

Buttermilk Fried Chicken

Thom Hackett

Servings: 6



My family loves fried chicken. This is a recipe that begins by frying and then finishing in the oven. The chicken becomes really crispy on the outside and remains moist on the inside.

Ingredients

2 chickens, cut into serving pieces
1 quart buttermilk
2 cups all-purpose flour
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper
oil or shortening (Crisco Solid Shortening is Good)

Cooking Method

Place the chicken pieces in a large bowl and pour the buttermilk over them. Cover with plastic wrap and refrigerate overnight.

Preheat the oven to 350° F.

Combine the flour, salt, and pepper in a large bowl.

Take the chicken out of the buttermilk and coat each piece thoroughly with the flour mixture. You should place the coated chicken on a baking sheet as you coat all the chicken prior to frying.

Pour the oil into a large heavy-bottomed stockpot to a depth of 1-inch and heat to 360° F on a thermometer.

Working in batches, carefully place several pieces of chicken in the oil and fry for about 3 minutes on each side until the coating is a light golden brown (it will continue to brown in the oven). Don't crowd the pieces.

Remove the chicken from the oil and place each piece on a metal baking rack set on a sheet pan.

Allow the oil to return to 360° F before frying the next batch.

When all the chicken is fried, bake for 30 to 40 minutes, until the chicken is no longer pink inside. Serve hot.