

PAN FRIED CHICKEN

Last Modified: 05/14/2016

PREP: 13 Hrs
COOK: 45 Min
SHALLOW FRIED

F MEDIUM

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pound	Frying Chicken	Cut Up
1/3	Inch Deep	Crisco Shortening (For Frying)	Melted

MARINADE

2	Cups	Buttermilk	
1	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

TOOLS	<ul style="list-style-type: none"> 1) Large Mixing Bowl 2) Small Mixing Bowl 3) Pie Tin 4) Cast Iron Skillet 5) Large Zip Lock Bag 6) Wire Rack 7) Deep Frying Thermometer 8) Instant Read Thermometer
PREP	None.
1	The Day Before: Make the Marinade by combining the Buttermilk, Sour Cream, Dijon Mustard, Salt and Pepper in a large mixing bowl, Wisk to mix it well and place it in a large zip lock bag. Season the Chicken Pieces with Salt and Pepper and place them in the bag. Seal and squeeze to evenly coat each piece of Chicken. Store in the refrigerator for 12 to 24 hours.
2	In a cast iron skillet, melt the Crisco on low heat & once melted, preheat the Crisco to 350 degrees - NO HIGHER - It's close to tasting BURNT - use an instant read thermometer.
3	In a small mixing bowl, make the Seasoning Mix by whisking together the Salt, Paprika, Mustard and Garlic. Place the Flour in a pie tin. Remove each piece of Chicken from the Marinade and lightly dust each on all sides with the Seasoning Mix. Roll each piece of Chicken in the Flour and set the coated pieces on a wire rack to dry for 15 minutes.
4	Add the Chicken Pieces, skin side down in the hot oil, fry until golden brown, about 12 minutes. Flip over and fry for another 12 minutes. Remove the Chicken to a wire rack over paper towels to drain and sprinkle them with Salt while still hot. Let them stand for 5 minutes.
SERVE	Place on a serving platter and serve while hot, warm or cold.