

Treasure Barrel

Crispy Buttermilk Southern Fried Chicken

45 min Prep time	**30 min** Cook time	**1 h 15 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Chicken & Marinade

- [ ] 8 bone-in, skin-on chicken pieces (about 2 lbs total – 4 drumsticks, 4 thighs, 2 breasts)
- [ ] 2 cups buttermilk
- [ ] 1 tablespoon hot sauce (optional)
- [ ] 1 teaspoon salt

Seasoned Flour Coating

- [ ] 1 cup all-purpose flour
- [ ] 1 cup corn starch
- [ ] 1 teaspoon baking powder
- [ ] 2 teaspoons paprika
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon onion powder
- [ ] 1 tablespoon cayenne pepper
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1 tablespoon fresh thyme or rosemary (optional)

Frying

- [ ] 2 cups vegetable oil, for frying

Instructions

1. First, just rinse your chicken pieces under some cold water and pat them dry with paper towels. Honestly, it seems like a small thing, but it really helps that coating stick better so you don't lose those crunchy bits.

2. Whisk together your 2 cups buttermilk, 1 tablespoon hot sauce (if you're using it), and 1 teaspoon salt in a large bowl. Now, just tuck the chicken in there until it's completely covered. Seal it up or use a plastic bag and let it nap in the refrigerator for at least 4 hours—or overnight, if you've got the patience—for the best flavor.

3. While your chicken is marinating, go ahead and combine the 1 cup all-purpose flour, 1 cup corn starch, 1 teaspoon baking powder, 2 teaspoons paprika, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 tablespoon cayenne pepper, 1 teaspoon salt, and 1/2 teaspoon black pepper in a shallow dish. Give it a good mix until everything is evenly spread.

4. Take each piece of chicken out of the buttermilk, letting the extra drip off. Dredge them thoroughly in that seasoned flour mixture, pressing it in well to get a tight, glossy crust. Now, here is the trick: let them rest on a wire rack for 10–15 minutes. It just helps the coating set, yeah.

5. Heat up your 2 cups vegetable oil in a deep pot or Dutch oven over medium-high heat. You'll want it to reach exactly 350°F (175°C). I always use a thermometer; it just takes the guesswork out of it.

6. Carefully lower one or two pieces in at a time. Please, don't overcrowd the pot or the temperature will drop. Fry them for 7–10 minutes per side until they're a beautiful deep golden brown and the thickest part hits 165°F (74°C). Just turn them occasionally.

7. Use your slotted spoon or tongs to move the chicken to a wire rack over paper towels. Let the extra oil drain away and let the chicken rest for about 5 minutes. It's hard to wait, I know, but it's worth it.

8. Serve it all up while it's still hot. I love pairing this with some coleslaw, hush-puff biscuits, or maybe some creamy mac-and-cheese for a real comfort meal.

Nutrition per serving

425 kcal	31 g	22 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure to pat the chicken dry before marinating to ensure the coating adheres.
- The resting period after dredging is essential to prevent the crust from falling off in the oil.
- Using a wire rack for draining keeps the bottom of the chicken from getting soggy.