

How Fried Chicken Becomes an American Classic

When the country was being colonized, Scottish immigrants settled in the South, bringing their fried chicken recipes with them. At the same time, African slaves introduced new seasoning and spices that were cooked in pig lard or oil, which kept the chicken moist and flavorful. Slaveholders allowed enslaved people to raise chicken, sell them, and since they worked in the kitchens of plantations, the art of frying chicken was perfected by African Americans. Fried chicken grew in popularity. It was often served on plantations and for other large gatherings. In 1824, the first accepted fried chicken recipe appeared in *The Virginia House-Wife*. Earlier the recipe was mentioned in English writings. Fried chicken also grew in popularity in other countries in the world and was promoted in local restaurants in the South. However, fried chicken was never popular outside of the Deep South until after World War II