

## Crispy, Juicy Fried Chicken Legs: A Simple Recipe for a Satisfying Meal

Crispy Fried Chicken Legs with Buttery Mashed Potatoes



**OVEN**  
**350°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

- 6 chicken legs (drumsticks)
- 1 cup buttermilk (optional, for marinating)
- 1 cup all-purpose flour
- 1/2 cup cornstarch
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Oil for frying (canola, vegetable, or peanut)
- 4 large potatoes, peeled and cubed
- 1/4 cup butter
- 1/2 cup milk or heavy cream (more if needed)
- Salt and black pepper, to taste
- 1/4 cup grated Parmesan or cheddar cheese (optional)

### DIRECTIONS

- 1. Marinate the : Chicken (Optional but Recommended):** For extra tender and juicy chicken, place the chicken legs in a large bowl and pour the buttermilk over them. Cover and refrigerate for at least 1 hour, or overnight if you have the time.
- 2. Prepare the : Dredge:** In a wide, shallow bowl, combine the all-purpose flour, cornstarch, salt, black pepper, paprika, garlic powder, and onion powder. Whisk everything together until it's thoroughly mixed.
- 3. Coat the : Chicken:** Remove the chicken legs from the buttermilk (if marinated), letting any excess liquid drip off. Dredge each chicken leg in the flour mixture, pressing firmly to ensure an even, thick coating. Place the coated chicken on a plate and let it sit for a few minutes while you prepare the oil.
- 4. Fry the : Chicken:** Heat about 1-2 inches of oil in a deep skillet or a Dutch oven over medium heat to 350°F (175°C). Carefully place the chicken legs in the hot oil, making sure not to overcrowd the pan. Fry in batches for about 10-12 minutes, turning them occasionally, until they are a beautiful golden brown and cooked through. The internal temperature should be 165°F (74°C). Remove the chicken with tongs and place it on a plate lined with paper towels to drain.
- 5. Make the : Mashed Potatoes:** While the chicken is frying, prepare the mashed potatoes. In a large pot, boil the cubed potatoes in generously salted water until they are tender, about 15-20 minutes. Drain the potatoes and return them to the pot. Add the butter and milk (or heavy cream) and mash with a potato masher or fork until smooth and creamy. If using, stir in the grated cheese. Season with salt and pepper to

taste.

6. **Serve:** Plate the crispy fried chicken legs alongside a generous serving of the buttery mashed potatoes. Enjoy this classic comfort meal immediately!

## SWAPS & NOTES

**Chicken:** You can use other cuts of chicken like thighs or wings.

Just adjust the frying time accordingly.

**Buttermilk:** If you don't have buttermilk, you can make your own by adding a tablespoon of white vinegar or lemon juice to a cup of regular milk and letting it sit for 5 minutes.

**Oil:** Use a neutral oil with a high smoke point for frying, like canola, vegetable, or peanut oil.

## TIPS FOR SUCCESS

Don't Overcrowd the Pan: Frying in batches is crucial.

Overcrowding the pan will cause the oil temperature to drop, resulting in greasy, soggy chicken.

Use a Thermometer: An instant-read thermometer is your best friend for frying.

It ensures that the oil is at the right temperature and that your chicken is cooked to a safe internal temperature.

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

Original recipe: <https://chefmaniac.com/crispy-juicy-fried-chicken-legs-a-simple-recipe-for-a-satisfying-meal/>