

The Ultimate Crispy Fried Chicken Recipe: Secrets to a Golden, Crunchy Crust

-you can create a batch of



TIME
5 min

METHOD
Air fryer

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INGREDIENTS

for Crispy Fried Chicken IngredientQuantity

DIRECTIONS

1. Step-by-: Step Directions
2. Marinate the : Chicken (The Crucial Step)
3. Place your chicken pieces in a large bowl or a resealable bag. Pour the
4. buttermilk
5. over the chicken, ensuring all pieces are fully submerged. Cover and refrigerate for at least
6. . For the absolute best results and tenderness, marinate
7. (up to 24 hours).
8. Prepare the : Coating
9. In a shallow dish (a pie plate or baking dish works well), whisk together the
10. flour, cornstarch, garlic powder, onion powder, paprika, cayenne pepper (if using), salt, and black pepper
11. . Make sure everything is thoroughly combined.
12. Coat the : Chicken
13. Remove one piece of chicken from the buttermilk, letting the excess liquid drip off. Place it directly into the flour mixture.
14. Press firmly
15. to ensure the coating adheres to every surface. For an
16. extra-crispy, craggy crust
17. , dip the coated chicken piece back into the buttermilk briefly (just a quick dip) and then dredge it in the flour mixture a second time, pressing again. Place the coated chicken on a wire rack while you prepare the remaining pieces.

18. Pro Tip: Let the coated chicken sit on the rack for 10-15 minutes before frying. This allows the coating to dry slightly and adhere better, reducing the chance of it falling off in the oil.
19. Heat the : Oil
20. In a deep, heavy-bottomed skillet or : Dutch oven, pour in
21. 2-3 inches of vegetable oil
22. . Heat the oil over medium-high heat until it reaches
23. 350°F (175°C)
24. . Use a kitchen thermometer to monitor the temperature-this is vital for perfect chicken.
25. Fry the : Chicken

SWAPS & NOTES

Chicken Pieces 3 lbs A mix of drumsticks, thighs, breasts, or wings works best.

Bone-in pieces provide the most flavor.

Buttermilk 2 cups This is essential for tenderizing.

If you don't have it, use 2 cups of milk with 1 tbsp of lemon juice or white vinegar.

TIPS FOR SUCCESS

Temperature Control is King: Keep your oil as close to 350°F as possible.

If it gets too low, the crust will absorb oil and become greasy.

If it gets too high, the crust will burn before the meat cooks through.

Adjust the heat as needed between batches.

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

Original recipe: <https://chefmaniac.com/the-ultimate-crispy-fried-chicken-recipe-secrets-to-a-golden-crunchy-crust/>