

## Extra-Crispy Easy Fried Chicken: The Only Recipe You Need

It does all the heavy lifting, tenderizing the meat and ensuring the flour sticks perfectly.



**OVEN**  
**350°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

Chicken: 4-6 pieces (thighs and drumsticks are the most forgiving for frying).

The Soak: 1 cup buttermilk (the acidity is key for tenderization).

The Coating: 1 cup all-purpose flour.

Spices: 1 tsp paprika (for color and mild earthiness) and 1 tsp garlic powder.

Seasoning: Generous pinches of salt and pepper.

Frying Medium: Oil for frying (choose one with a high smoke point, like vegetable, canola, or peanut oil).

### DIRECTIONS

- 1. The Buttermilk Soak:** Place your chicken pieces in a large bowl or a gallon-sized zip-top bag and pour in the buttermilk. Ensure every piece is well-coated. Let this sit in the refrigerator for at least 1 hour. This isn't just about flavor; the lactic acid in the buttermilk breaks down the proteins, making the chicken incredibly tender.
- 2. Prepare the Dredge:** In a shallow bowl or another bag, combine the flour, paprika, garlic powder, salt, and pepper. Give it a good whisk or shake to make sure the spices are evenly distributed. You don't want a "salty spot" in your crust!
- 3. The Dredging Process:** Remove the chicken from the buttermilk, letting the excess drip off. One by one, place the pieces into the flour mixture. Press the flour onto the chicken firmly to ensure a thick, even coating. For extra crunch, some people like to "double-dredge," but for this easy version, one solid coat does the trick.
- 4. Heat the Oil:** Fill a large, heavy skillet (cast iron is best for heat retention) with about 1 inch of oil. Heat it over medium-high heat. To test if it's ready, drop a pinch of flour into the oil; if it sizzles immediately, you're ready to go.
- 5. Fry to Perfection:** Carefully place the chicken pieces into the hot oil. Do not overcrowd the pan, as this will drop the oil temperature and lead to greasy chicken. Fry for 7-10 minutes per side. Use tongs to flip them once they are deep golden brown. The internal temperature should reach 165°F.
- 6. Drain and Rest:** Once cooked through, move the chicken to a plate lined with paper towels or a wire cooling

rack. Letting it rest for about 5 minutes allows the juices to redistribute and the crust to "set" so it stays crunchy.

## SWAPS & NOTES

**Buttermilk Substitute:** If you don't have buttermilk, you can make a quick version by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of whole milk and letting it sit for 5 minutes.

Add ½ teaspoon of cayenne pepper or a teaspoon of dried oregano to the flour mixture.

**The Flour:** For an even lighter, crispier crust, you can swap ... cup of the flour for cornstarch.

**Oil Temperature:** Using a thermometer is a game-changer.

## TIPS FOR SUCCESS

**Room Temp is Better:** Take the chicken out of the fridge about 15-20 minutes before frying.

Cold chicken can drop the oil temperature too quickly.

**Don't Move It:** Once you put the chicken in the oil, leave it alone for the first few minutes.

Moving it too soon can tear the breading off before it has a chance to crisp up.

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

Original recipe: <https://chefmaniac.com/extra-crispy-easy-fried-chicken-the-only-recipe-you-need/>