

KENTUCKY FRIED CHICKEN

F EASY

Last Modified: 02/15/2023

PREP: 24+ Hrs
COOK: 26 Min
AIR FRYER:

COPYCAT

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	3 To 4 Lb	Whole Bone-In Frying Chicken	Cut Up
1	Cup	Buttermilk	
2	Cups	All Purpose Flour	Dredge

THOSE 11 HERBS & SPICES

2	Tsp	Sea Salt	
OR OPTIONALLY			
1	Tsp	Sea Salt	
AND			
4	Tsp	MSG	Optional
1 1/2	Tbsp	Dried Thyme	
1 1/2	Tsp	Dried Basil	
4	Tbsp	Hungarian Paprika	
1	Tsp	Ground Oregano	
3	Tbsp	Celery Salt	
2	Tbsp	Garlic Salt	
1	Tbsp	Ground Black Pepper	
1	Tbsp	Ground Mustard	
1	Tbsp	Ground White Pepper	
1	Tbsp	Ground Ginger	

PREPARATION

FACTOID	What makes KFC Original Recipe so GOOD? Unfortunately, it's SALT & MSG! ONE Chicken Breast will contain 85% of an adults daily recommended Salt intake. KFC also cooks their Chicken in a commercial "Pressure Fryer" which none of us can afford. Why make your own KFC when it's available just down the street? It's much cheaper and the current Chickens KFC uses are nearly Peeps, you get to use Chicken Pieces that are normal sized. This recipe comes extremely close and was printed in the Chicago Tribune: The Source - Claudia's hand written Recipe (the Colonel's second wife), Hell, the whole business may have been based on her Recipe!.
TOOLS	1) 2 - Gallon Zip Lock Bags 2) Spritzer Bottle With Any Oil You Like Inside (I prefer Olive Oil). 3) Instant Read Probe Thermometer
PREP	None
1	Trim any excess Fat & Skin off of the Chicken Pieces.
2	MARINADE: KFC doesn't do this, BUT since we are air frying here rather than pressure frying, the Chicken will tend to be slightly drier. Soaking the Chicken Breasts in Buttermilk will create a moister Chicken. Add the Chicken into a zip Lock bag add in the Buttermilk, seal & squeeze to coat. Allow to marinate while refrigerated for a minimum of 30 minutes to overnight.

KENTUCKY FRIED CHICKEN

3	BREADING: In a large Zip Lock bag, Add in the Flour and 11 Spices. Seal & shake to mix well,
4	Cut a piece of parchment paper into the shape of your fryer Basket.
5	Remove a Chicken Piece from the Marinade bag, drain for a few seconds and immediately put into the Breading Bag. Seal & shake to coat evenly.
6	Spritz each Chicken Piece on all sides with cooking Oil.
7	Place each Breaded Chicken Piece on the parchment (NOT touching) in the Basket to dry for 15 minutes, this will help to keep the Breading attached during frying.
8	Set the Air Fryer temperature to 400 degrees F.
9	Pre-heat the Air Fryer for 5 minutes.
10	Insert the Basket and Air Fry for 13 minutes.
11	Gently turn the Chicken Pieces over and Air Fry for another 13 minutes.
12	Test the largest Chicken Thigh for 175 Degrees F. Test the largest Chicken Leg for 175 Degrees F. Test the largest Chicken Breast for 165 Degrees F.
SERVE	Place the Chicken Pieces on a serving platter and allow them to rest for 5 minutes. Serve while hot along with several side dishes your family likes.

