

## How to Make Golden Fried Chicken with a Zesty Creamy Drizzle

If you're dreaming of fried chicken that's



**OVEN**  
**350°F**

**TIME**  
**8 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Fried Chicken:

10 pieces chicken wings or tenders

1 cup all-purpose flour

1/2 cup cornstarch

1 tsp garlic powder

1 tsp onion powder

1/2 tsp paprika

Salt and pepper, to taste

1 egg

1 cup buttermilk

Vegetable oil, for frying

For the Creamy Sauce:

1/2 cup mayonnaise

2 tbsp Dijon mustard

1 tbsp honey

1 tbsp lemon juice

1/2 tsp garlic powder

1 tbsp chopped parsley

### DIRECTIONS

- 1.** Prep the Breading: In a shallow bowl, combine flour, cornstarch, garlic powder, onion powder, paprika, salt, and pepper.
- 2.** In another bowl, whisk together the egg and buttermilk.
- 3.** Dredge the Chicken: Dip each piece of chicken into the buttermilk mixture, then coat thoroughly in the seasoned flour mix. Press the flour onto the chicken to help it stick and form a good crust.
- 4.** Fry Until Golden: Heat vegetable oil in a deep skillet or fryer to 350°F (175°C). Fry the chicken in batches for 6-8 minutes, turning once, until golden brown and cooked through. Drain on a paper towel-lined plate.
- 5.** Mix the Creamy Sauce: In a small bowl, stir together mayonnaise, Dijon mustard, honey, lemon juice, garlic powder, parsley, salt, and pepper. Taste and adjust seasoning as needed.
- 6.** Serve and Drizzle: Arrange fried chicken on a platter. Drizzle generously with the creamy sauce, and top with extra parsley if desired.

### SWAPS & NOTES

Mix 1 cup milk with 1 tbsp lemon juice or vinegar.

Sauce Options : Swap in sriracha or hot honey for a spicy kick.

Chicken Choices : Use drumsticks or thighs-just adjust frying time slightly.

Cornstarch Tip : It helps create that extra-light, crispy texture in the breading.

## TIPS FOR SUCCESS

Don't overcrowd the pan -it drops the oil temperature and leads to soggy crust.

Use a thermometer to maintain the oil temp for perfect frying.

Double dredge for extra crunch-dip back into buttermilk and flour again.

Rest before saucing so the chicken stays crispy underneath.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-golden-fried-chicken-with-a-zesty-creamy-drizzle/>