



Crispy Southern Fried Chicken

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

A cutup chicken dredged in buttermilk and seasoned flour then deepfried to perfection

Ingredients

- - 3 cups all-purpose flour - 1 tablespoon seasoned salt - 1 tablespoon garlic powder - 1 tablespoon onion powder - 1 tablespoon coarse ground black pepper - 2 eggs - 4 cups buttermilk - 1 cup barbeque sauce - 2 tablespoons Worcestershire sauce - 1 tablespoon steak sauce - 1 (3 pound) whole chicken
- cut into pieces - 2 cups oil for frying

Instructions

1. In a large shallow dish
2. mix together flour
3. seasoned salt
4. garlic powder
5. onion powder
6. and black pepper. In a separate bowl
7. beat eggs
8. then whisk in buttermilk
9. barbeque sauce
10. Worcestershire sauce
11. and steak sauce. Dredge chicken in milk mixture
12. then in seasoned flour
13. alternating in each at least twice. Heat oil in a large
14. deep-sided skillet to 375 degrees F (190 degrees C). Cook chicken in hot oil until golden brown on both sides
15. about 10 minutes each side. From the Editor The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the 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
16. ingredient density
17. and the specific type of oil used.