



SKILLET-FRIED CHICKEN

 1.5 hours
(marinate 8-24 hrs)

Meal Difficulty

 Serves 4 - 6



COOKING DIRECTIONS

- 1 Cut chicken into 10 pieces. You will have two thighs, two drumsticks, two wings, and four breast pieces in total (cut each breast in half).
- 2 Whisk together buttermilk, 3 tablespoons salt, 1 teaspoon pepper, and Tabasco in a large bowl. Submerge chicken pieces in the brine and cover tightly with plastic wrap. Refrigerate at least 8 or up to 24 hours.
- 3 When you are ready to fry, prepare two baking sheets fitted with wire racks.
- 4 Whisk together flour, cornstarch, 1 teaspoon salt, and 1 teaspoon pepper and spread in an even layer in a shallow dish.
- 5 Using one hand, pull one piece of chicken from the buttermilk brine, let some of the excess drip off, then add to the dredge. Using the other (dry) hand, generously press dredge into the chicken to coat. Set on one of the prepared wire racks. Repeat with remaining chicken.
- 6 Heat oil in No. 12 Skillet over medium heat until a thermometer reads 375°F. Gently slip about half the chicken pieces into the hot oil. The temperature will drop to 300°F; adjust heat accordingly to maintain 300°F the whole time. Fry until deep golden brown, flipping after about 5 minutes to encourage even browning. The chicken is done when an instant-read thermometer reads 150°F (it will continue cooking as it cools), about 10-14 minutes total. The wings will be done in about 10 minutes, the thighs and legs in 12, and the breasts in 14 minutes. Remove the chicken to clean prepared rack to cool.
- 7 Return oil to 375°F. Repeat with remaining chicken, maintaining oil temperature of 300°F as you go.
- 8 Cool for about 10 minutes before enjoying.

INGREDIENTS

BUTTERMILK BRINE

- 1 qt buttermilk
- 3 tbsp coarse kosher salt (diamond crystal brand)
- 1 tsp freshly ground black pepper
- 1 tsp tabasco
- 1 whole (3 1/2 - 4 1/2 lb) chicken, giblets removed

TO COAT AND FRY

- 2 c soft self-rising flour, such as white lily
- 4 tbsp cornstarch
- 1/2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 3 1/2 c peanut oil