

Classic Fried Chicken Legs with Creamy Mashed Potatoes

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OVEN
350°F

TIME
5 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 chicken legs (drumsticks)
1 cup buttermilk
1 cup all-purpose flour
1 tsp paprika
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp dried thyme
Salt and black pepper to taste
Vegetable oil for frying (enough to fill your skillet or fryer to desired depth)
4 large Russet potatoes, peeled and cubed
1/2 cup milk (whole or 2% recommended, more if needed)
4 tbsp unsalted butter

DIRECTIONS

1. Let's get this delicious : Fried Chicken Legs and Mashed Potatoes cooking!
2. Marinate the : Chicken: Place the 4 chicken legs in a large bowl. Pour the 1 cup buttermilk over the chicken, ensuring all pieces are coated. Cover the bowl with plastic wrap and refrigerate for at least 1 hour. For best results and maximum tenderness and flavor, marinate overnight (8-12 hours).
3. Prepare the : Coating: In a shallow dish or a wide, sturdy bag (like a large Ziploc), combine the 1 cup all-purpose flour, 1 teaspoon paprika, 1/2 teaspoon garlic powder, 1/2 teaspoon onion powder, 1/2 teaspoon dried thyme, and salt and black pepper generously to taste. Whisk or shake until all ingredients are well combined.
4. Heat : Oil for Frying: In a large, heavy-bottomed skillet (like cast iron) or a deep fryer, pour enough vegetable oil to reach a depth of about 1.5 to 2 inches. Heat the oil over medium-high heat until it reaches 350°F (175°C) on a deep-fry thermometer.
5. Coat and : Fry Chicken: Remove the chicken legs from the buttermilk, letting any excess buttermilk drip off.
6. Place the chicken pieces one by one into the flour mixture, ensuring they are evenly coated on all sides. Gently shake off any excess flour.
7. Carefully place the coated chicken legs into the hot oil. Do not overcrowd the skillet; fry in batches if necessary to maintain oil temperature and ensure even cooking (usually 2-3 pieces at a time for 4 legs).
8. Fry the chicken legs for 12-15 minutes, turning

occasionally, until they are golden brown and fully cooked through. To ensure doneness, use an instant-read thermometer to check that the internal temperature reaches 165°F (74°C) in the thickest part of the meat, avoiding the bone.

9. Once cooked, use tongs to remove the fried chicken legs from the oil and place them on a plate lined with paper towels to drain any excess oil. Keep warm while you cook any remaining batches.
10. Prepare the : Mashed Potatoes: While the chicken is frying (or after if you prefer), place the 4 peeled and cubed Russet potatoes in a large pot. Cover with cold water by about an inch and add a generous pinch of salt to the water.
11. Bring to a boil and cook for 15-20 minutes, or until the potatoes are very tender and easily pierced with a fork.
12. Drain the potatoes thoroughly and return them to the hot, empty pot.
13. Add the 4 tablespoons unsalted butter and 1/2 cup milk to the potatoes. Using a potato masher or a fork, mash the potatoes until smooth, adding more milk gradually if needed to achieve your desired creamy consistency.
14. Season the mashed potatoes generously with salt and black pepper to taste, stirring to combine.
15. Serve: Plate the crispy fried chicken legs alongside a generous serving of hot, creamy mashed potatoes. Enjoy this classic comfort food duo immediately!

SWAPS & NOTES

Chicken: Chicken drumsticks are perfect for frying due to their size and bone-in structure.

Ensure equal-sized pieces for even cooking.

Buttermilk: Essential for tenderizing the chicken and helping the coating adhere.

If you don't have buttermilk, you can make a substitute by adding 1 tablespoon of lemon juice or white vinegar to a measuring cup, then filling the rest of the way to 1 cup with regular milk.

TIPS FOR SUCCESS

Marination is Key: The longer the chicken marinates in buttermilk, the more tender and flavorful it will be.

Oil Temperature: Maintaining a consistent oil temperature is crucial for crispy, evenly cooked chicken.

Don't Overcrowd: Frying in batches is essential.

Overcrowding drops the oil temperature, leading to greasy, less crispy chicken.

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

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