

[<< Back](#)

Fried Chicken

Ingredients

General

- 12 chicken thighs
- Vegetable oil (arachide olie) for frying
- 720 ml buttermilk
- 2 teaspoons salt
- 1 teaspoon pepper

Dredging mixture

- 360 gr all purpose flour
- 60 gr cornstarch
- 1 tablespoon salt
- 1 teaspoon white pepper
- 1 tablespoon paprika
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon cayenne pepper

Instructions

- In a large mixing bowl, whisk together buttermilk, hot sauce (optional, for added flavor), salt, and pepper in a mixing bowl. Add in chicken pieces. Cover the bowl with plastic wrap and refrigerate 4 hours.
- When ready to cook, pour the vegetable oil in a skillet until it is about 3/4 inch deep. Heat to 350 degrees.
- Prepare the breading by combining the flour, cornstarch, onion powder, garlic powder, oregano, basil, white pepper, cayenne pepper, paprika, and salt in a gallon sized resealable plastic bag or shallow dish. Mix it thoroughly.
- Working one at a time, remove chicken pieces from buttermilk mixture. Shake it gently to remove the excess. Place it in the breading mix and coat thoroughly. Tap off the excess.
- Place the breaded chicken into the 180°C oil. Fry 3 or 4 pieces at a time. The chicken will drop the temperature of the oil so keep it as close to 180°C as possible. Fry each piece for 14 minutes, turning each piece over about every 2 minutes, until the chicken reaches an internal temperature of 75°C. You can also place the chicken on a greased pan and bake in a preheated 200°C oven for 19 to 24 minutes until thoroughly cooked.
- Remove from the oil and place on paper towels. Let them rest for at least 10 minutes

before serving.

Source: [Tasty](#)

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