



Southern Spicy Fried Chicken

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

This spicy fried chicken recipe is fingerlicking good Its a keeper and a musttry

Ingredients

- - 1 (3 pound) whole chicken
- cut into 10 pieces - salt and ground black pepper to taste - 1 quart buttermilk - 2 tablespoons hot pepper sauce - 1 teaspoon cayenne pepper - 3 cups all-purpose flour - 1 tablespoon cayenne pepper - 2 teaspoons garlic powder - 1 teaspoon paprika - salt and ground black pepper to taste - vegetable oil for deep frying

Instructions

1. Sprinkle chicken pieces with salt and pepper; place them in a deep-sided baking dish. Whisk buttermilk
2. hot pepper sauce
3. and 1 teaspoon cayenne pepper together in a large bowl; pour over chicken
4. tossing to coat all sides. Cover the dish with plastic wrap; marinate in the refrigerator for about 2 hours. Remove chicken from buttermilk mixture; shake off excess. Discard remaining buttermilk mixture. Place flour
5. 1 tablespoon cayenne pepper
6. garlic powder
7. paprika
8. salt
9. and pepper in a large resealable plastic bag; shake well to combine. Place 2 or 3 pieces of chicken at a time into the plastic bag and shake well to coat chicken pieces with seasoned flour. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Gently place chicken pieces into hot oil and fry until chicken is cooked through and golden brown
10. about 8 to 10 minutes for breasts and wings
11. and 13 to 15 minutes for thighs and drumsticks. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Drain fried chicken on paper towels. Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and specific type of oil used.