

# DEEP FRIED CHICKEN

F EASY

Last Modified: 05/13/2016

PREP: 12 To 24 Hrs  
COOK: 30 Min  
DEEP FRYER & OVEN

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pound	Frying Chicken	Cut-Up
2	Quarts	Peanut Oil (LouAna) For Frying	

## MARINADE

2	Cups	Buttermilk	
3/4	Cup	Sour Cream (Breakstone)	
1	Tbsp	Kosher Salt	
1/4	Cup	Dijon Mustard	
2	Tsp	Fresh Ground Black Pepper	

## COATING MIX

2 1/2	Cups	All Purpose Flour	
1	Tbsp	Kosher Salt	
2	Tsp	Smoked Paprika	
2	Tsp	Ground Mustard	
2	Tsp	Garlic Powder	

## PREPARATION

<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Mixing Bowl</li> <li>2) Large Zip Lock Bag</li> <li>3) Pie Tin</li> <li>4) Dutch Oven &amp; Lid OR Deep Fryer</li> <li>5) Deep Frying Thermometer</li> <li>6) Aluminum Half Sheet Pan &amp; Wire Rack</li> </ol>
<b>PREP</b>	None.
<b>1</b>	<b>The Day Before:</b> Combine the Buttermilk, Sour Cream, Dijon Mustard, Salt and Pepper in a large mixing bowl, Wisk to mix it well. Place the Marinade in a large zip lock bag. Season the Chicken Pieces with Salt and Pepper and place them in the bag. Squeeze to evenly coat each piece. Store them in the refrigerator for 12 to 24 hours.
<b>2</b>	Over medium high heat, preheat the Peanut Oil in the dutch oven to 375 degrees.
<b>3</b>	<b>SEASONING:</b> Wisk together the Flour, Salt, Paprika, Mustard and Garlic Powder and place in a pie tin. Remove each piece of Chicken from the Marinade and dredge lightly in the Coating Mixture. Set the coated pieces on a wire rack to dry as you work.
<b>4</b>	Add the Chicken Pieces skin side down in the hot oil, deep fry until golden brown, turning once for 5 to 7 minutes. Work in batches so as not to crowd the Chicken in the Oil. Let the Oil temperature come back to 375 degrees before frying the next batch. Remove the Chicken Pieces to a wire rack on a sheet pan and sprinkle them with Salt while still hot.
<b>5</b>	Preheat the oven to 350 degrees with a rack just below center. Place the Chicken sheet pan into the oven and bake them for an additional 8 to 10 minutes. Remove and let them stand for 5 minutes before serving.
<b>SERVE</b>	Serve while hot, warm or cold.