

Fried Chicken

Courtesy of Executive Chef Michael Ground



Executive Chef Michael Ground recommends making this recipe ahead of time and letting it cool overnight. To him, there's nothing more satisfying at a picnic than cold fried chicken!

Serves 4-6

- 5 bone-in legs
- 5 bone-in thigh
- 3 cups buttermilk (seasoned with 3 oz. Crystal Louisiana hot sauce)
- 2 cup all-purpose flour (seasoned with salt and pepper)
- 1 batch of dredge mix
- 1 large cast iron skillet filled 1/3 with canola or vegetable oil
- 1 ea. digital thermometer that reads up to 400 degrees

Dredge

- 2 cups panko breadcrumb
- 2 cups all-purpose flour
- 1 tbsp kosher salt
- ½ tbsp black pepper
- ½ tbsp paprika
- ½ tbsp cayenne pepper
- 1 tsp garlic powder
- 1 tsp onion powder

1. Let chicken air dry uncovered in refrigerator for at least 4 hours. If you're short on time, you can dry chicken thoroughly with paper towels.
2. Preheat oven to 175 degrees F. Turn your skillet on medium heat to warm oil.
3. Remove chicken from fridge, season with salt and pepper then toss in seasoned flour.
4. Shake off excess flour and dunk generously into buttermilk before tossing into dredge mix, making sure to thoroughly coat each piece of chicken evenly.
5. Once oil is 325 degrees F, fry chicken in batches. Don't overcrowd the pan; this can cool down the oil too quickly.
6. Let chicken fry until one side is a deep golden brown, about 6-8 minutes. Then flip, allowing the other side to cook, about 4 more minutes, until internal temperature of chicken is 165 degrees F.
7. Transfer the finished chicken to a clean wire rack set on a rimmed baking sheet and place in the oven to keep warm.

Serve with your choice of sides and condiments.... I prefer, potato salad, baked beans, soft white bread or roll, bread & butter pickles and a lot of Crystal hot sauce.

