

## Popeye's Copycat Fried Chicken: Crispy, Juicy, and Packed with Flavor

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**OVEN**  
**350°F**

**TIME**  
**12-15 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken Marinade:

6-8 pieces bone-in, skin-on chicken (thighs, legs, or breasts)

2 cups buttermilk

2 tsp hot sauce (optional, for extra heat)

1 tsp garlic powder

1 tsp salt

$\frac{1}{2}$  tsp black pepper

For the Crispy Coating:

2 cups all-purpose flour

$\frac{1}{2}$  cup cornstarch (for that extra crunch)

1 Tbsp paprika

1 Tbsp cayenne pepper (adjust for spice level)

1 Tbsp garlic powder

1 Tbsp onion powder

2 tsp salt

1 tsp black pepper

2 large eggs

... cup water

For Frying:

Vegetable oil (enough for deep frying)

### DIRECTIONS

- 1. Marinate the Chicken:** In a large bowl, whisk together the buttermilk, hot sauce, garlic powder, salt, and black pepper. Add the chicken pieces, ensuring each piece is fully coated. Cover and refrigerate for at least 4 hours, or overnight for maximum flavor and tenderness.
- 2. Prepare the Crispy Coating:** In a large shallow dish, mix together the flour, cornstarch, paprika, cayenne pepper, garlic powder, onion powder, salt, and black pepper. In another bowl, whisk the eggs with water to make your egg wash.
- 3. Coat the Chicken:** Remove each chicken piece from the marinade, letting any excess drip off. Dip it first into the flour mixture, then into the egg wash, and then back into the flour mixture for a double coating. This step is key for that crunchy, craggy crust that makes every bite so satisfying.
- 4. Heat the Oil:** In a deep fryer or large heavy-bottomed pot, heat vegetable oil to 350°F (175°C). Make sure the oil is hot enough before adding the chicken for the perfect golden crisp.
- 5. Fry to Perfection:** Carefully place the chicken pieces in the hot oil in batches (don't overcrowd the pot!). Fry for 12-15 minutes, turning occasionally, until the chicken is a deep golden brown and cooked through. The internal temperature should reach 165°F (75°C) for food safety.
- 6. Drain and Rest:** Remove the fried chicken and place on a wire rack over paper towels to drain excess oil. Let it rest for 5 minutes so the juices settle before serving.

7. **Serve and Enjoy:** Serve hot with buttery biscuits, crispy fries, coleslaw, or your favorite Southern sides. Don't forget to have plenty of napkins on hand - this is finger-lickin' good!

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

Original recipe: <https://chefmaniac.com/popeyes-copycat-fried-chicken-crispy-juicy-and-packed-with-flavor/>