

Fried Chicken

Preparation: 20 minutes | Cook: 1 hour | Servings: 8



Emile Henry  Sublime
FRANCE

INGREDIENTS

- 6 lbs chicken (thighs, drumsticks, breasts and wings)
- 1/2 cup all-purpose flour
- 1/4 cup freshly ground (coarsely) black pepper
- 3 Tbsp kosher salt
- 4 cups vegetable oil

DIRECTIONS

1. In a sturdy brown paper or plastic bag, mix the flour, pepper and salt.
2. Add the chicken to the mixture, a couple of pieces at a time. Close the bag and shake vigorously to coat. Shake off the excess flour and place the coated chicken in a large dish or on a baking sheet.
3. In your Emile Henry Sublime dutch oven, heat the oil over medium, until simmering. Try to maintain the oil at about 350°F for frying.
4. Add the chicken pieces to the hot oil and fry over a moderate heat in 3 to 4 batches to not overcrowd.
5. Turn the pieces often to ensure even cooking, until the skin turns golden and crispy; about 15 minutes for drumsticks, thighs and wings, and up to 20 minutes for breasts (a thermometer inserted in the thickest portion of chicken should register 165°F). Lower the heat if the chicken gets too dark.
6. Transfer the fried chicken to a baking sheet lined with kitchen paper towels and keep in a slightly warm oven while preparing the rest. Season to taste and serve.



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