



Firecracker Fried Chicken Drumsticks

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

I tried this deepfried chicken leg recipe a while ago and my husband and I fell in love with it He has to have it at least twice a week Sometimes I use boneless skinless chicken breasts in place of the drumsticks as they take less time to cook

Ingredients

- - 8 chicken drumsticks
- skin removed - ¼ cup hot pepper sauce - 1 quart vegetable oil for frying - ½ cup all-purpose flour - 2 tablespoons yellow cornmeal - ½ teaspoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place chicken into a resealable plastic bag and pour in hot sauce. Dotdash Meredith Food Studios Massage the bag to coat chicken with sauce
2. squeeze out excess air
3. and seal the bag. Marinate in the refrigerator for at least 1 hour
4. or up to 24 hours for spicier chicken. Dotdash Meredith Food Studios Heat oil in a deep-fryer or large skillet to 350 degrees F (175 degrees C). Combine flour
5. cornmeal
6. and salt in another resealable plastic bag. Dotdash Meredith Food Studios Add the marinated drumsticks
7. seal the bag
8. and shake to coat. Dotdash Meredith Food Studios Fry chicken
9. uncovered
10. in the preheated deep fryer
11. turning occasionally
12. until golden brown
13. crispy
14. and the juices run clear
15. 25 to 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
16. ingredient density
17. and the specific type of oil used.