

Austin Leslie's Confetti Chicken: Flavorful Southern Fried Chicken Classic

Prepare your taste buds for a true culinary icon of New Orleans!



OVEN
350°F

TIME
5-10 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 1 (3-4 lb) fryer chicken, cut into 8 pieces (or your preferred chicken pieces like drumsticks and thighs)
- 2 cups all-purpose flour
- 1 ½ tsp salt
- 1 tbsp black pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp paprika
- ½ tsp cayenne pepper (optional, for heat)
- 1 cup buttermilk
- Vegetable oil, for frying (about 3-4 inches deep in your pot)

DIRECTIONS

1. Prepare Chicken & Brine (Optional for juiciness): If desired, for extra tender and juicy chicken, you can brine the chicken pieces in a solution of 1/4 cup salt per 4 cups water for 30 minutes to an hour. Pat dry thoroughly before proceeding. Wash the chicken pieces under cool water and pat them very, very dry with paper towels. Excess moisture is the enemy of crispy fried chicken.
2. Prepare Dredging Station: In a large bowl, whisk together the 2 cups all-purpose flour, 1 ½ tablespoons salt, 1 tablespoon black pepper, 1 tablespoon garlic powder, 1 tablespoon onion powder, 1 tablespoon paprika, and ½ teaspoon cayenne pepper (optional). Ensure all the spices are evenly distributed. Pour the 1 cup buttermilk into a separate shallow bowl.
3. Dredge the Chicken: Working with one piece of chicken at a time, dip it into the buttermilk, letting any excess drip off. Next, dredge the chicken piece thoroughly in the seasoned flour mixture, pressing gently to ensure a thick, even coating on all sides. You want the flour to cling well to create that crispy crust. Place the coated chicken on a wire rack set over a baking sheet (this allows any excess coating to fall off and prevents sogginess). Repeat with all chicken pieces. Let the coated chicken sit for 10-15 minutes (or longer in the fridge) to allow the coating to adhere.
4. Heat Oil for Frying: In a large, heavy-bottomed pot or Dutch oven, add vegetable oil to a depth of about 3-4 inches. Heat the oil over medium-high heat until it reaches 325°F (160°C). Use a deep-fry thermometer

for accuracy.

5. 5. Fry the Chicken: Carefully lower the coated chicken pieces into the hot oil, one or two at a time, being careful not to overcrowd the pot. Do not overcrowd, as this will drop the oil temperature too much, leading to greasy, soggy chicken. Fry chicken for about 6-8 minutes per side, turning occasionally, until it is deeply golden brown, crispy, and cooked through. The internal temperature of the thickest part of the chicken should reach 165°F (74°C). Smaller pieces like wings or drumsticks might cook faster (around 12-15 minutes total), while larger pieces like breasts might take 15-20 minutes total. Adjust cooking time and maintain oil temperature as needed.
6. 6. Drain & Serve: Using tongs, carefully remove the fried chicken from the oil. Transfer it to a clean wire rack set over a baking sheet (or a paper towel-lined plate) to drain any excess oil. Allow the chicken to rest for a few minutes before serving. This helps the juices redistribute. Serve hot and enjoy your perfectly crispy and flavorful Austin Leslie's Confetti Chicken!

SWAPS & NOTES

Chicken Pieces: A whole fryer chicken, cut into 8 pieces (2 drumsticks, 2 thighs, 2 wings, 2 breast halves), is traditional.

You can also use just drumsticks and thighs for easier handling and consistent cooking.

Ensure chicken pieces are uniform in size for even frying.

Flour: All-purpose flour is standard for the crispy coating.

TIPS FOR SUCCESS

Dry Chicken is Key: Pat chicken incredibly dry before dredging.

Moisture creates steam, which prevents crispiness.

Buttermilk Soak: The buttermilk is crucial for tenderizing and helping the coating adhere for that signature crispy crust.

Thorough Dredging: Press the flour mixture onto the chicken firmly to ensure a thick, even coating.

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

Original recipe: <https://chefmaniac.com/austin-leslies-confetti-chicken-flavorful-southern-fried-chicken-classic/>