

Fried Chicken

Ingredients:

- 8 pieces of chicken (best option: whole chicken cut into 8 pieces: 2-thighs, 2- drumsticks, 2-wings, & 2-breasts)
- White vinegar
- 3-4 cups of buttermilk
- Seasoning:
 - Onion powder
 - Garlic powder
 - Paprika
 - Black ground pepper
 - Tony's Creole or Lawry's All Purpose Seasoning
 - Dried Basil
 - Dried Oregano
- Flour
- Vegetable oil for frying

Preparation & Cooking:

Trim fat and feathers off chicken. Place chicken pieces in large bowl and pour vinegar over chicken and let it soak in water. Drain water and vinegar and rinse chicken. When you are cleaning your chicken pieces, make sure you move other dishes or foods from the area to avoid cross contamination in the event water might splash. Pat chicken dry with paper towel.

In bowl, add all seasonings to chicken and massage with clean hands or tongs. Pour buttermilk over chicken pieces and massage into pieces. Cover with plastic or bowl cover and place in refrigerator for at least two hours or 24-hours.

Take bowl out of refrigerator and place chicken pieces on a cookie sheet and let it rest for about 20 minutes.

Heat oil to 350 degrees in deep pot or deep skillet. Cook in batches, preferably four pieces of chicken at a time.

While oil is heating up, place flour in a clean bag (plastic or paper) and add some black and paprika to flour and shake bag.

Add four chicken pieces to bag of flour and shake until each piece is well coated. As you remove chicken from the bag, shake excess flour off of chicken. **This step is not necessary, but for extra crunchiness, you may choose to coat chicken with seasoned flour, place floured chicken pieces on a cookie sheet, put the chicken back into the refrigerator for about 30-minutes to an hour, remove chicken from refrigerator and add it back to the seasoned flour for a second coating.

Check to see if your oil is hot and ready by using a candy thermometer or adding a pinch of flour to oil. If the flour bubble and fry, then you are ready. Place your first batch of chicken in hot oil. Cook chicken until brown and cooked through. White meat: 7 minutes per side. Dark meat: 10 minutes per side. You can check doneness by taking one piece of chicken and seeing if the juices run clear.

Remove cooked chicken from oil and place on wire rack over a cookie sheet or on plate with paper towels to drain oil. Allow to sit and drain for a few minutes before serving. Repeat frying and draining steps for second batch of chicken.