



# SOUTHERN FRIED CHICKEN

## INGREDIENTS

- 8 chicken drumsticks (skin on)
- 8 chicken thighs (skin on)
- 250 ml buttermilk
- 3 tbsp Sweet Home Alabama
- 200g self-raising flour
- 1 tsp salt

Classic Southern fried chicken should be crunchy and crusty on the outside and juicy and flavourful on the inside. That's the reason for soaking in the spiced buttermilk, and the double coating of flour creates that fantastic crust.

# INSTRUCTIONS

1. Mix 1 tbsp Sweet Home Alabama with 200ml buttermilk
2. Place the chicken pieces in a large flat dish and pour over the buttermilk mixture. Using your hands, make sure the buttermilk get worked into the chicken pieces
3. Cover with clingfilm and leave in the fridge for at least 8 hours
4. Add the self-raising flour, the remaining 2 tbsp Sweet Home Alabama and the salt to a large sealable bag and mix. Add the chicken, 3 or 4 pieces at a time, to the flour and shake to get a good coating on each piece. Set the chicken on a rack and repeat with the remaining chicken
5. After standing for 15 minutes, add the remaining 50ml buttermilk to the marinading dish and re-coat the chicken pieces
6. Repeat the coating of the pieces of chicken with the flour mixture a second time, and let the chicken rest on the wire rack
7. Heat a large pan/wok with vegetable oil to 180 °C
8. Fry the chicken pieces 4/5 at a time in the oil for 7-10 minutes, turning once, until nicely golden, and place on a wire rack over a baking tray
9. Heat an oven to 180 °C
10. When all the chicken is done, place in the middle of the oven for 20-25 minutes until chicken is fully cooked (cover with foil if the coating is getting too dark)



Feeds  
**6**



Prep time  
**8 h**



Cook time  
**1 h**

