



WILD. NATURAL. SUSTAINABLE.

# Hot Chicken

Prep Time: 4 hours • Yields: 8-10 servings

## Ingredients:

4-6 lbs. Fossil Farms' Chicken Legs and Thighs  
1 tbsp. freshly ground black pepper  
2 tbsp. plus 4 tsp. salt  
4 large eggs  
2 cups buttermilk  
2 tbsp. vinegar-based hot sauce  
4 cups all-purpose flour  
10 cups vegetable oil  
6 tbsp. cayenne pepper  
2 tbsp. dark brown sugar  
1 tsp. chili powder  
1 tsp. garlic powder  
1 tsp. paprika

## Equipment:

Large bowls  
Whisk  
Meat thermometer  
Dutch oven  
Baking sheet  
Wire racks  
Baking sheet  
Medium bowl  
Pastry brush

## Method:

1. Toss chicken with black pepper and two tablespoons of salt in a large bowl. Cover and chill at least three hours.
2. Whisk eggs, buttermilk and hot sauce in a large bowl.
3. Whisk flour and remaining 4 teaspoons of salt in another large bowl.
4. Pour oil into Dutch oven and attach thermometer. Heat oil over medium until thermometer registers 350°F.
5. Pull chicken out from refrigerator and pat excess liquid from legs and thighs.
6. Working with one piece at a time, dredge in flour mixture and shake off excess. Then, dip in buttermilk mixture again and let the excess liquid drip back into the bowl. Dredge again in flour mixture and place on a baking sheet.
7. Ensure thermometer temperature reads 350°F before batch frying chicken. Turn pieces occasionally, until skin is deep golden brown and crispy or internal temperature reaches 165°F.
8. Transfer fried chicken pieces to clean wire rack set inside a baking sheet to catch oil drippings.
9. Whisk cayenne, brown sugar, chili powder, garlic powder and paprika in a medium bowl. Then, carefully whisk one cup of frying oil once it has reached room temperature.
10. Brush fried chicken with spicy oil and serve!

