



WILD. NATURAL. SUSTAINABLE.

Nashville Hot Chicken

• Prep Time: 2 hours • Yields: 4 - 6 servings

Ingredients:

2 pkg. Fossil Farms' Boneless Skinless Chicken thighs, 2 lbs.

1½ cups buttermilk
1 cup pickle juice
4 tbsp. hot sauce
2 tsp. garlic powder
2 tsp. onion powder
1 tsp. paprika
1 tsp. white pepper ground
2 tsp. black pepper
2 tbsp. cornstarch
2 qts. vegetable oil

Seasoned Oil:

½ cup of vegetable oil
¼ cup butter
4 tbsp. brown sugar
4 tbsp. cayenne pepper
1 tsp. chili powder
1 tsp. sweet paprika
1 tsp. garlic powder
1 tsp. onion powder
1 tbsp. salt

Seasoned Flour Dredge:

4 cups AP Flour
1 tbsp. smoked paprika
1 tbsp. salt
1 tbsp. black pepper

Equipment:

Stove
Dutch oven
Mixing bowls
Measuring spoons & cups
Deep-fry thermometer
Baking sheet pan
Wire roasting rack
Medium bowl

Method:

1. Chicken can be seasoned 1 day ahead. Keep chilled
2. Toss chicken with black pepper and 2 Tbsp. salt in a large bowl. Cover and chill at least 3 hours.
3. Whisk eggs, buttermilk, and hot sauce in a large bowl. Whisk flour and remaining 4 tsp. salt in another large bowl.
4. Fit a Dutch oven with thermometer; pour in oil to measure 2". Heat over medium-high heat until thermometer registers 325°. Pat chicken dry.
5. Working with 1 piece at a time, dredge in flour mixture, shaking off excess, then dip in buttermilk mixture, letting excess drip back into bowl. Dredge again in flour mixture and place on a baking sheet.
6. Working in 4 batches and returning oil to 325° between batches, fry chicken, turning occasionally, until skin is deep golden brown and crisp and an instant-read thermometer inserted into thickest part of pieces registers 160° for white meat and 165° for dark, 15–18 minutes.
7. Transfer to a clean wire rack set inside a baking sheet. Let oil cool slightly.
8. Whisk cayenne, brown sugar, chili powder, garlic powder, and paprika in a medium bowl; carefully whisk in 1 cup frying oil.
9. Brush fried chicken with spicy oil. Serve with bread, pickles, and enjoy!

