



Buttermilk Fried Chicken

Ingredients

- 8-10 chicken legs
- vegetable oil for frying
- 3 cups AP flour
- 4 T salt
- 2 T black pepper
- 2 T garlic powder
- 1 T onion powder
- 2 t cayenne, optional
- 2 cups buttermilk

Directions

- Preheat your oil in a deep-fryer to 325 degrees
- In a large bowl, combine all dry ingredients and mix well
- Pour the buttermilk into another bowl, large enough for the chicken to be immersed in the buttermilk
- Place your chicken in a bowl
- Next to that, your buttermilk, and next to that, your dry mixture
- Lightly dust chicken breasts with the flour mixture, then dip in the buttermilk until coated, then place them in the flour mixture and cover completely
- Gently place the chicken in the hot oil
- Repeat with remaining chicken in this order: thigh, leg, wing
- When you place the last wing in the oil, set a timer for 15 minutes
- Check the temperature of a breast – if it reads 180 degrees, it is done
- Remove chicken from the oil and let drain for 5 minutes