

Buttermilk Fried Chicken Recipe: Crispy, Juicy, and Packed with Flavor

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OVEN
350°F

TIME
20 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Marinade:

- 2 cups buttermilk
- 1/4 cup Tabasco sauce
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 8 chicken pieces

To Fry the Chicken:

- Oil for frying
- 1 cup all-purpose flour
- 1/4 cup cornstarch
- 1/2 tablespoon salt
- 1/2 tablespoon smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 2 teaspoons buttermilk

DIRECTIONS

1. Make the marinade: Add the buttermilk, Tabasco sauce, Worcestershire sauce, salt, and black pepper to a blender or food processor and process until smooth.
2. Marinate the chicken: Pour the marinade into a large bowl and add the chicken, making sure it is fully submerged. Cover and refrigerate for 5 to 6 hours.
3. Prepare the flour coating: When ready to fry, add the flour, cornstarch, salt, smoked paprika, onion powder, garlic powder, black pepper, and cayenne pepper to a large plastic bag. Shake until well combined.
4. Create crunchy bits: Drizzle the 2 teaspoons of buttermilk into the flour mixture and use a fork to mix it in. This creates crumbs that will stick to the chicken and add extra crunch.
5. Coat the chicken: Using tongs, remove one piece of chicken at a time from the marinade and place it in the flour bag. Coat thoroughly and shake off the excess. Repeat with all pieces.
6. Chill the coated chicken: Place the coated chicken in the refrigerator for 20 minutes. This helps the crust stick better during frying.
7. Heat the oil: Add oil to a cast iron skillet or Dutch oven until it is about 3/4 inch deep. Heat to 350°F.
8. Bring chicken closer to room temp: Remove the chicken from the refrigerator and let it sit for 10 minutes.
9. Fry in batches: Add a few pieces at a time to the hot oil, being careful not to overcrowd the pan. Fry for 13 to 15 minutes, turning halfway through.
10. Check for doneness: The chicken should be golden brown and crispy, with an internal temperature of 165°F.

11. Drain and keep warm: Remove the chicken and drain on paper towels. Place it in a warm oven while you finish frying the rest.

SWAPS & NOTES

Chicken pieces: A mix of thighs, drumsticks, breasts, and wings works well, but dark meat is especially juicy for frying.

Buttermilk: This is key for tenderness and flavor, so I would not skip it if you want the best result.

Tabasco sauce: It adds gentle heat and tang, but the marinade is still balanced and not overpoweringly spicy.

Cornstarch: This helps create an extra crispy coating, so it is a smart addition to the flour mixture.

TIPS FOR SUCCESS

The most important tip for great fried chicken is keeping the oil at the right temperature.

If the oil is too cool, the coating can get greasy.

If it is too hot, the outside may brown before the inside cooks through.

Another important step is resting the coated chicken in the refrigerator before frying.

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

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