

Buttermilk Fried Chicken with a KFC-Style Seasoned Coating

KFC-Style Crispy Fried Chicken That's Crunchy, Juicy, and Packed with Flavor



METHOD
Air fryer

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INGREDIENTS

For the Chicken Marinade:

1 kg chicken pieces, bone-in and skin-on preferred

2 cups buttermilk

1 teaspoon salt

1 teaspoon black pepper

For the Seasoned Coating:

2 cups all-purpose flour

1 teaspoon paprika

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon mustard powder

1/2 teaspoon cayenne pepper

Salt, to taste

Black pepper, to taste

For Frying:

Oil, for deep frying

DIRECTIONS

1. In a large bowl, combine the buttermilk, salt, and black pepper.
2. Add the chicken pieces and make sure they are well coated.
3. Cover and refrigerate for at least 1 hour so the chicken can marinate.
4. In a separate bowl, whisk together the flour, paprika, garlic powder, onion powder, mustard powder, cayenne pepper, salt, and black pepper.
5. Remove the chicken from the marinade, letting the excess drip off.
6. Dredge each piece in the seasoned flour mixture until fully coated.
7. Heat oil in a deep pan or fryer until hot enough for frying.
8. Fry the chicken in batches, turning as needed, until the outside is deep golden and the chicken is cooked through.
9. Transfer to a wire rack or paper towel-lined tray to drain briefly.
10. Serve hot.

SWAPS & NOTES

If you do not have buttermilk, one matched version specifically says you can use milk plus 1 tablespoon of vinegar as a substitute.

That is a helpful shortcut and keeps the tenderizing effect of the marinade.

Some public versions of this recipe style also add cornflour or baking powder for extra crunch, but the most consistent versions tied to your link keep the coating simple with seasoned all-purpose flour.

TIPS FOR SUCCESS

Marinating the chicken first is one of the biggest keys to getting juicy fried chicken.

The public recipe versions consistently include that buttermilk step, and it is what helps the meat stay tender under the crisp coating.

For a crunchier crust, press the flour coating onto the chicken well and let the coated pieces rest for a few minutes before frying.

That second point is an inference from standard fried chicken technique, but it works especially well with this style of buttermilk-and-flour breading.

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

Original recipe: <https://chefmaniac.com/buttermilk-fried-chicken-with-a-kfc-style-seasoned-coating/>