

# POPEYE'S SPICY FRIED CHICKEN

F MEDIUM

Last Modified: 01/17/2016

PREP: 24 Hrs  
COOK: 15 Min  
STOVETOP

BAR & RESTAURANT COPY

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 3.5	Pounds	Frying Chicken	Cut-Up
1 +/-	Quarts	Buttermilk	
3	Cups	Peanut Oil (LouAna) For Frying	

## DRY COATING MIX

4	Cups	All Purpose Flour	
3	Tsp	Cayenne Pepper	
2	Tsp	Freshly Ground Black Pepper	
2	Tsp	Sweet Hungarian Paprika	

## WET COATING MIX

1	Cup	Water	
1	Cup	Sweet Chili Sauce (Mae Ploy)	
3	Large	Eggs	Beaten

## DELTA SAUCE

1	Cup	Chili Sauce (Heinz)	
1	Cup	Mayonnaise (Hellmann's)	
1	Cup	Ketchup (Heinz)	
1	Cup	Vegetable Oil	
1	Clove	Garlic	Grated
1	Tbsp	Lemon Juice	
1	Tsp	Onion Powder	
1	Tsp	Worcestershire Sauce (Lea & Perrins)	
1	Tsp	Sweet Hungarian Paprika	
1	Tsp	Freshly Ground Black Pepper	
1	Tsp	Yellow Mustard	
1 +/-	Dashes	Red Tabasco Pepper Sauce	To Taste

## PREPARATION

<b>FACTOID</b>	You'll love this Popeye's Extra Crispy Chicken recipe. The Delta Sauce is creamy and spicy, while the chicken is crispy, flavorful, and not too hot. This is a classic Southern dish that everyone will enjoy.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) 2 - Gallon Zip Lock Bags</li> <li>2) Small Mixing Bowl</li> <li>3) Small Saucepan &amp; Lid</li> <li>4) Large Mixing Bowl</li> <li>5) 2 - Aluminum Half Sheet Pans &amp; Wire Racks</li> <li>6) Deep Frying Thermometer</li> </ol>

# POPEYE'S SPICY FRIED CHICKEN

<b>PREP</b>	<b>DISH</b> 1) Cut the Chicken Breasts into 1" chunks and set them aside. 2) Thinly slice the Green Onion greens and whites and set them aside. 3) Thinly slice the seeded Bell Pepper, dice it into small pieces and set it aside.
<b>1</b>	<b>The Day Before:</b> Place the Chicken Pieces into a gallon zip lock bag, add in enough Buttermilk to completely cover the pieces. Squeeze out the air, seal and refrigerate for a minimum of 2 hours or preferably overnight.
<b>2</b>	<b>The Day Before:</b> Make the Delta Sauce. Combine all of the listed ingredients in a small mixing bowl and stir to combine well. Seal with plastic wrap and refrigerate for 1 hour or more; it will keep for up to 1 week.
<b>3</b>	Combine the Flour, Cayenne, and Paprika in another gallon zip lock bag, seal and shake to mix it thoroughly.
<b>4</b>	In a large mixing bowl, combine the beaten Eggs, Water, and Chili Sauce.
<b>5</b>	Remove the Chicken Pieces from the Buttermilk and arrange on a rack set into a sheet pan and allow the excess Buttermilk to drip off.
<b>6</b>	In a large skillet that is at least 3 inches deep over medium high heat, add in the Peanut Oil and heat until the thermometer reaches 350 degrees.
<b>7</b>	While the Peanut Oil is heating, drop the Chicken pieces into the zip top bag with the Dry Coating Mix and shake to coat, then dip them into the Wet Coating Mixture and finally back into the Dry Coating Mix again. Set them on the cooling rack to dry.
<b>8</b>	Once the Peanut Oil is at 350 degrees, use tongs to lower a few pieces at a time into the hot Oil -- do not crowd the pan. Cook for about 15 minutes, turning once and keeping an eye on the Oil temperature, adjusting the heat up or down as you go to be sure that the Oil remains as close to 350 degrees as possible.
<b>8</b>	When Chicken pieces are done, remove them from the Oil with tongs and set them on another sheet pan and rack so that air circulates around them. Place the rack into a 300 degree oven while you repeat the procedure until all the Chicken is fried.
<b>NOTE</b>	If the Oil gets too hot and the Chicken browns too much before it is totally cooked, simply put it into the oven on the sheet pan as directed above, but raise the oven temperature to 350 degrees and let them cook a few more minutes.
<b>SERVE</b>	Serve while hot or at room temperature with the Delta Sauce on the side for dipping.