

Video: The chemistry of fried chicken

July 18 2017



Credit: The American Chemical Society

Battered and deep-fried chicken might be one of the most delicious foods ever. But what makes this summer picnic staple so tasty?

It all comes down to the [chemistry](#) of frying.

In the latest Reactions video, learn how the delicate dance of fat at [high temperatures](#) leads to a crispy, savory summer snack:

Provided by American Chemical Society

Citation: Video: The chemistry of fried chicken (2017, July 18) retrieved 19 April 2024 from <https://phys.org/news/2017-07-video-chemistry-fried-chicken.html>

This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.