

Skillet Fried Chicken



Ingredients

- 2 tablespoons kosher salt, divided
- 2 teaspoons plus 1 tablespoon freshly ground black pepper
- 1 1/2 teaspoons paprika
- 3/4 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 3-4-lb. chicken (not kosher), cut into 10 pieces, backbone and wing tips removed
- 1 cup buttermilk
- 1 large egg
- 3 cups all-purpose flour
- 1 tablespoon cornstarch
- Peanut oil (for frying)

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

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Directions

1. Whisk 1 Tbsp. salt, 2 tsp. black pepper, paprika, cayenne, garlic powder, and onion powder in a small bowl. Season chicken with spices. Place chicken in a medium bowl, cover, and chill overnight.
2. Let chicken stand covered at room temperature for 1 hour. Whisk buttermilk, egg, and 1/2 cup water in a medium bowl. Whisk flour, cornstarch, remaining 1 Tbsp. salt, and remaining 1 Tbsp. pepper in a 9x13x2" baking dish.
3. Pour oil into a 10"-12" cast-iron skillet or other heavy straight-sided skillet (not nonstick) to a

depth of 3/4". Prop deep-fry thermometer in oil so bulb is submerged. Heat over medium-high heat until thermometer registers 350°. Meanwhile, set a wire rack inside a large rimmed baking sheet.

4. Working with 1 piece at a time (use 1 hand for wet ingredients and the other for dry ingredients), dip chicken in buttermilk mixture, allowing excess to drip back into bowl. Dredge in flour mixture; tap against bowl to shake off excess. Place 5 pieces of chicken in skillet. Fry chicken, turning with tongs every 1–2 minutes and adjusting heat to maintain a steady temperature of 300°–325°, until skin is deep golden brown and an instant-read thermometer inserted into thickest part of chicken registers 165°, about 10 minutes for wings and 12 minutes for thighs, legs, and breasts.
5. Using tongs, remove chicken from skillet, allowing excess oil to drip back into skillet; transfer chicken to prepared rack.
6. Repeat with remaining chicken pieces; let cool for at least 10 minutes before serving.

[chicken](#), [southern](#), [fried](#), [buttermilk](#)

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