



# Crispy Southern Fried Chicken with Golden Crunch

*This authentic Southern fried chicken delivers an irresistibly crispy, golden-brown exterior that shatters with every bite, while the meat inside remains impossibly juicy and tender. The secret lies in a perfectly seasoned buttermilk marinade and a double-dredged flour coating that creates an exceptional crunch. This restaurant-quality dish is surprisingly simple to make at home and will have everyone coming back for seconds.*

PREP TIME

4 hours 15 minutes

COOK TIME

25 minutes

TOTAL TIME

4 hours 40 minutes

SERVINGS

4 servings

## INGREDIENTS

1 whole (3-4 lbs) Whole chicken	2 cups Buttermilk
2 cups All-purpose flour	0.5 cup Cornstarch
2 tablespoons Paprika	1.5 tablespoons Garlic powder
1.5 tablespoons Onion powder	0.75 teaspoon Cayenne pepper
1 teaspoon Black pepper	2 teaspoons Kosher salt
2 quarts Vegetable oil	1 tablespoon Hot sauce or Worcestershire sauce

## INSTRUCTIONS

- 1
- In a large bowl, whisk together the buttermilk, 1 tablespoon of salt, and the hot sauce or Worcestershire sauce. The buttermilk acts as a natural tenderizer while the salt begins the curing process. Ensure the liquid is well combined and

ready to receive the chicken pieces.

- 2 Pat the chicken pieces dry with paper towels, then submerge them completely in the buttermilk mixture. Make sure each piece is well coated and surrounded by the marinade. Cover the bowl with plastic wrap and refrigerate for at least 4 hours, or preferably overnight for maximum tenderness and flavor penetration.
- 3 In a shallow bowl or dish, whisk together the all-purpose flour, cornstarch, paprika, garlic powder, onion powder, cayenne pepper, black pepper, and remaining 1 teaspoon of kosher salt. The cornstarch is crucial—it creates extra crispiness and prevents the coating from becoming soggy. Make sure the spices are evenly distributed throughout the flour mixture with no clumps.
- 4 Remove the chicken from the marinade one piece at a time, allowing excess buttermilk to drip off into the bowl. Place the piece in the seasoned flour mixture and coat thoroughly on all sides, pressing gently so the flour adheres properly. Once coated, dip it back into the buttermilk for 2-3 seconds, then dredge again in the flour mixture for a second, thicker coat. Place the double-coated pieces on a wire rack and let them rest for 15-20 minutes at room temperature.
- 5 Pour the vegetable oil into a large, heavy-bottomed pot or Dutch oven, filling it about one-third full. Heat the oil to exactly 325°F (163°C) for white meat (breasts and wings) and 350°F (175°C) for dark meat (thighs and drumsticks). Use a candy or deep-fry thermometer to monitor the temperature precisely. Maintaining the correct temperature is absolutely critical for achieving crispy exteriors without burning and ensuring the interiors cook through.
- 6 Carefully place the coated chicken pieces into the hot oil, starting with dark meat pieces first since they require longer cooking. Fry in batches to avoid overcrowding the pot, which would lower the oil temperature and result in soggy chicken. For white meat, fry for 12-14 minutes; for dark meat, fry for 14-16 minutes. The chicken is done when the internal temperature reaches 165°F (74°C) at the thickest part and the exterior is deep golden brown.
- 7 Using a slotted spoon or spider strainer, carefully remove the fried chicken from the oil and place it on a wire rack set over a baking sheet or paper towel-lined plate. This allows excess oil to drain from the bottom while air circulates around the chicken, keeping the bottom crispy. Let the chicken rest for 5 minutes before serving to allow the exterior to set completely.
- 8 Taste the chicken and adjust seasoning with additional kosher salt and fresh cracked pepper if desired. Transfer the perfectly golden-brown, crispy chicken to a serving platter and serve immediately while it's at peak crispiness. The chicken is best enjoyed hot and fresh from the fryer.



#### **Chef's Notes**

The secret to exceptional fried chicken lies in understanding the science of what's happening in the pan. The buttermilk marinade's lactic acid breaks down muscle proteins, resulting in incredibly tender meat, while the salt in the brine seasons the meat throughout rather than just the surface. The double-dredge technique with the cornstarch addition creates a superior crust through a process called the Maillard reaction, producing incredible flavor and texture. Finally, maintaining precise oil

temperature ensures the coating sets and crisps before the chicken interior cooks, creating that perfect contrast. Patience and precision in these steps separate good fried chicken from truly exceptional fried chicken.

**NUTRITION PER SERVING**

Calories: **520 kcal**    Protein: **38 g**    Carbs: **22 g**    Fat: **32 g**