

Video: The chemistry of fried chicken

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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

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