



WILD. NATURAL. SUSTAINABLE.

# Nashville Hot Chicken Legs

Prep Time: 1 day ahead • Active Prep Time: 35 minutes • Yields: 6-8 servings

## Ingredients:

4 pkgs. Fossil Farms' Chicken Leg quarters, 1 lb. each  
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

## Optional:

2 tbsp. green onion, chopped

## Method:

1. Thaw out the Chicken legs using your preferred method (we recommend in the refrigerator overnight). Toss the thawed Chicken legs in a large bowl with black pepper and two tablespoons of salt. Cover with plastic wrap and set aside in the refrigerator.
2. In a separate, larger bowl, whisk together eggs, buttermilk, and hot sauce.
3. In a medium bowl, whisk the flour and the remaining 4 teaspoons of salt. Set these two bowls next to each other.
4. Pour vegetable oil into a Dutch oven and attach a thermometer. Gradually heat the oil over medium heat until the thermometer registers 350°F.
5. Remove the Chicken from the refrigerator and pat excess liquid from the quarters using a paper towel.
6. Dredge each piece in the flour mixture, shaking off excess. Dip in the buttermilk mixture and let excess liquid drip back into the bowl. Dredge again in the flour mixture and place on a baking sheet.
7. Ensure the thermometer temperature reads 350°F before batch frying the Chicken. Carefully add the Chicken legs to the Dutch oven in batches. Turn pieces occasionally until the skin is deep golden brown and crispy, or the internal temperature reaches 165°F.
8. Transfer fried Chicken pieces to a clean wire rack set inside a baking sheet to catch oil drippings.
9. In a medium bowl, whisk together cayenne, brown sugar, chili powder, garlic powder, and paprika. Carefully whisk in one cup of frying oil once it has reached room temperature.
10. Brush the fried Chicken with the spicy oil, serve, and enjoy!

## Equipment:

Stove  
2 Large bowls  
2 Medium bowls  
Large Dutch oven  
Whisk  
Measuring cups and spoons  
Meat thermometer  
2 Baking sheets  
Plastic wrap  
Wire rack  
Silicone brush  
Paper towels

