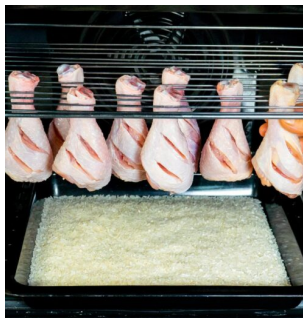


This Homemade Fried Chicken Thigh Recipe is Crunchier Than Fast Food

crispy, golden-brown fried chicken



OVEN
350°F

TIME
15 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Chicken Marinade:

- 4 bone-in, skin-on chicken thighs
- 1 cup buttermilk (or milk + 1 tbsp vinegar)
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon paprika
- $\frac{1}{8}$ teaspoon garlic powder

For the Breading:

- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{4}$ cup cornstarch (for extra crispiness)
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- $\frac{1}{8}$ teaspoon onion powder
- $\frac{1}{8}$ teaspoon cayenne pepper (optional, for heat)

For Frying:

- 2 cups vegetable oil (for deep frying)

How to Make Crispy Homemade Chicken Thighs:

1. Marinate the Chicken:
2. Prepare the Breading:
3. Dredge the Chicken:
4. Heat the Oil:
5. Fry Until Crispy and Golden:
6. Drain and Rest:

My Best Tips for Extra-Crispy Chicken:

Use cornstarch - It makes the coating extra crispy.

Marinate longer - Buttermilk tenderizes the chicken and enhances flavor.

Press the flour mixture onto the chicken - This ensures a thick, crunchy crust.

Let the oil reheat between batches - If the temperature drops, the chicken won't fry properly.

What to Serve with Crispy Chicken Thighs:

Mashed potatoes and gravy - A comforting classic.

Coleslaw - The fresh crunch balances the richness.

Biscuits or cornbread - Perfect for soaking up juices.

Mac and cheese - The ultimate Southern side.

FAQs:

DIRECTIONS

- 1. Marinate the Chicken:** In a bowl, mix buttermilk, salt, black pepper, paprika, and garlic powder. Add the chicken thighs, making sure they're fully coated. Cover and refrigerate for at least 1 hour (or overnight for best results).
- 2. Prepare the Breading:** In a shallow dish, mix the flour, cornstarch, salt, black pepper, paprika, garlic powder, onion powder, and cayenne pepper.
- 3. Dredge the Chicken:** Remove the chicken from the marinade, letting the excess buttermilk drip off. Coat each thigh thoroughly in the flour mixture, pressing the breading onto the chicken to ensure a thick, crispy coating.
- 4. Heat the Oil:** In a deep skillet or Dutch oven, heat vegetable oil to 350°F (175°C). Use a thermometer to keep the temperature steady.
- 5. Fry Until Crispy and Golden:** Carefully place the chicken thighs in the oil, frying in batches if needed. Cook for 6-8 minutes per side, or until the internal temperature reaches 165°F (75°C) and the outside is golden brown and crispy.
- 6. Drain and Rest:** Transfer the fried chicken to a wire rack over a baking sheet to drain excess oil (this keeps it crispy). Let it rest for 5 minutes before serving.
- 7. My Best Tips for Extra-Crispy Chicken:** Use cornstarch - It makes the coating extra crispy.
- 8. Marinate longer - Buttermilk tenderizes the chicken and enhances flavor.**
- 9. Press the flour mixture onto the chicken - This ensures a thick, crunchy crust.**

10. Let the oil reheat between batches - If the temperature drops, the chicken won't fry properly.
11. What to Serve with Crispy Chicken Thighs: These chicken thighs are delicious on their own, but pair them with these classic sides:
12. Mashed potatoes and gravy - A comforting classic.
13. Coleslaw - The fresh crunch balances the richness.
14. Biscuits or cornbread - Perfect for soaking up juices.
15. Mac and cheese - The ultimate Southern side.
16. FAQs: Can I make this in an air fryer? Yes! Preheat your air fryer to 375°F, spray the chicken with oil, and cook for 15-18 minutes, flipping halfway through.
17. Can I bake these instead of frying? Yes! Bake at 400°F for 35-40 minutes, flipping halfway, until crispy and fully cooked.
18. How do I store and reheat leftovers? Store in the fridge for up to 3 days. Reheat in the oven at 375°F for 10-15 minutes to keep the crust crispy.
19. These : Crispy Homemade Chicken Thighs are juicy, crunchy, and packed with flavor-even better than KFC! Whether you serve them with classic sides or on their own, they're guaranteed to impress.
20. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/this-homemade-fried-chicken-thigh-recipe-is-crunchier-than-fast-food/>