

🍴 6 People

🕒 45 Mins

🍷 480 kcal

★ ★ ★ ★ ★

Southern Fried Chicken

CRISPY AND JUICY

INGREDIENTS

8 bone-in chicken pieces

2 cups buttermilk

2 tbsp hot sauce

2 cups all-purpose flour

DIRECTIONS

1. Marinate chicken pieces in buttermilk and hot sauce for at least 4 hours or overnight in the refrigerator. This tenderizes the meat and adds flavor.

2. In a large bowl, whisk together flour, paprika, garlic powder, cayenne, black pepper, and salt. Drain chicken and dredge each piece thoroughly in the flour mixture.

3. Heat oil to 350°F in a deep cast iron skillet. Fry chicken skin side down

👤 6 People

🕒 45 Mins

🍴 480 kcal

★ ★ ★ ★ ★

Southern Fried Chicken

CRISPY AND JUICY

INGREDIENTS

8 bone-in chicken pieces

2 cups buttermilk

2 tbsp hot sauce

2 cups all-purpose flour

1 tbsp paprika

1 tsp garlic powder

1 tsp cayenne pepper

1 tsp black pepper

2 tsp salt

Oil for frying

DIRECTIONS

1. Marinate chicken pieces in buttermilk and hot sauce for at least 4 hours or overnight in the refrigerator. This tenderizes the meat and adds flavor.
2. In a large bowl, whisk together flour, paprika, garlic powder, cayenne, black pepper, and salt. Drain chicken and dredge each piece thoroughly in the flour mixture.
3. Heat oil to 350°F in a deep cast iron skillet. Fry chicken skin-side down for 15-20 minutes, turning once, until golden brown and internal temperature reaches 165°F.
4. Drain on a wire rack over paper towels (not paper towels directly) to maintain crispiness. Let rest 10 minutes before serving with mashed potatoes and collard greens.