

Spicy Southern Fried Chicken: Crispy, Juicy & Flavorful

Get ready for a true taste of the South with this incredible



OVEN
350°F

TIME
5 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 lbs chicken pieces (legs, thighs, breasts; bone-in, skin-on recommended)
2 cups buttermilk
2 teaspoons hot sauce (like Frank's RedHot, adjust to taste)
2 cups all-purpose flour
1 tablespoon paprika
1 teaspoon cayenne pepper (adjust to taste, for heat)
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
1/2 teaspoon black pepper
Oil for frying (like vegetable, canola, or peanut oil; about 2-3 inches deep in your skillet/fryer)

DIRECTIONS

1. Let's get this delicious : Spicy Southern Fried Chicken cooking!
2. Marinate the : Chicken: In a large bowl, whisk together the 2 cups buttermilk and 2 teaspoons hot sauce. Add the 4 lbs chicken pieces, ensuring they are fully submerged in the buttermilk mixture. Cover the bowl with plastic wrap and refrigerate for at least 4 hours. 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 2 cups all-purpose flour, 1 tablespoon paprika, 1 teaspoon cayenne pepper (adjust to your taste), 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon salt, and 1/2 teaspoon black pepper. Whisk or shake until all ingredients are well combined.
4. Heat : Oil for Frying: In a large cast-iron skillet, Dutch oven, or deep fryer, heat about 2 inches of vegetable or peanut oil to 350°F (175°C). Use a deep-fry thermometer to monitor the temperature.
5. Coat : Chicken: Remove the chicken pieces from the buttermilk mixture one by one, allowing any excess buttermilk to drip off. Dredge each piece thoroughly in the seasoned flour mixture, pressing lightly to ensure an even and thick coating. Shake off any excess flour. Place the coated chicken on a wire rack for a few minutes while the oil heats up further; this helps the coating adhere.
6. Fry the : Chicken: Carefully add a few pieces of chicken to the hot oil, making sure not to overcrowd the pan (overcrowding will drop the oil temperature and lead to soggy chicken). Fry for about 12-15

minutes per side, turning occasionally, or until the chicken is a beautiful golden brown and reaches an internal temperature of 165°F (74°C) when measured with an instant-read thermometer in the thickest part of the meat (avoiding the bone). For bone-in pieces, the total cooking time could be 25-30 minutes, turning halfway.

7. **Drain & Rest:** Remove the cooked chicken pieces from the oil and place them on a wire rack set over paper towels (or directly on several layers of paper towels) to drain any excess oil.
8. **Serve:** Allow the chicken to rest for a few minutes (about 5-10 minutes) before serving. This allows the juices to redistribute, ensuring a more tender and juicy result. Enjoy your Spicy Southern Fried Chicken with your favorite sides!

SWAPS & NOTES

Chicken Pieces: Bone-in, skin-on chicken pieces (drumsticks, thighs, breasts) are best for frying as they stay juicier.

For even cooking, ensure pieces are similar in size, or adjust cooking time accordingly.

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

If you don't have buttermilk, you can make a substitute by adding 2 tablespoons of lemon juice or white vinegar to a liquid measuring cup, then filling the rest of the way to 2 cups with regular milk.

TIPS FOR SUCCESS

Marinate Longer: The longer the chicken marinates in buttermilk (up to 24 hours), the more tender and flavorful it will be.

Pat Chicken Dry (from excess buttermilk): While the buttermilk coats, letting the major drips come off before flouring helps the flour adhere better and create a crispier crust.

Maintain Oil Temperature: Using a thermometer is crucial.

If the oil is too low, the chicken will be greasy.

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

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