

EASIER FRIED CHICKEN

SERVES 4 | RECIPE COURTESY OF AMERICA'S TEST KITCHEN



INGREDIENTS

- 1¼ cups buttermilk (divided)
- table salt
- dash hot sauce
- 3 teaspoons ground black pepper (divided)
- 1 teaspoon garlic powder (divided)
- 1 teaspoon paprika (divided)
- ¼ teaspoon cayenne pepper (divided)
- 3½ pounds bone-in, skin-on chicken parts (breasts, thighs, and drumsticks, or a mix, with breasts cut in half), trimmed of excess fat (see instructions)
- 2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1¾ cups vegetable oil

Pairs perfectly with Woodbridge
by Robert Mondavi Brut Sparkling wine.

INSTRUCTIONS

A whole 4-pound chicken, cut into 8 pieces, can be used instead of the chicken parts. Skinless chicken pieces are also an acceptable substitute, but the meat will come out slightly drier. A Dutch oven with an 11-inch diameter can be used in place of the straight-sided sauté pan.

1. Whisk 1 cup buttermilk, 1 tablespoon salt, hot sauce, 1 teaspoon black pepper, ¼ teaspoon garlic powder, ¼ teaspoon paprika, and pinch of cayenne together in large bowl. Add chicken and turn to coat. Refrigerate, covered, at least 1 hour or up to overnight.
2. Adjust oven rack to middle position and heat oven to 400°F. Whisk flour, baking powder, 1 teaspoon salt, and remaining 2 teaspoons black pepper, ¾ teaspoon garlic powder, ¾ teaspoon paprika, and remaining cayenne together in large bowl. Add remaining ¼ cup buttermilk to flour mixture and mix with fingers until combined and small clumps form. Working with 1 piece at a time, dredge chicken pieces in flour mixture, pressing mixture onto pieces to form thick, even coating. Place dredged chicken on large plate, skin side up.
3. Heat oil in 11-inch straight-sided sauté pan over medium-high heat to 375°F. Carefully place chicken pieces in pan, skin side down, and cook until golden brown, 3 to 5 minutes. Carefully flip and continue to cook until golden brown on second side, 2 to 4 minutes longer. Transfer chicken to wire rack set in rimmed baking sheet. Bake chicken until instant-read thermometer inserted into thickest part of chicken registers 160°F for breasts and 175°F for legs and thighs, 15 to 20 minutes. (Smaller pieces may cook faster than larger pieces. Remove pieces from oven as they reach correct temperature.) Let chicken rest 5 minutes before serving.

WOODBIDGE.
by ROBERT MONDAVI