KFC Secret Recipe??

11 Spices — Mix With 2 Cups White Flour

- 2/3 Tsp Salt
- 1/2 Tsp Thyme
- 1/2 Tsp Basil
- 1/3 Tsp Oregano (sic)
- 1 Tsp Celery Salt
- 1 Tsp Black Pepper
- 1 Tsp Dried Mustard
- 4 Tsp Paprika
- 2 Tsp Garlic Salt
- 1 Tsp Ground Ginger
- 3 Tsp White Pepper

Notes:
1. KFC uses white flour that is much finer and lighter than ordinary all-purpose flour.
2. Dip chicken in buttermilk (or brine) prior to breading. Buttermilk gives the best results.
3. KFC reportedly adds MSG to the recipe in addition to the 11 herbs and spices.
4. The final missing piece, the other great secret to Kentucky Fried Chicken’s succulent deliciousness, is their use of a glorious piece of equipment called a pressure fryer. A cross between a pressure cooker and deep fryer, it fries the chicken under pressure, speeding up the process and yielding much juicier results.

Reports on this recipe say that it is not exactly like KFC, but very good. Difference could be attributed to type of flour, addition of MSG (which the reviewer did not use) and the pressure fryer that KFC uses.