

## Crispy Southern Buttermilk Fried Chicken with Louisiana Heat

This Spicy Buttermilk Fried Chicken Is the Crunchy Classic You've Been Craving



**OVEN**  
**350°F**

**TIME**  
**8 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

3 lbs chicken pieces (bone-in, skin-on-legs, thighs, wings, or a whole bird broken down)  
3 cups buttermilk  
2 tablespoons Louisiana hot sauce (or your favorite vinegar-based hot sauce)  
2 cups all-purpose flour  
2 teaspoons smoked paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon cayenne pepper (adjust to heat tolerance)  
1 teaspoon white pepper  
1 teaspoon black pepper  
1 teaspoon kosher salt  
Canola or peanut oil, for frying

### DIRECTIONS

- 1. Marinate the : Chicken**In a large bowl, whisk together buttermilk and hot sauce. Submerge the chicken pieces fully. Cover and refrigerate for at least 4 hours, preferably overnight. This tenderizes the chicken and builds flavor.
- 2. Prep for : Frying**Remove chicken from the fridge and let sit at room temp for about 20 minutes. This helps with even cooking.
- 3. Prepare the : Flour Dredge**In a large bowl or shallow pan, mix flour, smoked paprika, garlic powder, onion powder, cayenne, white pepper, black pepper, and kosher salt.
- 4. Heat the : Oil**Fill a deep fryer or heavy-bottomed pot with oil to about 2-3 inches deep. Heat to 350°F (175°C). Use a thermometer for accuracy.
- 5. Dredge the : Chicken**Remove each piece from the marinade, letting excess drip off. Dredge in the seasoned flour mixture, pressing to adhere fully. Set aside on a rack while you work through the batch.
- 6. Fry in : Batches**Carefully lower chicken into the hot oil, a few pieces at a time. Fry until golden brown and crispy-about 12-15 minutes, depending on the size. Internal temp should hit 165°F (74°C).
- 7. Drain and : Rest**Transfer cooked chicken to a wire rack (not paper towels) to maintain crispness. Let rest for 10 minutes so juices redistribute.

### SWAPS & NOTES

& Swaps Mild version : Use less cayenne or swap in sweet

paprika.

Boneless option : Works well with chicken tenders-just reduce frying time to 6-8 minutes.

Make a quick substitute with 3 cups milk + 3 tablespoons vinegar

or lemon juice.

Hot sauce options : Crystal, Frank's RedHot, or Tabasco all work-just pick one with bold flavor. ??? Directions

Marinate the Chicken In a large bowl, whisk together buttermilk and hot sauce.

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

Original recipe: <https://chefmaniac.com/crispy-southern-buttermilk-fried-chicken-with-louisiana-heat/>