

This Southern Fried Chicken Recipe Is Worth the Mess (Trust Us)

1 whole chicken, cut into pieces



OVEN
350°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 1 whole chicken, cut into pieces
- 2 cups buttermilk
- 2 cups all-purpose flour
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper (adjust to taste)
- Salt and pepper to taste
- Vegetable oil for frying

DIRECTIONS

- 1. Marinate the : Chicken:** In a large bowl, combine the chicken pieces with buttermilk. Cover and refrigerate for at least 4 hours, or overnight for best results. This step is crucial for flavor and tenderness.
- 2. Prepare the : Coating:** In another bowl, mix the flour, paprika, garlic powder, onion powder, cayenne pepper, salt, and pepper. This seasoned flour will give your chicken that irresistible flavor.
- 3. Heat the : Oil:** In a cast-iron skillet, pour in enough vegetable oil to cover the bottom by about an inch. Heat the oil over medium-high heat until it reaches 350°F (175°C). A drop of flour should sizzle when it's ready.
- 4. Coat the : Chicken:** Remove the chicken from the buttermilk, allowing excess to drip off. Dredge each piece in the seasoned flour, pressing firmly to ensure a good coating. For an extra crunch, dip the floured chicken back into the buttermilk and then again into the flour.
- 5. Fry the : Chicken:** Carefully place the coated chicken pieces in the hot oil, making sure not to overcrowd the skillet. Fry for about 12-15 minutes on each side, or until the internal temperature reaches 165°F (75°C) and the crust is golden brown.
- 6. Drain and : Serve:** Once cooked, transfer the chicken to a wire rack or paper towels to drain excess oil. Let it rest for a few minutes before serving to allow the juices to redistribute.

TIPS FOR SUCCESS

Use Fresh Ingredients: Fresh spices and high-quality chicken make a significant difference in flavor.

Let the Chicken Rest: Allowing the chicken to rest after frying helps maintain its juiciness.

Experiment with Spices: Feel free to add your favorite spices to the flour mixture for a unique twist.

Try Air Frying: For a healthier option, you can use an air fryer.

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

Original recipe: <https://chefmaniac.com/this-southern-fried-chicken-recipe-is-worth-the-mess-trust-us/>