of the woods, the size of a small fist- this should weigh about 1lb
- All purpose flour as needed for breading
- A nice pinch of cayenne pepper and paprika
- 3 eggs, for breading
- A few sprigs of fresh thyme
- Lemon wedges for serving, optional

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

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Directions

1. Take your pieces of chicken mushrooms and trim off the tough part where the stem starts to attach to the tree. Wash and dry the mushrooms.
2. Season the flour lightly with salt, pepper, paprika and cayenne to taste. Toss the mushrooms first in flour, then in egg, then in flour again. If your chickens have been in the fridge for a day or two they might be a bit dry, and could have trouble allowing the coating to adhere. If this happens: don't worry, just repeat the breading process until they are coated nicely, sometimes I have to coat mine twice: flour/egg/flour/egg/flour.
3. Heat a pan with 1/4 cup cooking oil, as well as 2 tbsp unsalted butter. Add your breaded chicken mushrooms, the crushed clove of garlic, and the thyme. Cook the chicken of the woods until they are golden brown on each side, about 4-5 minutes, adding extra oil if the pan gets dry, then blot the mushrooms on a paper towel quickly to weep excess oil, sprinkle with a little salt and serve immediately.

[mushrooms](#), [chicken of the woods](#), [southern](#), [eggs](#), [lemon](#)

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