

## Slap Ya Momma Fried Chicken Recipe: Crispy Buttermilk Cajun Chicken at Home

3 pounds chicken drumsticks and wings



**OVEN**  
**350°F**

**TIME**  
**10 to 15 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3 pounds chicken drumsticks and wings  
 2 cups all-purpose flour  
 1/4 cup cornstarch  
 2 tablespoons Cajun seasoning, such as Slap Ya Mamafi  
 2 teaspoons garlic powder  
 2 teaspoons onion powder  
 1 teaspoon smoked paprika  
 1 teaspoon ground black pepper  
 1 teaspoon cayenne pepper  
 1 cup buttermilk  
 Salt, to taste  
 Oil for frying, such as vegetable, canola, or peanut oil

### DIRECTIONS

- 1. Marinate the Chicken:** In a large bowl or gallon-sized freezer bag, combine the chicken with the buttermilk. For extra flavor, add 1 teaspoon of Cajun seasoning and 1/2 teaspoon of cayenne to the marinade. Coat the chicken well, cover, and refrigerate for at least 4 hours or overnight.
- 2. Make the Seasoned Dredge:** In a large shallow bowl, whisk together the flour, cornstarch, remaining Cajun seasoning, garlic powder, onion powder, smoked paprika, black pepper, cayenne, and a generous pinch of salt. Make sure everything is evenly mixed so each piece gets full flavor.
- 3. Coat the Chicken:** Remove the chicken from the marinade and let the excess buttermilk drip off. Dredge each piece thoroughly in the seasoned flour, pressing to help the coating stick. For an extra craggy crust, dip the chicken briefly back into the buttermilk and dredge a second time. Place the coated chicken on a wire rack and let it rest for 10 to 15 minutes.
- 4. Heat the Oil:** Pour 2 to 3 inches of oil into a heavy pot, Dutch oven, or deep fryer. Heat it to 350°F. A thermometer really helps here, since steady oil temperature is key to crispy, non-greasy chicken.
- 5. Fry the Chicken:** Carefully add a few pieces of chicken at a time, making sure not to overcrowd the pot. Fry wings for about 8 to 10 minutes and drumsticks for about 12 to 15 minutes, turning occasionally. Try to keep the oil between 300°F and 325°F while frying.
- 6. Check for Doneness:** The crust should be deep golden brown, and the internal temperature should reach 165°F at the thickest part of the chicken.

7. **Drain and Rest:** Transfer the chicken to a wire rack or paper towel-lined plate to drain. Let it rest for 5 to 10 minutes before serving so the juices redistribute.

## SWAPS & NOTES

Buttermilk is ideal here because it adds tang and helps tenderize the chicken, but in a pinch you can make a quick substitute with milk and a splash of lemon juice or vinegar.

If you prefer a milder version, reduce the cayenne slightly and choose a less spicy Cajun seasoning.

For even more crunch, don't skip the cornstarch—it's one of the biggest reasons this coating fries up so beautifully.

You can use a mix of bone-in chicken pieces beyond wings and drumsticks, but remember that larger cuts will need longer frying times.

## TIPS FOR SUCCESS

The biggest secret to great fried chicken is patience.

Letting the chicken marinate long enough builds flavor and tenderness, while letting the dredged chicken rest before frying helps the coating stay put.

Keep your oil temperature steady and fry in batches so the crust stays crisp instead of absorbing too much oil.

Using a wire rack after frying is another smart move.

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

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